

Christmas Day Dinner 25th Friday 12-6pm

At the Lodge or to go. All to go orders are prepaid

Reservations are a must: phone: 575 538 2538 email:info@bearmountainlodge.com

Starter:

Homemade Herbed Ricotta Cheese served with crudités, olives, pickled carrots, 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.

Or

Crab Cakes served with fresh cranberry chutney and served with scalloped potatoes and glazed carrots

All entrees are served with homemade bread and butter

Desserts:

Bread Pudding with homemade caramel sauce and real whipped cream

Or

Chocolate Pound Cake with berries and whipped cream

\$ 60 per person