

Easter Brunch Menu | SUNDAY, APRIL 17, 2022

Orange, apple and cranberry juice

Seasonal fresh fruit with honey yogurt

Freshly baked croissants, cinnamon rolls, scones, apple fritters

Egg Frittata - *asparagus, goat cheese, caramelized onion, spring herbs*

Crepe Station - *blueberries, strawberries, lemon curd, powdered sugar*

Granny Smith Apple Compote Stuffed Brioche French Toast - *maple syrup*

Citrus-cured King Salmon - *bagel crostini, capers, pickled shallot, hard-boiled egg, dill cream cheese*

Baby Frisée Salad - *organic greens, marionberries, pickled shallots, manchego cheese, preserved Meyer lemon, citrus vinaigrette*

Farfalle Pasta Salad - *pancetta, castelvetrano olives, heirloom cherry tomato, mozzarella, basil pesto*

Herbed-rubbed Leg of Lamb Carving Station - *horseradish cream, mint chutney*

Prawn Scampi - *tomato and fennel broth*

Fire-roasted Tomato Polenta - *parmesan, chive*

Glazed Baby Carrots

Green Bean Almondine - *crispy shallots*

Cascada House Rolls - *honey butter*

Carrot Cake Cupcakes - *cream cheese frosting*

Lemon Meringue Tarts

Shortbread Cookies

Coconut Macaroons

Double Chocolate Brownies

Chocolate Pavlovas

95 adults | 45 children ages 6-12 years

Seatings begin at 11 am.

Reservations Required | events@pronghornresort.com

