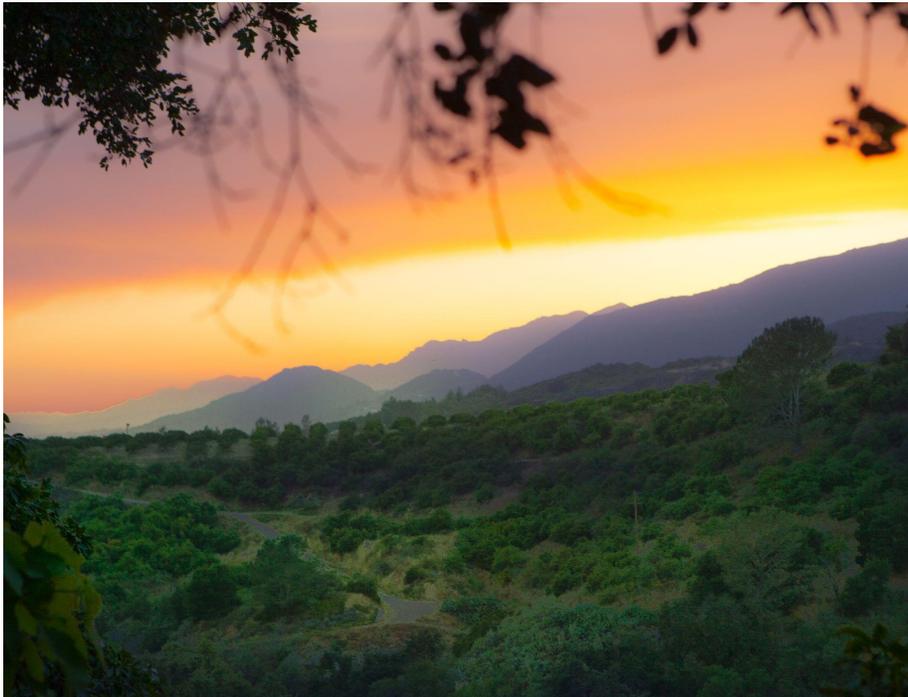




Outstanding in the Field Brings its Communal Table to the LA Times Food Bowl

Renowned guest chefs celebrate the rich agricultural landscape of Southern California in support of local and family farms and the Los Angeles Regional Food Bank



View from Coleman Family Farms, photo by S. Heitzenrater, courtesy Outstanding in the Field

Outstanding in the Field will bring its signature table-to-farm experiences to the LA Times Food Bowl for the fourth year, presenting three seated, four-course dinners around a communal dining table that is the hallmark of founder Jim Denevan's nomadic culinary experience.

Prepared by a roster of new and returning local and globally-renowned guest chefs, the dinners will celebrate the rich agricultural landscape of Southern California while paying homage to local and family-run farms and the hands that feed our community.

A portion of proceeds from the events will benefit the **LA Regional Food Bank**.

WATTLES FARM Hollywood, CA

Sunday, September 3—At a historic oasis in the heart of Los Angeles, **Toby Leaman** of **Wattles Farm** will open the gates for the afternoon to host guests in this members-only community and kick off the dinner series in the field kitchen with a Peranakan dinner crafted by

Michelin-starred **Chef Malcolm Lee** of Candlenut restaurant in Singapore joined by Michelin-starred **Chef Minh Phan** of fine dining experience Phenakite.

The event partners include winemaker **Jeff Fischer** of **Habit Wine Company**, producers **Mountain Valley Spring Water** and **Makers Mark**, and sponsors **Singapore Tourism**.

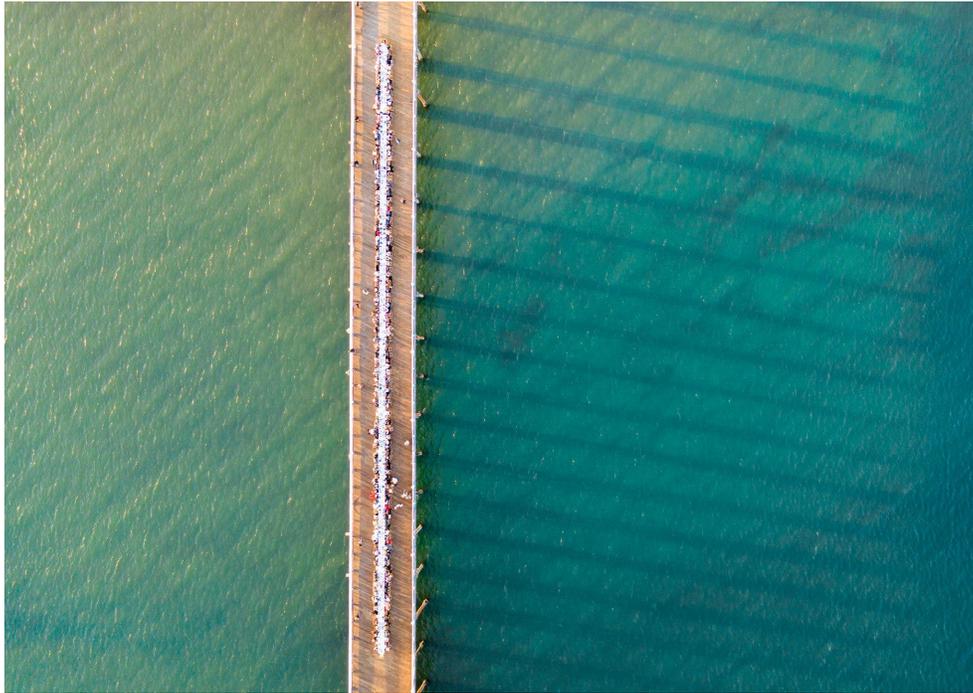


Outstanding in the Field table at Wattles Farm, photo Samantha Parquette, courtesy Outstanding in the Field

MALIBU PIER **Malibu, CA**

Friday, September 8—Set against the stunning backdrop of the Pacific Ocean down the stretch of the **Malibu Pier** where the iconic white towers have been a beacon for fishing charters since it opened to the public in the 1930s, **Chef Sammy Monsour** of the newly opened Joyce and **Chef Tony Messina** of The Surf Clam will skillfully marry the essences of East Coast clam shacks and the heartwarming allure of Southern soul food with a California outlook to prepare an unforgettable dining experience that compliments the riches of California's coastal waters.

The event partners include **Bonterra Organic Wines**, producer **Mountain Valley Spring Water**, distiller **The House of Suntory**.



Outstanding in the Field table at Malibu Pier, photo Brighton Denevan, courtesy Outstanding in the Field

COLEMAN FAMILY FARMS

Carpinteria, CA

Saturday, September 16—Where Outstanding in the Field set its first table in Southern California in their rows of famous greens, **Romeo Coleman** of **Coleman Family Farms** welcomes guests for a dinner prepared by the following chefs hailing from the seashore to Echo Park, and from Chinatown to Downtown LA: **Chef Ki Kim** of Kinn; **Chef Matthew Schaler** of Birdie G's; **Chef Brian Bornemann** of Crudo e Nudo; **Chef Aric Attebery & Chef Jonathan Granada** of Otium; **Chef Nico de Leon** of Lasita; **Chef Karla Subero Pittol** of Chainsaw.

The event partners include winemaker **Mike Roth** of **Lo-Fi Wines**, producers **Mountain Valley Spring Water** and **The House of Suntory**, and sponsors **Knob Creek** and **LA Regional Food Bank**.

Outstanding in the Field's Summer/Fall 2023 Tour which began in May this year, continues to captivate devotees of its visionary table-to-farm culinary adventure with a new slate of experiences across North America, Europe and Africa. Finding inspiration among the creators of the extraordinarily crafted products that form its many tablescapes, local makers are welcomed into the family of celebrated farmers, fishers, cheesemakers and vintners.

The full Summer/Fall Tour 2023 lineup can be found on the Outstanding in the Field [website](#). Outstanding in the Field [press kit](#) and [images](#).