

**A Wine Pairing Dinner at
Bear Mountain Lodge, Silver City, NM**

Friday, February 27, 2026 at 6:00 p.m. for twenty (20) guests

Located in Silver City, New Mexico

STARTER

Roasted Cauliflower Soup topped with toasted sunflower, sesame seeds, and local pistachios

Jean-Michel Gautier Vouvray Sec

ENTRÉE OPTIONS

Bear Mountain Lodge's Duck Confit topped with a port cherry sauce (recipe from the award-winning cookbook) served with fresh corn polenta and glazed carrots

Jerome Janodet Chénas Beaujolais

Or

Roasted Veggies with fresh basil, Beehive Cheese, and tomatoes served with fresh corn polenta.

Jerome Janodet Chénas

Homemade cracker, bread, and butter

DESSERT

Chocolate Mousse Cake and homemade gelato

Chateau Mazetier Bordeaux Blanc

DRINKS

Wine pairings for each course provided by Solera Wines

A Wine Pairing Dinner at Bear Mountain Lodge in Silver City, NM featuring Solera Wines

Guest rooms may be booked for the night of the dinner by calling the Lodge and indicating you are attending the Dinner à l'Art dinner on Friday, February 27, 2026. Guest rooms may also be booked for a day before (Thursday) or day after (Saturday) on a first come first serve basis.

While not part of the Dinner à l'Art offering, dinner will be available by advance reservation for those who choose to stay at the Lodge on an additional night.

Silver City, NM is a three and a quarter (3 ¼) hour drive from Tucson

Hosted by

John McNulty, Jeff Brown, Linda Brewer and John Rohovec

