



Wine Pairing Dinner -May 13th, Wednesday 6pm  
Limited seating and reservations a must!  
Call 575 538 2538 or email [info@bearmountainlodge.com](mailto:info@bearmountainlodge.com)

First Course- Mexicali Gazpacho- fresh tomatoes, shrimp, lime, avocados, basil, celery, and a dozen other wonderful ingredients served with Bear Mountain Crackers. (let us know if you do not want shrimp).

*Mantel Blanco Verdejo*

Second Course – Spanish-style Torte with or without Spanish Ham with a side of toasted artichokes.

*Vina Jaraba Crianza (Tempranillo)*

Dessert- Poached Pears with pistachio brittle and crème anglaise.

*La Ina Cream Sherry*

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