

Wine Pairing Dinner - June 26th, Friday 6pm

Limited seating and reservations a must!

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

First Course-

Pistachio soup with a seeded ricotta-stuffed pastry

Carol Shelton Coquille Blanc

Second Course –

Lebanese chicken fattah layered with fried eggplant, tomato sauce, basmati, and crisp bread

OR

Lebanese broccoli & zucchini fattah layered with fried eggplant, tomato sauce, basmati, and crisp bread

Pierpaolo Sauvignon Blanc

Dessert-

Campari and grapefruit sorbet topped with cats' tongue cookies

Biutiful Cava Brut Rose

\$70. Per person with wine pairings

\$50. Without wine