



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.

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

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.

Dessert - Almond Cake served with strawberry coulis and pistachios.

\$70. Per person with wine pairings

\$50. Without wine