



Wine Pairing Dinner -April 13th, Monday 6pm
Limited seating and reservations a must!
Call 575 538 2538 or email info@bearmountainlodge.com
[It is a Mole Dinner!](#)

First Course- Veggie empanadas with a shot of Watermelon Fresh Basil Soup.

Second Course – Smoked Tea Chicken Breast served with two moles one yellow with Hatch Chile and brown one with Oaxacan chocolate served with annatto rice and black beans.

Or

Roasted Eggplant breaded in pistachio flour topped with the two moles and served with annatto spiced rice and black beans.

Dessert- Oaxacan Chocolate Ice Cream with berries and a candied ginger cookie.

\$70. Per person with wine pairings

\$50. Without wine