



NWCF 2018 Gala & Auction Menu

April 28, 2018 | Fremont Studios

Presented by Chef John Howie

HORS D'OEUVRES

Vegetarian Fresh Roll with Coconut, Lime, Cilantro
Shrimp & Ahi Poke, Cucumber, Yuzu Tobikko, Wakame (in cups)
Blue-Cheese Asiago Potatoes
Kal-Bi Pork Tenderloin
Mini Dungeness Crab Cakes with Thai Sweet-n-Sour Beurre Blanc

SALAD

Baby Greens, Spinach, Bibb Lettuce, Fennel, Asparagus,
with Citrus Vinaigrette & Crispy Heirloom Carrot Strings

ENTRÉE SELECTIONS

Main Course is Non-Dairy and Gluten-Free

6oz Roasted Beef Tenderloin, Roasted Corn Succotash,
Walla Walla Sweet Onion, Red Bell Peppers, Black Eyed Peas,
Bacon Infused Matrie'd Sauce (Beef)

6oz Garlic Seared Halibut Filet, Putanesca Sauce,
Olive Relish, Crispy Capers, Italian Parsley (Fish)

Grilled Eggplant Parmesan, Marinara Sauce, Fresh Mozzarella,
Parmigiano Reggiano, Micro Basil (Vegan and Vegetarian Meal)

DESSERTS

Chocolate Ganache Torte, Raspberry Coulis, Creme Fraiche, Mint
Blood Orange Panna Cotta, Green Tea Syrup, Sour Patch Kumquats

WINES DONATED BY:

Columbia Winery
Gard Vintners