



**2018 Sunriver-La Pine Rotary  
Wine Raffle & Auction Event  
Friday, May 11, 2018 – 6:00p.m.  
16th Annual Community Event Fundraiser**

***This year's event will be held, once again, at  
"The Great Hall" in Sunriver!***



***Sunriver Resort – Great Hall***

**Our goal way back in 2002 was to make this our "only" fundraiser for the year...  
so far this decision has proved fruitful and continues to be successful each year.**

**Elegant Dinner catered by the Sunriver Resort Chefs  
Dinner Tickets: \$87.50 individual --- \$175.00 couple  
Contact your favorite Sunriver-La Pine Rotarian**

**Rotary Club of Sunriver-La Pine Foundation**

**16<sup>th</sup> Annual Wine Raffle & Community Benefit Auction**

Friday, May 11, 2018, 6:00 pm, at the Great Hall, Sunriver Resort

**\$87.50 individual --- \$175.00 couple**  
**“Sponsor-A-Table” of 10 or 8 Available, ask for details.**

Silent & Oral Auctions featuring vacation stays, golf packages, fishing excursions, fun-filled group dinners, exotic adventures and much, much more!

Elegant sit-down dinner catered by the Sunriver Resort's celebrated chefs!  
WINE RAFFLE Drawings for the 1<sup>st</sup>, 2<sup>nd</sup> & 3<sup>rd</sup> bottles of wine winners!

Proceeds will help fund local community programs serving youth, elderly and the disadvantaged in Sunriver, La Pine and South Deschutes County.

**ROTARY SUNRIVER-LA PINE PLATED DINNER**

**SALAD**

Arugula & Frisee Salad with Cherry Tomatoes, Pickled Beets Dried Cherry, Feta Cheese & Honey Lime White Balsamic Vinaigrette.  
Accompanied with Artisan Rolls & Herb Butter

**ENTREE SELECTIONS**

- Grilled New York Steak with compound shallot butter, caramelized bell pepper, house made Worcestershire, roasted red potato wedges & roasted baby carrots
- Truffle & herb seared Chicken Breast with blackberry demi-glace, roasted garlic puree, rosemary buttered mash potato & steamed broccolini
- Seared Wild Salmon topped with pepper jelly, crispy shallots, garlic pole beans & tomato & arugula buttered orzo pasta
- Stuffed Acorn Squash with quinoa, roasted vegetables, goat cheese served with seasonal vegetables & topped with red pepper gastrique & chili oil. (VEGETARIAN)

**DESSERT**

- Creamy Cheese Cake topped with chocolate ganache, salted caramel, strawberry puree & whipped cream



**COMPLIMENTARY WINE AT EACH TABLE**  
*Cash bar available throughout our evening event.*

