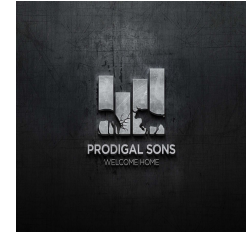


Peter Foster

Chef • Restaurateur • Strategic Hospitality Innovator

Portland–McMinnville–Sherwood, Oregon

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Professional Summary

Visionary chef and strategist with 20+ years spanning global kitchens, entrepreneurship, and hospitality design. Founder of Memoirs LLC in Honolulu—one of Hawai'i's most profitable catering companies—and creator of Prodigal Sons, a regenerative table-to-farm model in Oregon. Classically trained at the Culinary Institute of America with Michelin-star experience. Incoming Chief Strategy Officer at the ground (Inn the Ground), aligning culinary, agricultural, and guest experience under a unified, regenerative vision.

Experience

Incoming Chief Strategy Officer — the ground (Inn the Ground), McMinnville, OR (2025—Present)

- Lead brand strategy, growth planning, and cross-venture alignment across regenerative agriculture, hospitality, and guest experience.
- Position the Ground as a national model for sustainability, storytelling, and culinary innovation.

Founder & Culinary Director — Prodigal Sons, Sherwood, OR (2023—Present)

- Develop a 20-acre orchard into a regenerative, table-to-farm restaurant that closes the supply loop—grow, harvest, and serve on the same land.
- Integrate profitability with stewardship to create a blueprint for sustainable dining.

Founder & Executive Chef — Memoirs LLC, Honolulu, HI (2006—2024)

- Built one of Hawai'i's most profitable catering companies, scaling to 45 employees and seven-figure revenue.
- Produced world-class dining for dignitaries, celebrities, and multiple U.S. presidents.
- Orchestrated AAPD's 4,500-guest event—hailed as the organization's most celebrated in 15 years.

Consultant (Design, Ops, Culinary) — Restaurant & Development Consulting, HI & OR (2010—Present)

- Menu development, staffing, training, and kitchen construction/mechanical design.
- Drove Oasis on the Beach to "Hawai'i's Fastest 50" recognition via single-plot sourcing and climate-conscious operations.
- Advised large-scale Honolulu developments on operational efficiency and cost management.

Selected Projects

Prodigal Sons (Sherwood, OR) — Regenerative table-to-farm restaurant on a 20-acre orchard; permaculture, closed-loop sourcing, and community engagement.

Memoirs LLC (Honolulu, HI) — Award-winning catering and consulting; scaled from founder-led startup to 45 staff; enterprise buildouts and operations support.

Education & Training

Culinary Institute of America, Hyde Park, NY — Accepted at 18; foundational culinary training.

Michelin-Star Training (La Folie; Sanct Peter's; international stages) — Technique, discipline, global perspective.

Recognition

Recognized as a premier chef in Hawai'i by peers, publications, and clients; guest chef for immersive field-to-table experiences (e.g., Our Table in the Field).