



Easter Brunch

AT PRONGHORN RESORT

SUNDAY, APRIL 12, 2020 | 11:30 AM - 3:30 PM

The Easter Bunny will lead the Easter Egg Hunt at 12:30 pm & 2:30 pm.

Assorted Fresh Pastries
Ham and Gruyere Quiche
Asparagus and Sundried Tomato Quiche
Marionberry Crepe Stacks - *lemon, powdered sugar*
Poached Shrimp Cocktail - *lemon, cocktail sauce*
Omelette Action Station
Sliced Seasonal Fresh Fruit & Honey Yogurt

Organic Greens Salad - *crispy shallots, manchego cheese, shaved fennel, candied pecans, marionberries, white balsamic vinaigrette*

Fusilli Pasta Salad - *prosciutto, Italian olives, heirloom cherry tomato, mozzarella, basil pesto*

Lamb Shank Osso Bucco with Mint Chutney
Carved Smoked Pit Ham with Cherry Chutney
Dungeness Crab Cakes with Bearnaise Sauce

Boursin Duchess Potato
Glazed Tri-Color Carrots
Beluga Lentil Hash
Parker House Rolls

Boston Cream Pie
Ice Cream Sundae Action Station
Oregon Marionberry Crisp - *whipped cream, berry coulis*
Freshly Brewed Bellatazza Regular and Decaffeinated Coffee, Tea
Orange, Apple and Cranberry Juice



PRONGHORN
BEND, OREGON

57 per person | 19 per child 6 - 12 years
Reservations are recommended. To make reservations,
please call 541.693.5404 or book online at OpenTable.