

Wine Pairing Dinner -May 13th, Wednesday 6pm

Limited seating and reservations a must!

Call 575 538 2538 or email info@bearmountainlodge.com

First Course- Mexicali Gazpacho- fresh tomatoes, shrimp, lime, avocados, basil, celery, and a dozen other wonderful ingredients served with Bear Mountain Crackers. (let us know if you do not want shrimp).

Second Course – Spanish-style Torte with or without Spanish Ham with a side of toasted artichokes.

Dessert- Poached Pears with pistachio brittle and crème anglaise.

\$70. Per person with wine pairings

\$50. Without wine