

Christmas Day Dinner

25th Tuesday 12-6pm

*Reservations are a must: phone: 575-538-2538 or
info@bearmountainlodge.com*

Starter

Potted Shrimp or Pimento Cheese served with crudités, olives, and homemade crackers

Soup Course

Fresh Corn Chowder- fresh corn steeped in milk with veggies, wine, and herbs topped with roasted red bell pepper and crème fraiche served with homemade rosemary bread

Entrée Choices

Duck Confit topped with a cherry sauce served with scalloped potatoes and glazed carrots

or

Roast Pork Tenderloin topped with a port cranberry sauce served with scalloped potatoes and glazed carrots

or

Stuffed Roasted Eggplant- brie and basil between two rounds of roasted Eggplant encrusted in local pistachios sautéed to a golden brown topped with a fresh corn salsa and served with glazed carrots and scalloped potatoes.

All entrees are served with homemade bread and butter

Desserts

Apricot Cake topped with real whip cream and Membrillo laced apricots

or

Chocolate Mousse

\$48 per person