



DAVID FOSTER & KATHARINE MCPHEE

September 25, 2026

FIRST COURSE

Butternut Squash Arancini

Pomodoro Sauce

V

SECOND COURSE

Tomato & Stone Fruit Salad

Ciliegine Mozzarella, Red Onion, Balsamic & Basil

GF V

ENTREE COURSE OPTIONS

Crispy Chicken Cutlet

Topped with Arugula, Artichokes, Tomatoes & Olives

Caper Beurre Blanc

Miso Glazed Salmon

Bok Choy

Coconut Rice

GF DF

Eggplant Rollatini

Pesto Cream Sauce

V

DESSERT

Apple Crisp

Warm Caramel

Vanilla Whipped Cream