

# Christmas Eve Dinner Menu

DECEMBER 24, 2021 | SEATINGS BEGIN AT 5 PM

RESERVATIONS REQUIRED | 125 PER PERSON | RSVP at [events@pronghornresort.com](mailto:events@pronghornresort.com)

## First Course | CHOICE OF

Scallop Crudo - yuzu ponzu, radish, chili crunch, micro cilantro

Beet Carpaccio - horseradish crème fraîche, pickled shallot, puffed quinoa, bulls blood micros

## Second Course | CHOICE OF

Butternut Squash - roasted chanterelle mushroom, chevre fritter

Chestnut Soup - chicken fried oxtail, preserved lemon, fine herbs, extra virgin olive oil

## Third Course | CHOICE OF

Salt Roasted Beet and Mountain Rose Apple - rocket greens, chèvre, Oregon hazelnut, sherry vinaigrette

Salad Lyonnaise - frisée, duck confit, sourdough crouton, poached egg, champagne vinaigrette

## Fourth Course | CHOICE OF

Cedar River Farms Angus Ribeye (16 oz) - pommes puree, cream sherry brussels, bordelaise

Add Lobster Thermidor | 65

Wild PNW Black Cod (8oz) - roasted tomato polenta, braised winter greens, roasted garlic sabayon

Celery Root and Périgord Truffle Agnolotti - crispy brussels, preserved lemon, pumpernickel crouton

Add Périgord black truffle | 45

## Fifth Course | CHOICE OF

Eggnog Bavarian Custard - sablé Breton, sugared cranberries, brandy caramels

Gingerbread Cake - chocolate gelato, poached pear, candied pecans



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BEND, OREGON