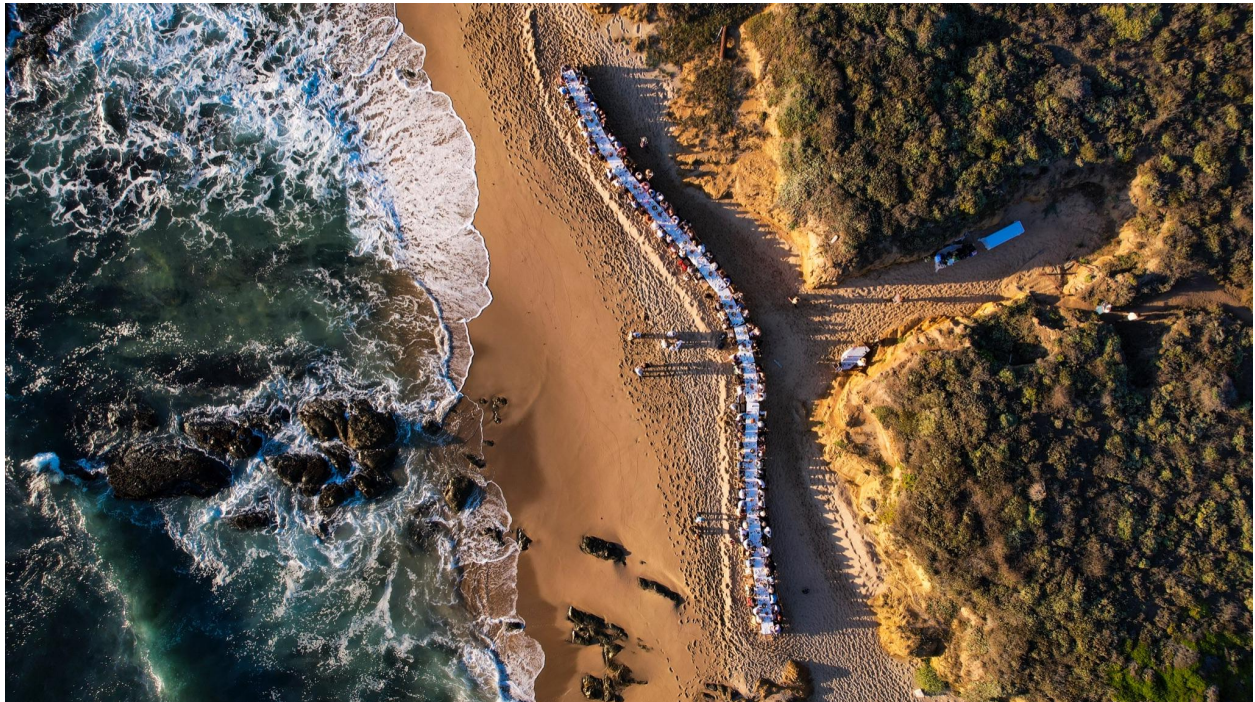




**OUTSTANDING IN THE FIELD, THE VISIONARY TABLE-TO-FARM CULINARY EXPERIENCE,
CONNECTS ADVENTUROUS DINERS
THROUGH A CELEBRATION OF THE HANDMADE, LOCAL AND PERSONAL WITH
SUMMER/FALL 2023 TOUR**

**New guard winemakers, oyster farmers and artisanal cheese makers lauded
with thoughtful chef pairings**



Bolsa Point Farm, Pescadero, CA, Photo Brighton Denevan

Santa Cruz, CA, May 16, 2023 - Outstanding in the Field continues to captivate devotees of its visionary table-to-farm culinary adventure with a new slate of experiences across North America, Europe and Africa for 2023. 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.

COMMUNITY TABLES

Simultaneously treading new territory while going back to the tour's roots, the first of three, new community table events will see the iconic long table set down the middle of Cedar Street in Santa Cruz, CA, where internationally recognized land artist **Jim Denevan** and founder of Outstanding in the Field, organized his first communal, al fresco dinner in honor of the hands

that worked his brother's apple orchard. Gathering in front of Fodor's and Zagat favorite Gabriella Cafe, where Denevan served as founding chef, will be many of the people whose muse prompted the now, global, dining phenomenon known as Outstanding in the Field. The full-circle moment will be marked by a screening of the documentary, ***Man in the Field: The Life and Art of Jim Denevan*** directed by **Patrick Trefz** and a presentation of artwork by Denevan in a local art gallery.

Communal dinners in Lancaster, PA, where America's oldest Amish settlement remains a vital part of the local craft and agricultural culture and on Main Street in Galena, Illinois along a historic row of red-brick buildings that houses boutiques and art galleries, will forge bonds between these unique communities and guests compelled by their hyper-local, hand-made expressions.

"The community dinners and the table in Santa Cruz speak to the importance of community as our foundation. My appreciation for all things local, original, and hard-earned was sparked by the people— past, present and frequent—who will join us at the table, " said Jim Denevan. "On our continuing journey around the world we're committed to celebrating and gathering together other like-minded communities and the hands that feed them."

NOTABLE CULINARY TALENT

James Beard Foundation Award winners, Michelin star earners, Bravo Top Chefs, Basque Culinary Prize winners have trekked through uncertain terrain and rain-or-shine conditions to lead the field kitchen at one communal table, reveling in the opportunity to showcase dedicated farmers and ingredients grown with intent.

Among those tapped for the upcoming tour are four nominees for this year's James Beard Awards: Outstanding Chef finalist **Rob Rubba** of Michelin-starred Oyster Oyster, who will cook at viticultural dreamland Burnt Hill Farm just outside of Washington, DC; Best Chef: Northeast semifinalist **Renee Touponce** of Port of Call and Oyster Club in Mystic, CT, who will explore and exalt the poultry, flowers and vegetables on Stone Acre Farm in Stonington, CT; Best Chef: Mountain finalist, **Michael Diaz De Leon** of BRUTØ, will bring his live oak fire cooking and Latin ingredients to the 90,000 acre Ranchlands at Chico Basin, honoring the legacy of American ranching; and Sonoran grill master, **Rene Andrade**, Best Chef: Southwest semifinalist, will work with first-generation farmer, **Janna Anderson's** citrus crops and Maktoom dates from trees with origins in the early 1900s in Iraq.

Bon Appetit's most recent *50 Best New Restaurants* list featured Regards in Portland, OR, whose chef and co-owner **Neil Zabriskie** joins the tour at Dandelion Spring Farm located on unceded Wabanaki territory in central Maine for an inspired pairing with farmer **Beth Schiller** and her rare specialty crops, which are grown using soil-based, certified organic agriculture techniques that positively impact the land.

After a long hiatus from the tour, **Stuart Briozza** and **Nicole Krasinski**, the married team from Michelin-starred, James Beard Award-winning State Bird Provisions will share the flavors of Northern California at the Hog Island Oyster ranch overlooking Tomales Bay.

Alex Hong of Michelin-starred Sorrel and **Eric Adjepong**, a Bravo "Top Chef" finalist and host of *The Food Network's* "Alex vs America" join the field kitchen this season.



Kleinood Farm & Winery, Stellenbosch, South Africa, Photo @thefoodnarratives, Daniela Zondagh

NEW GUARD WINEMAKERS

A new wave of winemakers with holistic sensibilities who are creating highly sought-after, limited production wines will be shared with the Outstanding family, taking the tour on a journey of unconventional viticulture.

Winemaker **Julie Johnson** created Napa Valley's first certified organic vineyard and speaks regularly on the subjects of women in wine and regenerative farming. Part of the team behind noted Frog's Leap Winery, she now runs the California Certified Organic Farm, Tres Sabores, which uses the ranch's ambient yeasts in the fermentation process. Julie will host guests at her family-owned estate vineyard for a special dinner with guest Chef **Telmo Faria** and will pour a selection of the wines at the Seedling Farm dinner near Chicago and the dinner at the worker-owned Love is Love Cooperative in North Georgia with the chefs behind five-time James Beard Award semi-finalist **Meherwan Irani's** "mind blasting" street food-inspired Indian cuisine at Chai Pani.

Third-generation winemaker **Chenoa Ashton-Lewis** of Ashanta Wines creates unfiltered, unfiltered, terroir-driven wines using wild yeast fermentations and no sulfur dioxide. Thoughtful selection of fruit is sourced from family-run farms which adhere to organic and biodynamic agricultural practices. Hailed as the future of winemaking, her Pet-Nats, skin contact whites, field blends and elegant California reds will be paired with a meal in Pescadero, CA prepared by **Greg Kuzia-Carmel** of Canteen and Camper via the kitchen at Per Se.

Martha Stoumen has been lauded by *Food & Wine* for "challenging the wine orthodoxy" and has gained a cult following while working to remove the pretension around winemaking and

create a more inclusive environment. Sourcing fruit from vineyards with the utmost ethical alignment and favoring organic, dry-farmed grapes, she takes a farmers' market approach to winemaking, advocating for greater transparency and environmental responsibility in what we consume. Stoumen's wines will be served at several dinners throughout the Midwest in Minnesota, Illinois and Ohio, as well as events in Phoenix, AZ, and Big Sur, CA.

Alice Anderson took the reins at Ibarra-Young, the oldest vineyard in Los Olivos District AVA, where everything on the property is own-rooted and has been farmed organically since 1993. Employing regenerative and biodynamic practices, goats, ducks and sheep roam and native species live alongside the vine rows. The team works in conjunction with nature to increase biodiversity and soil health, minimize unnecessary spray and decrease water use, creating balanced, polished, natural wines with beautiful aromatics under the *âmevive* label that will be shared at the Malibu Pier table in California.

A native San Franciscan who turned heads in the industry with an impressive debut vintage, **Claire Hill** makes California terroir-driven wines from old vine, small family farmed vineyards. She sources organic fruit, primarily grapes from the Santa Cruz mountains, Contra Costa and Mendocino Counties, and maintains a commitment to letting each wine lead the way towards a beautiful expression of place. In Santa Cruz, guests of **Siska Silitonga's** Indonesian-inspired dinner at Everett Family Farm and the annual, final dinner of the season at Pie Ranch foraged by **Todd Spanier**, will taste these limited-case wines, which bear labels featuring prints of Claire's watercolors, which depict the sites from where the grapes in the bottle originate.



Sage Farm Goat Dairy, Stowe, VT, Photo Jesse Schloff

CELEBRATED METHODS OF OYSTER FARMING AND CHEESE MAKING

A series of dinners will be held heralding the positive, environmental impact of oyster farming, punctuated by a special evening on Governors Island in New York Harbor with the nonprofit **Billion Oyster Project**, which works with New York City students and volunteers to combat erosion and reduce flooding by restoring the harbor's oyster reefs. Held on both coasts as well as different hemispheres, the dinners will highlight the unique "merroir" of local tidewaters in each location.

The first will feature **Brian Pinsky** from 401 Oyster Co. at the historic, 265-acre Watson Farm in the Narragansett Bay, MA and **Benjamin Sukle** of acclaimed Oberlin, who will serve a selection of their decadent bivalves with a seafood-centric menu against the backdrop of roaming grass-fed Heritage Red Devon cattle and sheep.

September's Lowcountry oysters, which are raised in floating cages at the mouth of the open ocean by Barrier Island Oyster Co. in Charleston, SC, will be showcased with a wood-fired meal by Chef **Kevin Getzewich** from The Kingstide before finishing the season at the edge of Tomales Bay, CA, where the sustainable aquaculture techniques of famed **Hog Island Oyster Company** have inspired a community of like-minded people while producing superior shellfish that are coveted by chefs around the country.

Influenced by place, season and animal husbandry, some of the country's most innovative, artisanal cheese makers join the tour this summer. Beginning in Washington state's Walla Walla Valley, **Joan and Pierre-Louis Monteillet** focus on the terroir of eastern Washington to make French-style cheeses from their herds of sheep and goats. A favorite, pastoral stop at Sage Goat Farm and micro-dairy in Stowe, VT follows with **Katie and Molly Pindell**, who raise goats and make cheese. The sisters will share their cheese and maple syrup with two-time James Beard Best Chef Semifinalist, **Cara Tobin** of Honey Road before a stop in Wisconsin's renowned dairyland. In the state's geographic anomaly known as the Driftless region, **Andy Hatch** and **Scott Mericka** of Uplands Cheese, who practice rotational grazing techniques and selective cross-breeding, will share the farm's soft-ripened Rush Creek Reserve, which is wrapped in a strip of spruce bark and available only in the late fall, at a meal prepared by chef and expert in the region, **Luke Zahm**, who hosts "Wisconsin Foodie" on *PBS*.

The initial 2023 lineup can be found on the Outstanding in the Field <https://outstandinginthefield.com/2023tour/>

Follow Outstanding in the Field

Instagram: [@out_inthefield](https://www.instagram.com/out_inthefield) Facebook: [@outstandinginthefield](https://www.facebook.com/outstandinginthefield)
TikTok: [@out_inthefield](https://www.tiktok.com/@out_inthefield) #outstandinginthefield

Follow Jim Denevan

Instagram and Twitter: [@jimdenevan](https://www.instagram.com/jimdenevan) #jimdenevan

Communications & Media Relations

Lyn Winter, Inc.,
press@outstandinginthefield.com

ENDS