



Saturdays, Sundays, and Mondays
Chef Jose Guerra creates a chef table at Bear Mountain Lodge

Starters

A soup of pumpkin, leeks, tomato, and fennel topped with a parsley pesto

or

Savory tart of goat cheese, thyme, kale, and pumpkin
Served with a puree of caramelized onions and goat cheese

Intermezzo

Sorbet

Main Course

Roast Leg of Lamb served with mint jelly and glazed carrots

or

Pappardelle pasta with wild mushrooms and green beans in truffle butter

Dessert

Tiramisu

or

A flourless Chocolate Cake with Raspberry Cream

\$50. per person without wine pairings

\$60. per person with 2 glasses paired with the starter and entrée

Wine list also available