

Wine Pairing Dinner - June 13th, Saturday 6pm

Limited seating and reservations a must!

Call 575 538 2538 or email [info@bearmountainlodge.com](mailto:info@bearmountainlodge.com)

First Course-

Buckwheat Blini

Marinated Mushrooms

Charred Red Pepper Tartare

Cultured Sage Tangerine Creme

*Terras Madre de Agua Colheita Branco*

Second Course –

Spinach & Herb Dumplings

OR

Chicken-Zucchini Meatballs

Fennel Gratin

Rosemary Lemon Cannellini Beans

Roasted Onion Aioli

*Nuiton Bourgogne Rouge Pinot Noir*

Dessert-

Cherry Karpatka

*Tatomer "Kick-On Ranch" Spatlese Riesling*

\$70. Per person with wine pairings

\$50. Without wine