

Valentine's Day Dinner February 12th, 13th, and 15th

Reservations a must - 5pm to 7pm

Call 575-538-2538

(We do have a 14th dinner it is Rotary Fundraiser see menu online).

Starter:

Roasted Red Bell Pepper Soup served with a Bear Mountain Cracker.

Gravel & Loam Sauvignon Blanc

Entrée Options:

Bear Mountain Lodge's Crab Cakes served with fresh basil tomato remoulade and greens with glazed carrots. *Groundwork SLO Coast Chardonnay*

Or

Fresh Spinach Pasta topped with marinara sauce, toasted pistachios, butternut squash, basil, and spiced mascarpone and glazed carrots (Veggie Option). *Jerome Janodet Beaujolais Village*

Or

Slow Roasted Duck (roasted with dried oranges and a bit of brandy) topped with toasted pistachios, spiced mascarpone, and dried oranges on a bed of creamy polenta.

Jerome Janodet Beaujolais Village

Or

Spiced Flank Steak on a bed of creamy polenta and glazed carrots. *Vina Jaraba Tinto Reserva*

All served with homemade bread and butter.

Dessert Options:

Tiramisu with a twist- Oaxacan chocolate cake with espresso mascarpone.

Or

Strawberry Mousse with strawberry Coulis and whipped cream.

Chateau Fontaine Sauterne

\$ 90. Per person. Wine pairing is an extra \$30. Per person

Let us know if you'd like the wine pairing, your entrée and dessert.

Thank you!