

**SUNRIVER ROTARY FOUNDATION, 2019 AUCTION MENU**

HORS D'OEUVRES

WATERMELON, FETA & BASIL SERVED IN A MISO SPOON, TOPPED WITH PINK HIMALAYAN SALT  
CILANTRO-SEARED ALBACORE TUNA WITH PICKLED VEGETABLES & SRIRACHA LEMON AIOLI ON A  
TARO ROOT CHIP  
SMOKED SALMON SKEWER WITH MARIONBERRY CHUTNEY

SALAD

SPINACH SALAD WITH GOAT CHEESE, RED ONION, CANDIED PANCETTA & DICED EGG WITH A  
SPICY HONEY MUSTARD VINAIGRETTE, *GLUTEN FREE*

ENTRÉE OPTIONS

PEPPERCORN & GARLIC-SEARED STATLER CHICKEN BREAST WITH ROASTED GARLIC RISOTTO, SWEET  
& SOUR BRAISED RED CABBAGE, FRESH GARLIC & A SMOKED PAPRIKA CREAM, *GLUTEN FREE*

PINK PEPPERCORN-CRUSTED FLAT IRON STEAK WITH ROASTED GARLIC RISOTTO, LEMON-GRILLED  
ASPARAGUS, CARAMELIZED SHALLOTS & A BLACK GARLIC DEMI, *GLUTEN FREE*

CHILI-SEARED ROCKFISH WITH LEMONGRASS STICKY RICE, SAUTÉED BOK CHOY, MANGO-ONION  
SLAW & A SAFFRON BUERRE BLANC, *GLUTEN FREE*

PORTABELLA MUSHROOM TOWER WITH SPINACH, ARTICHOKE, ROASTED RED PEPPERS & GOAT  
CHEESE WITH SUNDRIED TOMATO RISOTTO & A CHARRED TOMATO CREAM SAUCE, *GLUTEN FREE &  
VEGETARIAN*

DESSERT

BLACK FOREST BAR CAKE WITH BRANDIED CHERRIES, *VEGETARIAN*