



Wine Pairing Dinner - November 13th, Thursday 6pm
Limited seating call 575 538 2538 or email info@bearmountainlodge.com

First Course:

Roasted Cauliflower Soup served with Sesame Bread and compound dried tomato butter.

Pithon Mon P'Tit Pithon Blanc

Second Course:

Duck Confit with a cherry red wine sauce served with Beehive Cheese potato stack and local veggies.

Pithon Mon P'Tit Pithon Rouge

Or

Fresh Corn and Pasta with Bechamel sauce and Beehive Cheese served with local veggies.

Pithon Mon P'Tit Pithon Rouge

Dessert Course:

Pumpkin Ginger Cake served with Lemon Ginger Ice Cream

Jean-Michel Gautier Vouvray Demi-Sec

\$70. Per person