



## **2016 ESF Auction Gala Menu Options**

This year ALL of our salads and entrees will be both Gluten Free and Nut Free.

Additionally, the hors d'oeuvre and desserts served at the event will also have both Gluten Free and Nut Free options.

### **Choice of Salad:**

#### **Moroccan Couscous Salad**

Pearled cous cous, figs, sun-dried tomatoes, lemon chili vinaigrette, topped with baby greens and balsamic glaze.

#### **Beet and Cara Cara Orange Salad**

Mixed baby greens, goat cheese, pomegranate seeds with a honey citrus vinaigrette.

### **Choice of Entrée:**

#### **Mediterranean Napoleon Polenta**

Crispy rosemary polenta layered with eggplant, portobella mushroom, baby spinach, caramelized onion, squash and roasted piquillo cream sauce.

#### **Chicken Tajine**

Braised chicken, roasted creamer potatoes, prosciutto, caramelized butternut squash, parsley

#### **Seared Sea Scallops with Brown Raw Sugar Cumin and Harissa**

Hot and sour Armenian pickled cucumber, cilantro lime sauce, maakouda batata (Moroccan potato cake) and sautéed spicy arugula with green raisins.

#### **Grilled New York Cut Bison Steak with Spicy Bourbon Demi and Moroccan Tomato Raisin Jam**

Roasted creamer potatoes and grilled lemon artichoke hearts.