September 26th, Friday WINE and CHEESE PAIRING DINNER 6PM LIMITED SEATING.

CALL 575-538-2538 OR EMAIL: lnfo@bearmountainlodge.com

STARTER:

Homegrown Fresh Tomato Soup with Asiago Bread and butter (tomatoes from Hazy Farms).

Entrée Options: Duck Confit Mac and Cheese Or Veggie Mac and Cheese

Dessert:

Tart with Hazy Farms' Triple Cream Cheese and berries with a drizzle of Hazy Farms Melon Jam Coulee.

\$70. Per person