

# Easter Brunch Menu | SUNDAY, APRIL 17, 2022

## First Course

Orange, apple and cranberry juice  
Seasonal fresh fruit with honey yogurt  
Freshly baked croissants, cinnamon rolls, scones, apple fritters  
Egg Frittata - *asparagus, goat cheese, caramelized onion, spring herbs*  
Crepe Station - *blueberries, strawberries, lemon curd, powdered sugar*  
Granny Smith Apple Compote Stuffed Brioche French Toast - *maple syrup*  
Citrus-cured King Salmon - *bagel crostini, capers, pickled shallot, hard-boiled egg, dill cream cheese*

## Second Course

Baby Frisée Salad - *organic greens, marionberries, pickled shallots, manchego cheese, preserved Meyer lemon, citrus vinaigrette*  
Farfalle Pasta Salad - *pancetta, castelvetrano olives, heirloom cherry tomato, mozzarella, basil pesto*  
Herbed-rubbed Leg of Lamb Carving Station - *horseradish cream, mint chutney*  
Prawn Scampi - *tomato and fennel broth*  
Fire-roasted Tomato Polenta - *parmesan, chive*  
Glazed Baby Carrots  
Green Bean Almondine - *crispy shallots*  
Cascada House Rolls - *honey butter*

## Third Course | CHOICE OF

Carrot Cake Cupcakes - *cream cheese frosting*  
Lemon Meringue Tarts  
Shortbread Cookies  
Coconut Macaroons  
Double Chocolate Brownies  
Chocolate Pavlovas

95 adults | 45 children ages 6-12 years  
Seatings begin at 11 am.  
Reservations Required | [events@pronghornresort.com](mailto:events@pronghornresort.com)