

Wine Pairing Dinner -May 20th, Wednesday 6pm

Limited seating and reservations a must!

Call 575 538 2538 or email info@bearmountainlodge.com

First Course:

Flatbread topped with roasted red bell peppers, carrots, homemade ricotta cheese, and olives served with an herbed dipping sauce.

Second Course:

Scallopini Chicken served with fresh corn salsa and basil cream sauce sprinkled with toasted pistachios and creamy polenta.

Or

Roasted Cauliflower Steak served with fresh corn salsa and basil cream sauce sprinkled with toasted pistachios and creamy polenta.

Dessert:

Carrot Cake with Orange Cream Cheese Frosting.

\$70. Per person with wine pairings

\$50. Without wine