



PRONGHORN

BEND, OREGON



ANTINORI FAMILY VINEYARD WINE DINNER

Amuse

Carpaccio de Pulpo - nduja, fresh herb salad,
castelvetro olive, electric daisy dust

1st Course

Chilled Summer Melon Soup - 18 month aged
prosciutto di parma sliced table side, spring onion
flowers, extra virgin olive oil

2nd Course

Black Summer Truffle & Lobster Ravioli - Meyer
lemon, chives, olive oil caviar

3rd Course

Flannery Farms Dry Aged New York Strip - wild
PNW morel & fava bean risotto, salsa verde of
boquerones, parsley, basil, mint, garlic, capers &
extra virgin olive oil

Dessert

Zabaglione with amaretto cookies, fresh raspberries
House Biscotti with espresso

JUNE 23, 2022

5:30 - 8 PM

GHOST TREE LOUNGE

\$200 PP + GRATUITY

**RESERVATIONS AVAILABLE
THROUGH TOCK**