



Outstanding in the Field Draws Global Community Sparking Cultural Dialogue Across Its Expansive Table as Summer/Fall 2022 Tour Expands Internationally



View from the table at Mt. Tamalpais, photo, Simone Anne.

Santa Cruz, CA, March 17, 2022 - Outstanding in the Field announced today the expansion of its roving culinary experience to several new host farms stateside as well as in Europe, Canada and Africa, bringing together people with varied backgrounds and perspectives for a communal dining experience that provokes dialogue, honors the land and exalts those who prepare and grow our food.

Founded in 1999 by renowned land artist **Jim Denevan**, Outstanding in the Field draws upon many elements of Denevan's large-scale sand drawings, with both practices inextricably linked to his deep connection to and response to land.

"The diversity of guests that our dinner experiences draw and the distances they are willing to travel to reach remote locations has grown exponentially with each tour. The food crowd, former chefs, vintners and farmers are now joined by guests who appreciate my land drawings and find resonance with the ethos and the energy created at the open air gatherings," said Denevan, who recently produced a work for Desert X AIUla and participates frequently at cultural gatherings such as SXSW, where the

documentary, “Man in the Field: The Art Life and Art of Jim Denevan” was shown and The Coachella Valley Music and Arts Festival, where he will set a table next month.

Held in inspiring natural locales, every detail is considered to create an experience in harmony with its environment. The table is positioned relative to its geographical surroundings, reflecting the curve of the coast or interacting with a mountain ridge. A practiced dancer, the open-air culinary experiences are choreographed by Denevan to feature fleeting natural wonders like golden hour toasts, clouds that swirl around the table and sunsets that disappear over the horizon as if on cue.

The tour will commence in Mt. Tamalpais along a picturesque expanse of coastline in Denevan’s native California that has been the site of several of his ephemeral sand drawings. Presented to benefit One Tam, the community campaign of the Tamalpais Lands Collaborative, the table will sit on the edge of Mt. Tam overlooking the Pacific and ticket sales will help ensure a healthy future for the cherished mountain. Known for helming *Nopalito*, one of San Francisco’s top destinations for upscale, traditional Mexican food, **Chef Gonzalo Guzman** will craft a vibrant menu from locally-sourced ingredients grown in Northern California’s farms and seafood caught by Santa Cruz fisherman **Hans Haveman**. The pairing, instinctual for Outstanding in the Field’s founder, who has spent his life surfing in the waters of both countries, is an example of the layers of cultural exchanges prompted by Outstanding in the Field dinners.

CALIFORNIA WINE COUNTRY

California’s famed Wine Country regions will be showcased at stops in California’s Napa Valley where guests will be treated to a once-in-a-lifetime tasting of vintage bottles at **Mayacamas Vineyards** in the rarefied air of Mt. Veeder, where views can extend to San Francisco’s Golden Gate Bridge. At **Belden Barns**, a magical property on Sonoma Mountain with a 30-acre vineyard and organic farm where Pinot Noir, Syrah and Sauvignon Blanc are grown in rich volcanic soil and organic apples are pressed into estate-made hard cider, guests will be among the first to experience the fare from community-focused restaurant *Charlie’s*, just opened by chef **Elliot Bell** after a decade at **Thomas Keller’s *The French Laundry***. Coveted, reservation-only tastings follow at **Medlock Ames’ Bell Mountain Vineyard**, a 338-acre ranch overlooking the Alexander Valley and a wildlife corridor that extends across the remaining untouched forest, where small-batch Cabs, Bordeaux blend, Syrah and whites are crafted in a solar-powered winery, and **Robert Sinskey Vineyard** for a meal by James Beard-nominated **Kim Alter** of *Nightbird*. There will be a rare opportunity to taste the extremely limited-production, dry-farmed Pinot Noir, Chardonnay and Cabernet Sauvignon, Ceritas, Arnot-Roberts and Birichinowines made from the fruit that grows at the top of the Santa Cruz Mountains at **Peter Martin Ray Vineyard**.

WASHINGTON STATE

The upcoming tour will feature several spectacular examples of Denevan’s precisely-timed geomantic theatrics as the tour travels to the Pacific Northwest stopping in Washington. Timed for late June when the sun glows over Lopez Island until nearly 10 pm in the evening and forests of fir trees meet sparkling teal blue seas along the rugged coast, dinner at **Watmough Bay Farm** will be postcard perfect. James Beard Best Chef: Northwest and Pacific semi-finalist **Nick Coffey** of *Ursa Minor* will work with the farm’s pristine produce, fresh fish and wild edibles like cattails and reindeer moss to create an unforgettable experience. While dining on oysters at **Taylor Shellfish** with the Taylor family, which has sustainably farmed shellfish in the Puget Sound since 1890, barefoot guests will enjoy a diurnal display of mother ocean with the tide rising and falling under a waxing moon to reveal the bivalve mollusc beds below the surface.



Taylor Shellfish, Quilcene, WA (Seattle), Photo, Ilana Freddye.

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An inspiring farm that shares Denevan's interest in regenerative agriculture based in Seattle will be celebrated by the Outstanding in the Field team, the non-profit **Oxbow Farm and Conservation Center** along the Snoqualmie River. Dedicated to environmental education, native plant production and habitat restoration, the farm grows 15 acres of organic vegetables for local groceries, restaurants, hunger relief agencies and schools. Guest chef **Kristi Brown** from Seattle restaurant *Communion* will treat guests to "Seattle Soul" cuisine, which draws inspiration from the many diverse cultures and culinary traditions in the city's local neighborhoods one evening, followed by James Beard Award Best Chef: Northwest and Pacific semifinalist **Melissa Miranda**, a deeply conscientious and talented chef who is breathing new life into the city's Beacon Hill neighborhood with Filipino dishes from her childhood at *Musang*.

MINI-EUROPEAN TOUR



Domaine Lebreuil, Savigny-Lès-Beaune, Burgundy, FR, photo, Neringa Greiciute.

Punctuating the mid-summer dates are first-time field kitchens in Europe and Canada, beginning with the tour's first event in Portugal at Nazaré Harbor, where the world's largest rideable waves roll adjacent to land that produces ingredients to compliment a sustainable seafood-centric feast prepared by guest chef **Sebastião Castilho**, who has devoted his adventurous culinary practice to exploring the significant heritage of food in Portugal. Famed big wave surfer and noted environmentalist **João Macedo**, a resident of both California and Portugal and representative of Save the Waves, will discuss environmental preservation and responsible stewardship of fisheries, prompting urgent conversations from both a global and local perspective among guests.

Long-awaited experiences follow in London and in Cornwall, where the tour visits a 500-year-old family farm that Gordon Ramsey hails as the source of "the best tasting meat in the world." Farmer Matt Chatfield is a passionate and conscientious sheep farmer and a staunch supporter of regenerative agriculture who has established working relationships with some of London's best chefs to shorten their restaurant supply chains and boost the local farming economies of Devon and Cornwall via his ten year-old, Cornwall Project. Partnering with famed butcher **Philip Warren** to dry-age the meat, are a tight team of chefs including Cornwall native Ben Quinn, who brings expertise in woodfired and outdoor cooking and one of Outstanding in the Field's favorite chef's **Adam Dulye**, the chef-owner of the beer-forward restaurant *The Abbot's Cellar* in San Francisco, a James Beard Award semi-finalist, and San Francisco Chronicle 'Top 100' restaurant. Denevan is planning an epic sand drawing along the rugged Cornwall coast, as well as another fleeting work on the Tuscan seaside near a majestic path of old pines that leads to a family-run sustainable farm, where host farmer **Ariane Lotti** grows organic rice, grains and other crops according to a holistic system modeled after the Earth's natural cycles on land rich with native plants, marshes and a hidden saltwater lake full of bathing birds. There, brothers Alessio &

Giulio Cech will travel from their restaurant on Via dell' Amore, *Love Street*, to create a feast inspired by the land and the sea.

Culinary and oenophilic destinations in France follow in Burgundy at Domaine Lebreuil, an 84 year-old winery with a charming chateau, where vintner **Jean-Baptiste** will take us on a tour of the organic vineyard where his family has used biodynamic farming practices for over two decades. Paris-born guest chef **Christophe Ledru** spent time in the kitchen with **Alain Ducasse** at the *Plaza Athénée* before working alongside Chef **Olivier Bellin** at *L'Auberge des Glazicks*, a Relais & Châteaux property in Brittany to earn two Michelin stars. The tour's first Loire Valley destination, Château de la Bourdaisière, dates back to the 14th century and features a classic limestone block edifice with soaring turrets and spires among extensive parterre gardens with sculpted topiaries, lush flower beds and bounteous kitchen crops. All of the ingredients for the dinner table will be sourced from the small-scale, yet ambitious experimental project of agroecology, which is home to the National Tomato Conservatory, a unique collection of 700 varieties of tomatoes run by the self-proclaimed "Prince of Tomatoes." Guests who long for a truly unique experience are invited to stay in one of the castle's 29 rooms.

LATE SUMMER + FALL



Allandale Farm, Brookline, MA, Photo, Alex Palumbo.

Following Western dates in Jackson, Wyoming, Zion National Park in Utah and Colorado on one of the state's largest contiguous tracts of native prairie for dinner with Chef **Byron Gomez** who hailed from Michelin-starred Manhattan kitchens *Cafe Boulud*, *Atera* and *Eleven Madison Park*, August will feature a string of East Coast dinners in Maine, Rhode Island, Massachusetts, New York, New Jersey, Connecticut and Maryland. A long, winding table carved into the coastline of Duxbury Bay near Boston will be set with succulent oysters, glasses of sparkling wine just moments after the tide recedes from its surface. Guest chef **Tiffani Faison's** storied reputation includes two stints as a Bravo "Top Chef" finalist and three James

Beard nominations for Best Chef: Northeast on top of her highly acclaimed Boston-area restaurants, *Orfano*, *Sweet Cheeks Q* and *Fool's Errand*.

Late summer highlights include a return to Martha's Vineyard at Gray Barn and two nights at Tantré Farm in Ann Arbor, Michigan, where guests will dine amongst 100 varieties of vegetables, herbs, berries, melons and flowers surrounded by woods and wetlands. In the kitchen preparing a Moroccan-flavored feast, none other than the lauded owner and chef **Omar Anani**, who transformed his James Beard-nominated Best Restaurant *Saffron De Twah* in Detroit to the *Saffron Community Kitchen* during the pandemic feeding upwards of 600 meals a day to a community in need.

Before heading back to California for some of the tour's most in-demand dinners in Pescadero, Malibu, San Diego, including the *Temecula Olive Oil Co.*, the team will visit *Luck Ranch*, famed for its provenance as **Willie Nelson's** place, where farmers **Tina** and **Orion Weldon** are proving that regenerative farming techniques can work with modern technology to grow good food at scale and maintain harmony with the native habitat. Guest chef Julien Hawkins who is behind *Hestia*, an award-winning modern grillhouse in Austin specializing in local meat, fish and vegetables cooked over a 20-foot live-fire hearth, will man the flames.

GHANA + MOROCCO

Outstanding in the Field will take guests to a secret beach location in Accra, Ghana for its second dinner on the African continent, where chef **Eric Adjepong**, *Pinch & Plate* co-founder and a Bravo "Top Chef" will team up with host chef **Fatmata Binta**, the passionate woman behind Ghana's *Fulani Test Kitchen* to craft an innovative, interactive menu made with West African spices and ancient heirloom grains. A member of the international Slow Food network which fights for sustainable agriculture, indigenous ingredients, food security, and environmental biodiversity, Binta considers herself a modern, nomadic chef steeped in the tradition of her native Sierra Leone.

Capping its largest tour yet, the team will set the table in Morocco for the first time. Guest restaurateur **Mike Richardson** from *Café Clock*, named after the centuries-old water clock facing the Bou Inania Madrasain, in the heart of the ancient city of Fez will prepare a meal rich in spices, meats and vegetables cooked in the ground.

The full 2022 lineup can be found on the Outstanding in the Field [website](#). Tickets go on sale at 12PM PT, March 20th.

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