



NW Children's Fund

GALA AUCTION 2016 MENU

HORS D'OEUVRES

Mini Dungeness Crab Cakes in Thai Sweet-n-Sour Buerre Blanc
Vegetarian Sushi with Tamari
Kal-Bi Pork Tenderloin
Sa-Teh Chicken Bites with Lime, Thai Sweet Chili Sauce
Roasted Corn-Tomatillo-Avocado Relish in Corn Chips Bowls

SALAD

Kale, Cabbage, Brussels Sprouts, Broccoli, Craisins, Dried Apricots,
Applewood Smoked Caramelized Onions with
Warm Cider Vinaigrette and Candied Walnuts

ENTRÉE

Main Course is Non-Dairy and Gluten-Free

Filet Mignon with Roasted Garlic Mashed Potatoes,
Haricot Verts, Rosemary Veal Jus (Meat)
Jamaican Jerk Roasted Halibut with Black Bean Puree,
Mango-Pineapple Salsa and Cilantro (Fish)
Creamy Rosemary Polenta with Roasted Garlic
Tomato-Zucchini Ragout (Vegan and Vegetarian meal)

DESSERTS

Semi Sweet Chocolate Torte with Vanilla Creme and Raspberries
Strawberry Shortcake with Grand Marnier Creme

WINES DONATED BY:

Belmonte Cellars | Brian Carter Cellars
Elevation Cellars | Northwest Totem Cellars

PRESENTED BY CHEF JOHN HOWIE

Fremont Studios – April 30, 2016