nother's day brunch

Sunday May 8th, 2022 Buffet from 10am - 3pm 1 glass of champagne is included for each Mom \$95 per person \$45 for children

- Honey Greek Yogurt, Housemade Granola
- FRESH FRUIT PLATTER- SEASONAL BERRIES, PINEAPPLE, WATERMELON, CANTALOUPE, AND HONEYDEW
- CINNAMON ROLLS, FRESHLY BAKED SCONES, CHOCOLATE DIPPED CROISSANTS
- Mini Spring Quiche-Asparagus, cherry tomatoes, baby spinach, goat cheese
- SCRAMBLED EGGS WITH CHIVES AND PEPPERED BACON
- Domestic Cheese Board, Dried Fruit, Honey, Housemade Rosemary Crackers, Crostini
- Heirloom Tomato Salad-walla walla sweet onion, extra virgin olive oil, baby arugula, fresh mozzarella, thai basil, jacobson's smoked salt, aged balsamic
- CLASSIC CAESAR SALAD- ROMAINE HEARTS, LEMON, GRANA PADANO, SOURDOUGH CROUTON
- Carved Herb Rubbed Prime Rib, Au Jus, Horseradish Cream
- Fresh Poached wild Caught Salmon with Béarnaise
- PATATAS BRAVAS-SMOKED PAPRIKA AIOLI
- GRILLED ASPARAGUS-LEMON, PARMESAN
- ROASTED GREEN BEANS- GRILLED CORN, CARAMELIZED ONION
- CASCADA ROLLS-WHIPPED HONEY BUTTER
- BANANAS FOSTER ACTION STATION- VANILLA BEAN ICE CREAM, DARK RUM
- Assorted Macaroons
- GRANNY SMITH APPLE CRISP
- Valrhona Dark Chocolate Pot de Creme

Reservations are required & can be made at exploretock.com PRONGHORN