



NW  
CHILDREN'S  
FOUNDATION

Making hope work.

## NWCF 2019 Gala & Auction Menu

April 27, 2019 | Fremont Studios

### Presented by Chef John Howie

#### HORS D'OEUVRES

Habanero Garlic Shrimp with Lemon (in palm leaf plates)  
Mieng Kham - Chalpu Leaves, Coconut, Lime, Ginger, Shallots, Peanuts  
Blue-Cheese Asiago Potatoes  
Thai Beef with Lime Leaf and Grapes  
Mini Dungeness Crab Cakes with Thai Sweet-n-Sour Buerre Blanc

#### SALAD

Arugula, Avocado, Quinoa, Castelvertrano Olives, Cauliflower,  
Lemon Vinaigrette, Crispy Sun Choke Chips

#### ENTRÉE SELECTIONS

*Main Course is Non-Dairy and Gluten-Free*

Roasted Beef Tenderloin with Maitre d' Sauce,  
Rosemary-Garlic Roasted Fingerling Potatoes, Herb Oil Haricot Verts

Sa-Teh Marinated Seared Halibut Filet, Sticky Sushi Rice,  
Cucumber Macadamia Nut Relish, Thai Sweet-Chili Buerre Blanc Sauce

Zucchini Linguine, Kalamata Olive, Tomato, Artichoke, Sweet Basil,  
Garlic, Shallot, Vegetable Stock, EVOO, Pine Nuts, Micro Basil  
(Vegan and Vegetarian Meal)

#### DESSERTS

Dark Chocolate Panna Cotta with  
Ruby Port Reduction and Cured Dark Cherries

Key Lime Cheesecake with Green Tea Syrup

#### WINES DONATED BY:

Ambassador Wines of Washington  
Columbia Winery  
Gard Vintners  
Patterson Cellars

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