



NWCF 2022 Gala + Auction Menu
May 14, 2022 | Fremont Studios

Presented by Chef John Howie

HORS D'OEUVRES

Dungeness Crab Cakes
Asiago-Fontina Cheese-Stuffed Potatoes
Baked Pastry Cups Stuffed with Grilled Vegetables & Balsamic Vinegar
Sautéed White Gulf Shrimp Scampi Style
American Wagyu Beef Meatballs with Demi Glace

SALAD

Golden Beet, Arugula, Fennel, Baby Black Lentils,
Mint, Italian Parsley, Orange Vinaigrette, Crispy Quinoa

ENTRÉE SELECTIONS

(all entrées are non-dairy and gluten-free)

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

Ancho Chili Apple Wood Smoked Salmon with Olive Oil Roasted Corn,
Bell Peppers and Sweet Onion, BBQ Chili Hollandaise

Zucchini Linguine, Kalamata Olives, Roma Tomato, Artichoke, Sweet Basil,
Garlic, Shallot, Vegetable Stock, Olive Oil, Pine Nuts, Micro Basil

DESSERTS

Flourless Chocolate Cake with Raspberry Puree and Vanilla Crème
Individual White Chocolate Coconut Cream Pie
with Caramel & Toasted Coconut

WINES DONATED BY:

Elevation Cellars
Fidélitas Wines
Mark Ryan Winery
Otis Kenyon Wine
Patterson Cellars