



FOR IMMEDIATE RELEASE

**Outstanding in the Field 2022 Winter Tour Brings Exciting
New Names in Food and Innovative Farmers to the Table at Iconic Locations
Across the U.S. and Mexico**



Malibu Pier, Malibu, CA, Photo, Brighton Denevan

(Santa Cruz, CA—December 21, 2021) Word of mouth from **Outstanding in the Field's** outdoor communal feasts continues to fuel a myriad of exciting collaborations and expands artist and chef **Jim Devenan's** culinary caravan to new locales, which encompass all 50 states and sixteen countries to date.

A radical alternative to conventional dining experiences and farm-to-table focused meals, Denevan creates restaurants right at the source of the ingredients. A single long table exists in each place for just that day, set amidst the day's harvest where the farmers and preparers of the meal dine alongside enthusiastic food aficionados.

Hundreds of the world's most honored chefs including James Beard Award winners and Top Chef champions have performed in Outstanding in the Field's outdoor kitchens and

the 2022 Winter Tour introduces guests to some of the newest and most exciting names in the world of conscious food at 22 events in 18 locations across North America. The locations are carefully considered by Denevan, an established land artist, who is the subject of a recent documentary film, *Man in the Field: The Life and Art of Jim Denevan*, directed by **Patrick Treftz**.

“The tables that we will set during the upcoming Winter dates are fully immersive and offer a sense of escape, whether ensconced in an olive field, on a pier surrounded on all sides by water or amongst the floating gardens of Xochimilco, which date back to the Aztecs,” said Denevan.



Pinnacle Farm, Photo, Ilana Freddye

FLORIDA

The first two events of the year will take place on a family-run permaculture farm outside West Palm Beach where **Marty** and **Liza Holman** tend 15 acres of organically grown salad greens, vegetables, tropical fruits and a flock of pastured hens with deep respect for their soil. Guest chef **Niven Patel**, named one of Food & Wine’s Best New Chefs in 2020 for his passion for locally sourced ingredients, will create a dinner that showcases the very best of the farm’s seasonal offerings.

Florida destinations include Lake Meadow Naturals in Ocoee for dinners with guest chefs **Alexia** and **Rhys Gawlak** of Swine and Sons and **Albert DeSue** and **Mike Camacho** of the innovative Mockingbird, as well as Big Pine Key, where chefs **Shane and Amy La Beet** of Pepper Pot Island Cafe will craft a menu featuring the flavors of Trinidad at Grimal Grove, a historic tropical fruit grove and fruit garden dating back to the 1950s.

The tour will also visit some lauded figures in the organic movement, including Worden Farm run by farmers **Eva** and **Chris Wordenhold**, who are recognized as organic farming experts by the Organic Trade Association and the USDA. **Chris Kenrick**, a champion of local foodsheds and sustainable agriculture, will host award-winning chef **Ferrell Alvarez** of Rooster & The Till at Sweetwater Organic Community Farm, where he and his crew grow organic vegetables and herbs as part of the area's oldest-running CSA program and farmers' market.

LOUISIANA & PHOENIX

A favorite Southern detour since 2014, Outstanding in the Field will return to Bartlett Farm in Louisiana for a feast of wild-caught Gulf Coast seafood cooked by guest chef **Alfredo Nogueira**, known for hyper-seasonal menus that combine New Orleans Cajun and Creole cuisine with the flavors of his Cuban heritage.

Legume and grain connoisseurs will appreciate a unique stop at Pinnacle Farms in Phoenix where Farmer Nanna has revived several of the Southwest's native crops including White Sonoran wheat, Chapalote corn, and Rio Bavispe pinto beans. Guest chef **Jeff Kraus** will prepare a meal set amongst the property's citrus grove, fruit orchard, historic Iraqi date garden and golden fields of heritage grains.

MEXICO

The 2022 Winter tour brings the team back to Mexico, where a blue-chip lineup of celebrated chefs will highlight the area's diverse agricultural landscape and regional specialties. ARCA's **Jose Luis Hinostroza**, a masterful open-fire expert known for bold Mexican flavors, has been invited to helm the kitchen at a secret location in Tulum on the Yucatán peninsula. In Oaxaca, there is a private distillery tour and smoky mezcal sampling at Mezcal Real Minero, one of the only female-owned palenques in the state, with a meal from guest chef **Rodolfo Castellanos**, the first winner of Top Chef Mexico.



Mezcal Real Minero, Oaxaca, MX, Photo, Chucho Potts

Another rare tasting experience complements dinner by guest chef **Drew Deckman** at Rancho El Mogor in Valle de Guadalupe, a world-renowned family-run winery that produces only 550 cases of wine each year.

Dinner at Arca Tierra in the floating gardens of Xochimilco is back by popular demand. Following a colorful boat ride through Xochimilco's maze of canals, guests will hear about an ancient farming system from Arca Tierra founder **Lucio Usobiaga**, before a meal from superstar chef team **Eduardo "Lalo" Garcia** of Maximo Bistrot and **Donnie Masterton** of The Restaurant in San Miguel de Allende.

CALIFORNIA

A string of dinners in California will commence at Dos Pueblos Orchid Farm in Goleta with sweeping views of the Pacific Ocean and highly credentialed star power in the kitchen. Chef **Jason Neroni**, who trained in prestigious kitchens such as Le Cirque and El Bulli and now runs the iconic Rose Venice, will showcase globally inspired Southern California cuisine sourced from area farms before turning the kitchen over to chef team **Lauren Herman** and **Christina Olufson** of Bossie's Kitchen.

The historic city of San Juan Capistrano along the state's Gold Coast is also home to the Ecology Center, a vibrant ecological oasis where chefs **Ashley** and **Tyler Wells** of L.A.'s beloved All Time will prepare a meal. The 28-acre regenerative farm is run by

Evan Marks, whose inspiring vision includes donating 20% of the farm's harvest to food-insecure families in the community. Stunning in-land dinners follow at an olive grove in Aguanga at the Temecula Olive Oil Company and an organic oasis bordering Joshua Tree National Park in Morongo Valley, before a highly in-demand dinner on the famed Malibu Pier with guest chef **Brian Reimer** of Farmshop.

The tour concludes in Carpinteria along the central California coast at Rancho el Rincon. James Beard Award-winning chef **Jessica Largey** who served as Chef de Cuisine at three-Michelin-star Manresa in Los Gatos will prepare the meal at **Jehanne Brown's** tropical paradise which produces stunning guavas, passion fruit, avocados, cherimoya, dragonfruit, pomegranate and citrus that is well-loved by chefs from Southern California and beyond.

Ticket sales are now on sale for Outstanding in the Field's 2022 Winter Tour.

Outstanding in the Field's primary season runs May through November across North America and around the world. The schedule for OITF's 2022 Summer/Fall Tour will be announced in February. Ticket sales open March 20th, the first day of Spring, and many events sell out within hours.

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