



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

Starter: Savory pastry stuffed with jam and brie, grapes, and marinated cantaloupe.  
**Biutiful Cava Brut Rose**

Soup Course: Corn Chowder served with Bear Mountain Crackers.  
**Adegas Mar de Vinas Albarino**

Entrée Options:  
Roasted Lemon Rosemary Chicken served with scalloped potatoes and glazed carrots.  
Or **Kellerei Bozen Muller Thurgau**

Venison Tenderloin with red wine blueberry-chipotle sauce served with glazed carrots and scalloped potatoes. **Finca La Mata (Tempranillo)**  
Or

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

Or

Crab Cakes topped with fresh basil and tomato remoulade served with scalloped potatoes and glazed carrots. **Kellerei Bozen Muller Thurgau**

Dessert:  
Baked Alaska- chocolate cake with homemade strawberry ice cream and Swiss meringue.  
Or  
Lemon Mousse and berries.  
**Biutiful Cava Brut Rose**

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