

New Year's Eve Menu - December 31st, Wednesday 5-8pm
Limited Seating
Call 575 538 2538 or Email: Info@bearmountainlodge.com



Starter: Savory pastry stuffed with jam and brie, grapes, and marinated cantaloupe.

Soup Course: Corn Chowder served with Bear Mountain Crackers.

Entrée Options:

Roasted Lemon Rosemary Chicken served with scalloped potatoes and glazed carrots.

Or

Venison Tenderloin with red wine blueberry-chipotle sauce served with glazed carrots and scalloped potatoes.

Or

Zucchini Fritters topped with Smoked Salmon or without, capers, toasted sunflower and pumpkin seeds and sour cream served with glazed carrots.

Or

Crab Cakes topped with fresh basil and tomato remoulade served with scalloped potatoes and glazed carrots.

Dessert:

Baked Alaska- chocolate cake with homemade strawberry ice cream and Swiss meringue.

Or

Lemon Mousse and berries.

\$90 Per Person. \$110 with wine pairing.