

New Year's Eve Dining

Tuesday, December 31 | 4 - 10 pm | Cascada

Ring in the New Year with a culinary experience you will be talking about all year!

STARTERS

Prosciutto Wrapped Dates - *aged balsamic* GF
Pistachio Crusted Lamb Lollipops - *gremolata*
Chicken Satay Skewers - *Thai peanut sauce* GF
Smoked Trout Mousse - *cucumber, lemon crème fraîche* GF
Tomato Basil on Crostini - *parmesan, aged balsamic*
Fig Compote - *brioche crostini*

SALADS

Organic Green Salad - *macerated figs, crispy shallots, candied pecans, white balsamic vinaigrette* GF
Grilled Romaine Caesar Salad - *torn garlic croutons, caesar vinaigrette, shaved parmesan*
Pronghorn Signature Salad - *rogue blue cheese, slivered almonds, dried cranberries, sherry shallot vinaigrette* GF

ENTREES

Prosciutto and Fontina Filled Draper Valley Chicken Breast - *roasted tomato polenta, crispy brussel sprouts, lemon-thyme chicken jus* GF
Double Cut Pork Chop - *apple-sage bread pudding, glazed carrots, pernod demi, fennel compote*
Grilled Ribeye Steak - *boursin whipped potato, grilled asparagus, haystack onions, Oregon mushroom demi* GF
Seared Wild King Salmon - *chive gnocchi, sautéed green beans, cranberry gastrique*

DESSERTS

Vanilla Crème Brûlée - *raspberry, chocolate filigree* GF
Chocolate Lava Cake - *salted caramel, raspberry* GF
Chef's Special Dessert



PRONGHORN
BEND, OREGON

Three Course 65 | Four Course 75
Reservations are recommended. To make reservations, please call
541.693.5404 or book online at OpenTable.