

Recipes from the NEW Bear Mountain Lodge Cookbook

Wednesday, April 17, 2024 at 6:00 p.m. for twenty (20) guests

Located in Silver City, NM

STARTER

Fresh Corn Bisque with buttermilk biscuits and pimento cheese
Paired with Beyer Pinot Blanc (Alsace, France)

ENTRÉE OPTIONS

Bear Mountain's Tempura Chicken with green chile, fresh blueberry, and corn waffle
served with Bear Mountain's own hot sauce and real maple syrup
Paired with Jerome Janodet Moulin-a-Vent (Beaujolais, France)

Or

Panko Breaded Yellow Squash stuffed with brie and served with a fresh Pico de Gallo
Paired with Lindquist Viognier/Chardonnay (Central Coast, CA)

SALAD

Apple Slaw
Paired with La Provençal Rose (Provence, France)

DESSERT

Kentucky Heritage Chocolate Pound served with Orange Blossom Gelato
Paired with Chateau Tour de Gilet Bordeaux Superior (Bordeaux, France)

WINE and DRINKS

Wine pairings for each course provided by Salero Wine and John Mahan

Dinner at Bear Mountain Lodge in Silver City, NM featuring recipes from our NEW cookbook with food plated on our dinnerware designed by Chris McDaniel and manufactured at HF COORS in Tucson, AZ. As an added treat, we will visit a local Artist Studio and/or Attraction on Thursday April 18th. While not part of the Dinner à l'Art offering, dinner will be available by reservation for those who choose to stay Thursday night at the Lodge.

Hosted by

John McNulty, Jeff Brown, Linda Brewer and John Rohovec

Guest rooms at the Lodge may be booked for Wednesday and Thursday
on a first come first serve basis by calling 575-538-2538
Silver City, NM is a three and a quarter (3 ¼) hour drive from Tucson

