

Easter Brunch Menu

Sunday, April 21 | 11am - 3:30 pm

SOUP

Shrimp Bisque with *creme fraiche*

SALAD

Grilled Vegetable Orzo Pasta Salad with *Asiago*

Strawberry Spring Salad with *candied walnuts, herb chevre, roasted grapes and crispy shallots with a lemon dijon vinaigrette*

Seared Ahi Tuna Salad with *marinated asparagus, new potatoes, radish, pickled shallot, farm fresh egg and fried caper with a chive vinaigrette*

ASSORTED CHEESE AND FRESH BREADS

Moroccan Braised Lamb

Soft Shell Crab and Prawn Scampi

Duchess Potato with Tomato Concasse

Provence Vegetable Tian

Woodland Foraged Mushroom Lasagna

Curried Spring Carrots, Peas, and Asparagus

ACTION STATIONS

Truffle Gnocchi *made to order*

Greek-style Saganaki Flambe with *ouzo, served with fire roasted tomatoes, nicoise olives and lil's peppers*

Honey Ham encrusted with pink peppercorn

DESSERT

Chocolate Egg Cheesecake

Easter Carrot Cake

Creme Caramel



PRONGHORN
BEND, OREGON

59.00 per person | 18.00 children 6-13 years

Prices exclude gratuity and reservations are recommended.

To make reservations, please contact Guest Services at 541.693.5300.