

Wine Pairing Dinner -July 20th, Monday 6pm  
Limited seating and reservations a must!  
Call 575 538 2538 or email [info@bearmountainlodge.com](mailto:info@bearmountainlodge.com)

First Course:

Savory Empanadas served with dipping sauce and mini watermelon salad.

Second Course:

Duck Confit in a Yellow Mole Sauce with Oaxacan red rice.

Or

Fresh Corn Fritters in a Yellow Mole Sauce served with Oaxacan red rice.

Dessert:

Fresh Corn Gelato served with an Oaxacan Chocolate Brownie.

\$70. Per person with wine pairings

\$50. Without wine