



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:

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