



Wine Pairing Dinner – July 31, Friday 6pm

Limited seating and reservations a must!

Call 575 538 2538 or email info@bearmountainlodge.com

First Course

Burrata and grilled grapes with Old Monticello of New Mexico balsamico
Vina Otano Garnacha Rosado (Spain)

Second Course

Fresh corn salad with radishes

Zucchini, pea, and basil soup (with or without fried pancetta)

Tomato Pie

Groundwork Sauvignon Blanc (California)

Dessert

Sumac-roasted strawberries with yogurt cream

West India Madeira (Portugal)

\$70. Per person with wine pairings

\$50. Without wine