



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

Starter: Relish tray with crudites, olives, and potted cheese.

Soup Course: Butternut Squash Bisque with a Bear Mountain Lodge cracker.

Entrée Options:

French Vegetable Tart served with glazed carrots.

Or

Duck Mole (yellow & black) served with glazed carrots.

Or

Shrimp & Grits served with glazed carrots.

Or

Flank Steak served with dauphine potatoes and glazed carrots.

Served with homemade bread and butter.

Dessert:

Lemon Pudding with berries

Or

Chocolate Trifle

\$100 Per Person. \$130 with wine pairing.