Bear Mountain Lodge

Wine Pairing Dinner - March 13th, Friday 6pm
Limited seating and reservations a must!
Call 575 538 2538 or email info@bearmountainlodge.com

A guest request! Crab Cakes.

March Wine Pairings by Solera.

First Course - Coconut Milk Ginger Carrot Soup served with a savory spiced breadstick.
Chateau La Genestiere Viognier

Second Course – Bear Mountain Lodge's Crab Cakes served on a bed of greens and topped with fresh basil tomato remoulade and served with roasted carrots.
Tatomer Gruner Veltliner
Or
Zucchini – Red Bell Pepper Cakes topped with fresh basil remoulade and toasted sunflower seeds served with roasted carrots.
Tatomer Gruner Veltliner

Dessert - Lemon Ricotta Cake with whipped cream and berries.
Ca' Gialla Moscato d'Asti

$70. Per person with wine pairings
$50. Without wine