

Mother's Day Menu May 9th and 10th 1-6 pm

Reservations a must! 575 538 2538 or email-info@bearmountainlodge.com

Starter:

Fresh Watermelon Soup with basil served with a Bear Mountain Lodge Cracker.

Salad Course:

Local greens with marinated asparagus, radishes, tomatoes, and pistachios served with orange scented bread and butter.

Entrée choices:

Green Chile Quiche topped with fresh corn salsa served with sautéed veggies.

Or

Crab Cakes topped with a basil tomato remoulade on a bed of greens and sautéed veggies.

Or

Poached Chicken in tamarind and coconut milk served with rice, fresh basil, and mango.

Or

Pork Spareribs with Blueberry Chipotle Sauce served with veggies and potato salad.

Dessert:

Strawberry Layer Cake.

Or

English Pudding and berries.

Or

The Famous Gluten Free Brownies with real whipped cream and berries.

\$40. Per person