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**OUTSTANDING IN THE FIELD TRAVELS TO SOUTHERN POINTS ON THE COUNTRY’S WEST AND EAST COASTS, HAWAII AND MEXICO INVITING GUESTS TO TASTE COVETED GOURMET INGREDIENTS**

**Winter 2024 tour exalts sustainable producers of deep sea salt, fine oysters, rare varieties of fruit and vegetables**



Kualoa Ranch, O’ahu, Hawaii, photo by Ilana Freddye, courtesy of Outstanding in the Field

(Santa Cruz, CA—January 9, 2024) Outstanding in the Field’s Winter 2024 tour features a selective edit of North American stops illustrative of the elements that make founder and land artist **Jim Denevan’s** radical alternative to the conventional dining experience so difficult to emulate—a rotating lineup of the world’s top chefs, unparalleled views and food with the shortest distance to plate in the farm-to-table scene.

Honing in on warm weather winter destinations in Southern California, Alabama, Florida, the country’s Hawaiian islands and neighboring Mexico, a dozen producers have been selected for their exemplary quality and deference to soil and water health.

“The extraordinary beauty of the coastal stops we will visit and the efforts of farmers to preserve them, remind us that the health of our planet is intricately woven into the choices we make on our plates,” said

Denevan. “We are delighted to break bread with these visionary shepherds of land and sea and share the superior products they produce.”

Traveling to the westernmost edge of the southernmost island in the Hawaiian island chain along the volcanic Kona coastline, Outstanding in the Field takes uncompromising culinary aficionados to the source of a salt unlike any other in the world. Revered by Hawaiians for centuries as seasoning, for preservation, for its healing properties and ceremonially, **Kona Sea Salt** is made from pure 900 year-old deep ocean water drawn from 2,200 feet below the ocean’s surface before being hand-cured, harvested and solar-evaporated naturally to maintain its abundant minerals. Guests will taste the purest expression of a selection of delicate finishing salts, first harvest flake salts and Kiawe wood-smoked salts before enjoying an ocean view, artful celebration of the Hawaiian pantry prepared by James Beard Best Chef: Northwest/Hawaii and Iron Chef America winner, **Vitaly Paley**, and **Justine Ma**, trained in New York and Northern Italy before working at the James Beard Foundation, and now steeped in the community of the island’s farmers, hunters and fishermen.

A magical, ancient Hawaiian fishpond within a 4,000-acre private nature reserve on the windward coast of O’ahu, where restoration efforts have enabled farmers to cultivate the island’s first and only edible oysters, speaks to Denevan’s penchant for transporting guests far off-grid to sample the fruits of the earth at their source. Family-run since the 1850s, conservation efforts at **Kualoa Ranch** extend from ridge to reef line encompassing a rainforest, jungle and three distinct valleys, throughout which cattle regeneratively free-graze and heritage breed hogs are raised. More than 60 crops, including guava, papaya, cacao, breadfruit and dragonfruit are responsibly grown for the surrounding community, and for one special night, an adventurous group of gourmards will taste a selection of long-forgotten, quirky, tropical fruits and in the hands of **Ahu Hettema** and **Nili Yildirim**, the mother and daughter team behind the region’s celebrated Turkish restaurant, **Istanbul Hawaii**.

## FLORIDA’S CULINARY COASTS

Surrounded by the waters of both the Gulf of Mexico and the Atlantic Ocean with various wetland and lake habitats, Florida’s subtropical climate produces an abundance of produce and seafood, the most notable of which have earned coveted return tables on Outstanding in the Field’s winter tour and have attracted chefs with significant culinary chops.

Brazilian chef **Bruno Fonseca**, who perennially sells out seats at his omikase ‘Foreigner Experience’ in Orlando, has been invited to prepare dinner at nearby **Lake Meadow Naturals** to showcase the quality and flavor of the family-run farm’s cage-free duck and chicken and humanely-raised, grass-fed beef, wagyu, heritage pork, lamb, goat and bison.

Dinner on the pristine, southernmost tip on Anna Maria Island is a highlight of the seasonal caravan’s Sunshine State stops. The sugar-white stretch of beach often proves an irresistible canvas for one of Denevan’s globally renowned sand works. Dinner under the stars at the secluded spot will be prepared by **Ed Chiles** of the Island’s circular-system **Gamble Creek** organic farm and **Beach House** restaurant and include sustainable seafood caught by **Brian Lacey**, hailed among the new generation of Gulf fisherman.



Anna Maria Island January 2023, photo Chiles Hospitality

Following a tour-favorite pairing of Chef **Jason Weiner** at **Holman's Harvest** in West Palm Beach, Chef **Andrew Ayala** from Michelin-starred **Le Jardinier** via **Daniel, Per Se** and **L'Atelier de Joël Robuchon**, will craft a produce-driven menu at **Paradise Farms** outside of Miami, where edible flowers, fruits and vegetables are grown with intention through regenerative practices and the use of Feng Shui and sacred geometry.

The tour takes a turn towards Alabama's Gulf Coast at the beginning of February to sample the Zirlott family's **Murder Point Oysters**, the modern incarnation of the region's marshland oysters grown off-bottom using intensive aquaculture to retain the dense nutrients and merroir of the Gulf's waters. Chef **Sophina Uong**, **Mister Mao** chef and Food Network's *Chopped Grill Masters* Napa Grand Champion, who recently ranked on Bon Appetit and Condé Nast Traveler's 2022 'Best New Restaurants' list, has accepted the challenge of preparing the large format, off-grid meal.

## MAGICAL MEXICO

Outstanding in the Field pays homage to the agrarian and aquaculture roots that have birthed Mexico's rich culinary traditions taking guests far from the explosion of top-rated restaurants in the country's hubs to its less-traveled jewels and bringing the best chefs to them. Accessible only by flat-bottomed trajineras, the floating gardens or *chinampas* in the canals of Xochimilco harken back to the Aztecs, who created one of the world's most historically productive and sustainable agricultural systems. Invited to dine at **Arca Tierra** with founder **Lucio Usobiaga**, whose efforts to restore the ancient technique and preserve the neighborhood's agricultural legacy have yielded an incredible assortment of fruits and vegetables in the canals, the rare experience achieves once-in-a-lifetime status with dinner under the purview of one of Mexico City's best chefs, **Donnie Masterton**.

Raised utilizing an environmental, economic and social approach to sustainability, **Cody Requejo's** sushi-grade Baja Kanpachi at **Omega Azul** warrants a table at one of the most beautiful beaches in Mexico in La Paz, overlooking the Sea of Cortez. The revered global ambassador for Baja cuisine, **Javier Plascencia**, will share produce from his **Jazamango** restaurant garden and his talents in the kitchen.





Arca Tierra, Xochimilco, photo by Santiago Del Hoyo

The historic, hillside estate of **Gordon Wattles** in Los Angeles serves as the setting for Filipino guest chef **Nico de Leon's** first solo appearance in the field kitchen during the tour's string of Southern California experiences. which includes a dinner devoted to the culturally significant date at **Flying Disc Ranch**, emblematic of oasis agriculture, guests will enjoy a desert meal by **Gabriel Woo** of **Bar Cecil** in Palm Springs beneath a canopy of towering Barhi, Medjool, Dayri, Zahidi and Deglet Noor date trees and a lush undergrowth of pomegranates, grapefruit and edible greens.

Ticket sales are now on sale for Outstanding in the Field's [2024 Winter Tour](#).

**Outstanding in the Field** is a roving, outdoor culinary experience founded by renowned land artist **Jim Denevan** in 1999 to connect people to the land and the origins of their food. A radical reconceptualization of the dining experience, Outstanding in the Field was at the forefront of the sustainability movement and has achieved global cult status. Its iconic communal table has been set throughout the US and in 25 countries, and continues to expand internationally. More than 700 of the world's most notable and award-winning chefs have accepted the challenge of helming the field kitchen.

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