



Wine Pairing Dinner -April 20th, Monday 6pm

Limited seating and reservations a must!

Call 575 538 2538 or email info@bearmountainlodge.com

First Course- Herbed Potted Cheese spread served with apples and homemade bread.

Fabulas Fecerunt Pecorino

Second Course – Coconut Milk Poached Chicken topped with mangos, fresh basil, green chile, and red bell pepper served with rice pilaf.

Kellerei Bozen Müller-Thurgau

Or

Stuffed Sweet Potato - Roasted sweet potato stuffed with rice pilaf and cheese topped with fresh basil, lemon aioli, and toasted pumpkin and sunflower seeds.

Kellerei Bozen Müller-Thurgau

Dessert - Almond Cake served with strawberry coulis and pistachios.

Biutiful Brut Rose

\$70. Per person with wine pairings

\$50. Without wine