



Wine Pairing Dinner -May 20th, Wednesday 6pm

Limited seating and reservations a must!

Call 575 538 2538 or email [info@bearmountainlodge.com](mailto:info@bearmountainlodge.com)

First Course:

Flatbread topped with roasted red bell peppers, carrots, homemade ricotta cheese, and olives served with an herbed dipping sauce.

*Beautiful Cava*

Second Course:

Scallopini Chicken served with fresh corn salsa and basil cream sauce sprinkled with toasted pistachios and creamy polenta.

*Chateau La Gabarre Bordeaux Blanc*

Or

Roasted Cauliflower Steak served with fresh corn salsa and basil cream sauce sprinkled with toasted pistachios and creamy polenta.

*Chateau La Gabarre Bordeaux Blanc*

Dessert:

Carrot Cake with Orange Cream Cheese Frosting.

*Gautier Vouvray Demi-Sec*

\$70. Per person with wine pairings

\$50. Without wine