

Spring/Summer Wine Series



Friday

4/22

In collaboration with Day Wines

Location

*Ghost Tree Lounge
Pronghorn Resort
65600 Pronghorn Club Dr.
Bend, OR 97701*

Time

5:30 PM

MENU

\$150 + Gratuity

*Welcome Wine
Mamacita*

Amuse

*Chilled spring pea and mint vichyssoise,
pickled carrot, charred pea tendrils*

*Wine Pairing
Lemonade*

2nd Course

*purple asparagus watercress,
fiddlehead fern, nettle puree,
morel mushroom, hazelnut dukkah,
nduja vinaigrette*

*Wine Pairing
Vin de Days Rouge*

1st course

*Table side smoked steelhead lollipop,
yuzu teriyaki, sesame,
purple daikon, cilantro*

*Wine Pairing
Chardonnay*

3rd Course

*Pan seared magret duck breast,
braised new turnips,,
foraged mushroom wild rice pilaf,
foie gras, huckleberry gastrique*

*Wine Pairing
Johan Vineyards Pinot Noir*

Dessert

*Cowgirl Creamery goat cheese and white chocolate mousse,
honey lace cookie, lemon thyme, rhubarb, strawberry crumble*

*Wine Pairing
Vin de Days L'Orange*

To learn more about Day Wines, visit www.daywines.com

To reserve a ticket, contact events@pronghornresort.com

Thank you!