

Wine Pairing Dinner -June 20th, Saturday -6pm

Limited seating and reservations a must!

Call 575 538 2538 or email info@bearmountainlodge.com

First Course:

Fresh Corn Bisque with a corn fritter.

Noble Hill Chenin Blanc

Second Course:

Roasted Pork Tenderloin stuffed with Beehive Cheese and local pistachios served with green bean almondine.

Or

Roasted and Pistachio Flour Breaded Eggplant served with green bean almondine.

Carol Shelton Coquille Rouge

Dessert:

Strawberry Cake with candied pineapple ice cream.

Ca'Gialla Moscato

\$70. Per person with wine pairings

\$50. Without wine