

Seattle Central College
Believe Gala Menu – Fremont Studios
April 25, 2019

First Course

Strawberries, Golden Beets, Arugula, Feta Salad, Mint-Lime Dressing (gf)

Entree Course

Your choice of:

Short Ribs, Shimeji Mushrooms, Soy Ginger and Honey Sauce,
with Dried Apricot and Almond Quinoa, Baby Bok Choy (gf,df)

OR

Roasted Red Snapper Preserved Lemon Vinaigrette
with Dried Apricot and Almond Quinoa, Baby Bok Choy (gf,df)

OR

Goat Cheese Polenta Cakes, Beluga Lentils and Blistered Cherry Tomatoes,
With Crispy Artichokes, Portobello Tempura, Arugula Pesto

*Please contact Emily.thurston@seattlecolleges.edu to make arrangements
for a vegan meal or other accommodations.