



MEDIA ALERT

CELEBRATE EASTER AT EMBER STEAKHOUSE AT THE WE-KO-PA CASINO RESORT THIS YEAR

Three-course champagne brunch is scrumptious, stunning and eminently satisfying

WHAT: Includes a Bellini, Mimosa or glass of champagne, as well as a basket of breakfast pastries served upon arrival with accoutrements

Amuse Bouche

MINI FRUIT PARFAIT

1st Course: Soup/Salad/Appetizer

HEIRLOOM CARROT SOUP

Dill, crème fraîche, croutons

-OR-

SPRING SALAD

Little Gem lettuce, asparagus, jicama, minted English peas, Green Goddess dressing

-OR-

BABY KALE & ROMAINE CAESAR

Marinated Spanish anchovies, herbed croutons, aged Pecorino, classic Caesar dressing

-OR-

JUMBO TIGER PRAWN COCKTAIL

House-made cocktail sauce, shaved horseradish

2nd Course: Entree

EGG WHITE FRITTATA

Chicken chorizo, pepper jack cheese, avocado, cured tomatoes

-OR-

NORDIC SALMON

Citrus-fennel salad, pink peppercorns, cherry tomatoes, tarragon, red grapefruit emulsion

-OR-

PETITE FILET

Potato kugel, English peas, heirloom carrots, tomato-artichoke compote

-OR-

ASPARAGUS PAPPARDELLE PASTA

Delta asparagus, white asparagus, ricotta, Pecorino, augrumato oil, basil

-OR-

PROSCIUTTO DI PARMA BENEDICT

English muffin, white truffle hollandaise, watercress & asparagus, potatoes

3rd Course: Dessert

BROWN BUTTER CARROT CAKE

Coconut ice cream, rum pineapple marmalade

-OR-

STRAWBERRY DULCE SHORTCAKE

Brown butter cake, dulce chocolate mousse, strawberry coulis, crème fraiche ice cream

\$65 per guest. Tax and gratuity not included.

WHEN: Sunday, April 4 11 a.m. – 3 p.m.

WHERE: Ember
We-Ko-Pa Casino Resort
10438 Wekopa Way, Fort McDowell, AZ 85264
www.wekopacasinoresort.com

HOW: To book your reservation via OpenTable, visit <https://www.wekopacasinoresort.com/dining/ember>.

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