

# New Year's Eve Dinner

DECEMBER 31, 2021 | SEATINGS BEGIN AT 5 PM

RESERVATIONS REQUIRED | 150 PER PERSON | RSVP at [events@pronghornresort.com](mailto:events@pronghornresort.com)

## First Course | CHOICE OF

Kusshi oysters - *apple shallot mignonette, lemon, chervil* - Add caviar | 38

Yellowtail Crudo - *Mountain Rose apple, yuzu, radish, matsutake shoyu*

## Second Course | CHOICE OF

Oxtail Consommé - *root vegetable brunoise, Périgord truffle profiterole*

Lobster Bisque - *Dungeness crab, chive, brioche crouton*

## Third Course | CHOICE OF

Cedar River Farms Beef Tenderloin "Stroganoff" - *potato roesY, spaetzle, crème fraiche, Chanterelle mushroom* - Add lobster thermidor | 65

Steelhead Mimosa - *caper, tomato concassé, preserved lemon, herb-vinaigre3e, arugula*

Celery Root and Périgord Truffle Ravioli - *crispy brussels, preserved lemon, pumpernickel crouton* - Add Périgord black truffle | 45

## Fourth Course | CHOICE OF

Eggnog Bavarian Custard - *sablé Breton, sugared cranberries, brandy caramels*

Gingerbread Cake - *chocolate gelato, poached pear, candied pecans*



**PRONGHORN**  
BEND, OREGON