



Raphael House Gala

WEDNESDAY, OCTOBER 4 • PRESENTED BY



FIRST

Wild Arugula Salad and Balsamic Glaze

with Fresh Burrata Cheese, Roasted Beet Wedges,
and Cold Pressed Olive Oil
gluten free and vegetarian

CHOICE OF ENTREE

French Roasted Chicken Breast

with Smashed Fingerling Potatoes, Roasted Garlic
Broccolini, Blistered Baby Tomatoes, and Natural Jus
gluten and dairy free

Seared Salmon and Ponzu Beurre Blanc

with Forbidden Rice, Miso Glazed Bok Choy, Sesame
and Green Onions
gluten and dairy free

Sweet Thai Chili Tofu

with Jasmine Rice, Bok Choy, Green Onions, and Pepper
Confetti Medley
gluten free and vegan

DESSERT

Flourless Chocolate Cake

with Raspberry Glaze and Toasted Meringue
gluten free and vegetarian

*Accommodations for dietary restrictions available.
Please note when selecting entree choice.*