



Wine Pairing Dinner - March 26<sup>th</sup>, Thursday, 6:00 pm  
Limited seating and reservations a must!  
Call 575 538 2538 or email [info@bearmountainlodge.com](mailto:info@bearmountainlodge.com)

Claire's Choice!

Wine Pairings by Solera.

**Mezze Trio**

Roasted Beet Yogurt Dip · Herbed Pea Paté · Whipped Feta with Charred Scallions  
*La Plage Rosé du Var (France)*

**Sumac & Za'atar Lamb Meatballs** *El Lugar Syrah (SLO Coast California)*

Green Sesame Sauce

**with Blistered Cherry Tomato Couscous**

Fresh Herbs, Dried Barberries

**OR Paneer Kofta (Vegetarian)** *Gravel & Loam Sauvignon Blanc (New Zealand)*

Green Sesame Sauce

**with Blistered Cherry Tomato Couscous**

Fresh Herbs, Dried Barberries

**Blood Orange Tart**

Almond Cashew Crust

*Chateau Andoyse du Hayot Sauterne (France)*

\$70. Per person with wine pairings

\$50. Without wine