



NEW DESTINATION DINNERS PUNCTUATE OUTSTANDING IN THE FIELD WINTER TOUR

Artisanal and Culinary Masters Highlighted Alongside Indigenous Cuisines



Kualoa Ranch, O'ahu, Photo Ilana Freddye

Santa Cruz, CA, December 13 2022 - The upcoming **Outstanding in the Field 2023 [Winter Tour](#)** will see the pioneering dining venture set its communal table at warm weather locations that are exciting the food world and situated across the southern half of the **United States, Hawaii, Mexico and, for the first time, in the Bahamas.**

“In addition to recognizing some very special family purveyors in Southern California and the Central Coast on the upcoming tour, we are excited to complement our selection of food growers and culinary talent in Mexico with an extraordinary ecosystem of growers and craftspeople working with the region’s henequen and agave,” said land artist and Outstanding in the Field founder **Jim Denevan**. “Experiencing the local flavors of the Bahamas and O’ahu with native sons of the islands is also going to delight Outstanding devotees,” he continued.

Founded in 1999 in California, the tour travels the globe exalting those who grow and raise our food in a way that respects the earth and land, closely paralleling Denevan's practice as a land artist.

The dinner in the Bahamas at a secret beach location will feature the country's unique produce and one of the region's most celebrated chefs, **Simeon Hall Jr.** Known from his show on *National Geographic* and writing for *Bon Appétit*, he is passionate about locally sourced cuisine and sharing the flavors of his Bahamian and Gullah Geechee heritage.

Punctuating spots along Florida's Gulf and East coasts is a first-time, inland location near Orlando in Oviedo. The pairing between fifth-generation farmer **Rex Clonts**, who is meticulous about organic certification, soil fertility and no-till farming with Brazilian-born **Chef Bruno Fonseca** is highly anticipated among those familiar with BigDaddy's Farm and the chef's stints at **Norman's** and teaching at **Le Cordon Bleu**.

A single stop in Hawaii provides one of the tour's most picturesque locations and best examples of responsible agriculture, the 4,000-acre nature reserve and working farm, **Kualoa Ranch**. With views of the property's mountains, valleys and beaches, it is a frequent movie backdrop that also serves the local O'ahu community. Multiple time James Beard Foundation Award-semi-finalist **Ed Kenney**, whose focus on farmers, food producers and families endeared him to the Outstanding team, will helm the field kitchen, incorporating produce from the tropical fruit orchards, seafood from an ancient aquaculture pond, grazing cows and heritage pigs.

Inspired by **John and Molly Chester's** dedication to the health of the soil as they transformed barren land into a thriving ecosystem in the documentary, "The Biggest Little Farm," Outstanding in the Field will bring the sisters behind Ojai's **Rory's Place** to the field kitchen at **Apricot Lane Farms**. **Rory** and **Maeve** (Gjelina in Venice, CA and Saltwater in Inverness, CA), will conceive a meal served among spiral-shaped orchards and radiating patches of linear row crops that speak to Denevan's fascination with geometry, which is frequently evidenced in the shape and placement of the dinner table in each location.

MEXICO



Oaxaca, Mexico, Photo Chuco Potts

A new location in San Miguel de Allende, Mexico offers a rare experience that evidences the thread between Outstanding in the Field and Denevan's art works, which are often precisely timed in accordance with the tides. The table will be perched on the grasslands above the imposing Cañada de la Virgen, a spectacular canyon that cuts through central Mexico's high-elevation plateau. It is surrounded by land that includes an archeological site believed to have been constructed around 530 AD by celestial observers who studied the star cycles. Guests will enjoy a once-in-a-lifetime dinner by **Chef Donnie Masterton** of **The Restaurant** (Montrachet, the Hay Adams Hotel in D.C., New York's Tavern on the Green, Patina Group in LA), one of the tour's most in-demand chefs.

Paradero, an eco-resort set within 160 acres of family owned farms in the coastal village of Todos Santos at the southern end of the Baja Peninsula will be the site of one of the rare dinners which combine one of Denevan's land works with a dinner event. Guest chef **Eduardo Ríos** from the property's fine dining, farm-to-table restaurant will prepare a meal from the market garden using a traditional Oaxacan clay oven and diners will be invited to watch Denevan's freehand creation of an ephemeral sand composition.

Mexico's wine country will form a picturesque backdrop for dinner at **Rancho el Mogor** prepared by Michelin-starred guest chef **Drew Deckman** and **Sheyla Alvarado** in

collaboration with **Natalia Badan**, a celebrated winemaker and proponent for Valle de Guadalupe's natural resources.

The final stop in Mexico takes place at **Hacienda Subin** in Mérida on a former 17th Century henequen plantation. The farm tour that is a highlight of the Outstanding in the Field experience will feature a sisal weaving demonstration and artisanal service items and tableware will be integrated into the meal prepared by Mérida native **Roberto Solis**. He will incorporate indigenous Mayan foods, influenced by the Dutch, French, and Spanish flavors brought to the peninsula's many port cities.

The initial 2023 lineup can be found on the Outstanding in the Field [website](#).

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