March is celebrating Saint Patrick's Day with beer and wine pairings on
March 17th, 18th, and 20th - 6pm
Limited seating and reservations a must!
Call 575 538 2538 or email info@bearmountainlodge.com

Wine Pairings by Solera.

First Course -Yukon Gold Potato and Leek Soup served with Katelyn's Irish Soda Bread with butter and a savory blackberry jam.
Groundwork Chardonnay

Second Course – Apple-Pear Salad with a whiskey vinaigrette and Bear Mountain Cracker.
Marina Danieli Pinot Grigio

Third Course - Entrée Options:
Irish Boxty is a crisp potato pancake.

Corned Beef Boxty! - Irish crispy potato pancakes stuffed with corned beef and cheese.
We are serving a stack of two stuffed pancakes topped with sour cream, capers, and tomatoes served with a horseradish mustard sauce and roasted carrots, parsnips, and cabbage.
Carol Shelton Wild Thing Zinfandel
Or
Smoked Salmon Boxty - Irish crispy potato pancakes stuffed with smoked salmon and cheese topped with capers, tomatoes, and sour cream served with and roasted carrots, parsnips and cabbage.
Terregai 'Kali' Sauvignon Blanc
Or
Veggie Boxty - crispy Irish potato pancakes stuffed with butternut squash and cheese topped with sour cream, capers, and tomatoes served with roasted carrots, parsnips, and cabbage.
Terregai 'Kali' Sauvignon Blanc

Dessert - Chocolate Whiskey Bread Pudding
Quinta da Pedra 10yr Tawny Port

$70. Per person with wine/beer pairing
$50. Without wine