

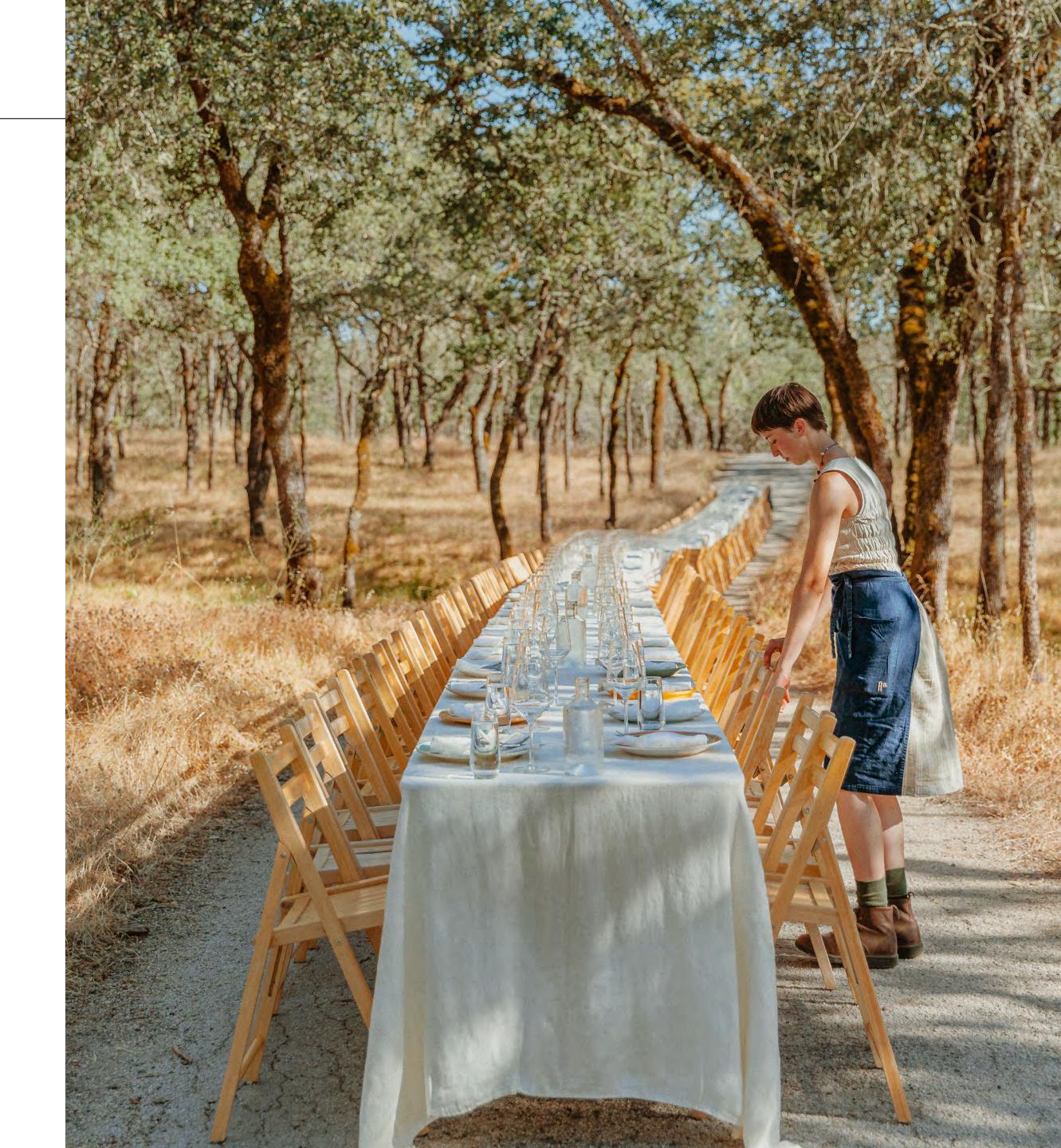


Who We Are

Outstanding in the Field is a roving restaurant without walls.

We partner with notable local chefs, artisans and producers to offer a unique, ephemeral expression of place – wherever we are in the world.

Through beautiful, shared experiences in exceptional natural places, we reconnect diners to the land and the origins of their food – sharing stories and breaking bread alongside the farmers, fishermen, winemakers and beverage producers who helped create each dinner experience. Our long table is a vessel through which we showcase not only acclaimed chefs, but artists, makers, and craftsmen who share a commitment to the handmade, the personal and the beautiful.





Our Origin Story

Since 1999, we have set the iconic long table on farms and ranches, on mountaintops and in sea caves, lining rows of orchards and vineyards.

Our founder and renowned land artist, Jim Denevan, was the chef at Gabriella Cafe in Santa Cruz, California when he began to foster his mission to support farmers and food producers by connecting diners to the source of their food. Inspired by his brother's work as an organic apple farmer, Jim decided to bring producers into the spotlight to stand alongside chefs – to highlight the farm in the growing farm-to-table movement.



Our Impact

To date, we have set nearly 1,500 tables, served 130,000 people, highlighted more than 700 award-winning chefs in the field kitchen, visited all 50 states and 24 countries around the world & donated over \$1 million to various organizations supporting food, farming and education.







Chef Partners

Local Flavor, Global Connections

We've worked with internationally renowned chefs such as Francis Mallman, Virgilio Martinez, Gaggan and Rodolfo Guzman; Michelin star holders such as Alex Hong, Christophe Ledru and Drew Deckman; industry leaders such as Alice Waters, Robert Sinskey and Fatmata Binta; and Top Chef winners such as Brooke Williamson, Brian Voltaggio and Tiffany Faison.

What unites them is their passion for creating excellent experiences, their dedication to regenerative agriculture, local sourcing and their love of sharing the crafting of their product from its origin.



Chef Fatmata Binta | Accra, Ghana



Chef Gaggan Anand | Bangkok, Thailand



Chef Virgilio Martinez | Lima, Peru



Chef Marcus Samuelsson | New York, NY





Chef Chris Bianco | Phoenix, AZ | Chef Brooke Williamson | Los Angeles, CA



Chef Dario Cecchini | Tuscany, Italy



Chef Alex Guarnaschelli | New York, NY



Chef Rodolfo Guzman | Santiago, Chile



Artistic Interventions

Jim Denevan is an artist, chef, and founder of Outstanding in the Field. Through his land art, Denevan interacts with the earth's topography to create works of varying scale in sand, earth and ice. These pieces range from smaller beach compositions to large land works the size of a city. In the tables he sets and the land artworks he creates, there is an element of organic impermanence at play.

Denevan's work has been featured in <u>The New York Times</u>

<u>Magazine</u>, <u>National Geographic</u>, <u>GQ</u>, <u>The Surfers Journal</u>, <u>Outside</u>,

and <u>Conde Nast Traveler</u>, along with many other publications. Vancouver

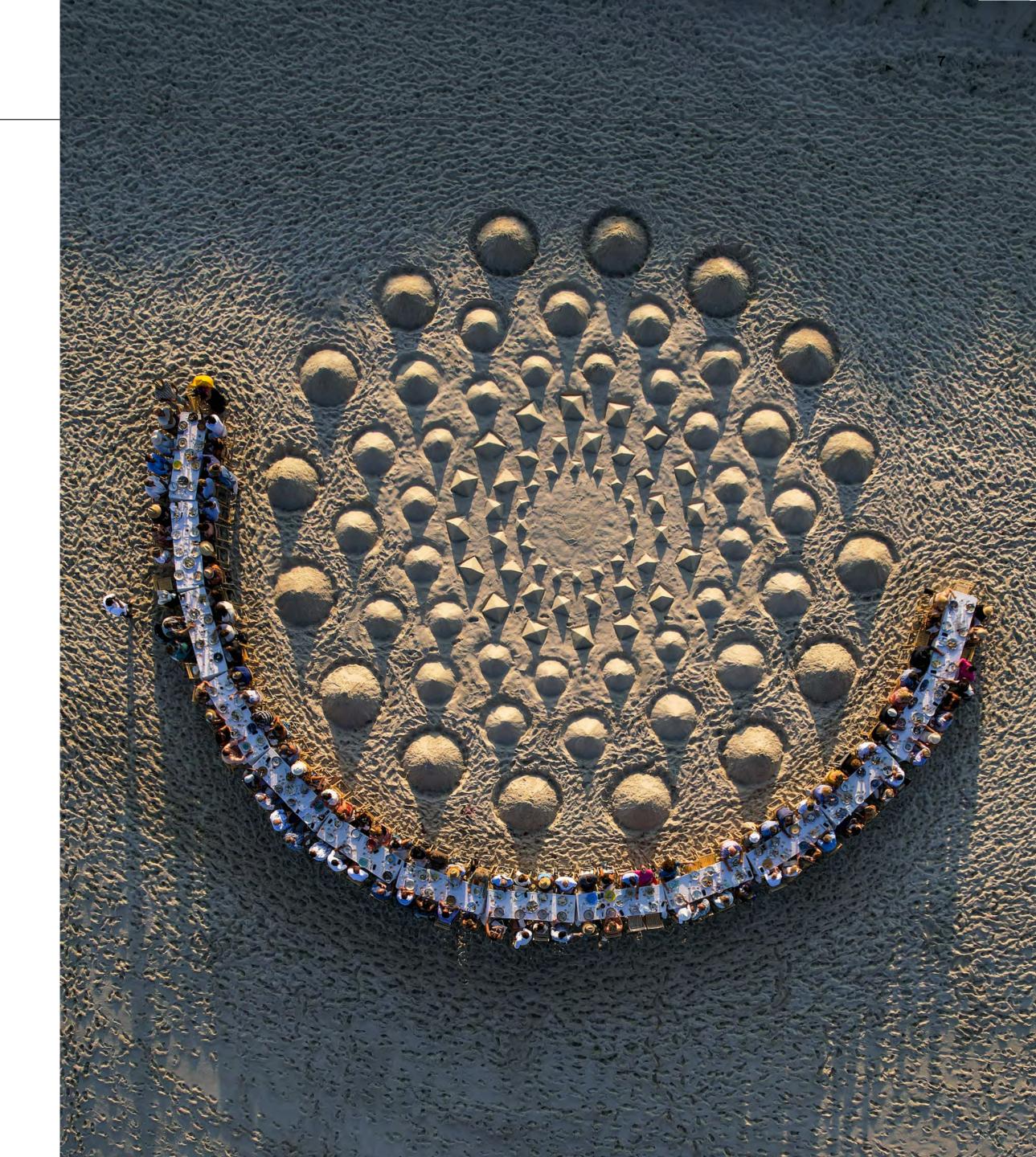
Sculpture Biennale, Yerba Buena Center for the Arts, MoMA/PS1, and

Peabody Essex Museum. His life and art are the subject of the recently

released film <u>Man in the Field</u> (2021), wherein director Patrick Trefz charts

Denevan's experiences over a period of eight years, exploring themes of

process, grief and discovery.





Key Metrics

We boast a growing international audience and exposure with high net worth attendees. Community engagement in local areas with farmers, producers, artists, and guest chefs. Content, social media, and audience engagement: 291k+ Social Media followers and 100k+ database in key national and international markets.

Our social audience includes:

227k+ Instagram Followers
63k+ Facebook Followers
1,400+ TikTok Followers
over 100k Email Subscribers









766 227K Posts Followers

2,499 Following

Outstanding In The Field

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Creating outdoor dining experiences since 1999 $^{++}$ 2023 Winter Tour is happening now. Purchase tix & sign up for the latest $\boxed{\blacksquare}$

linkin.bio/out_inthefield











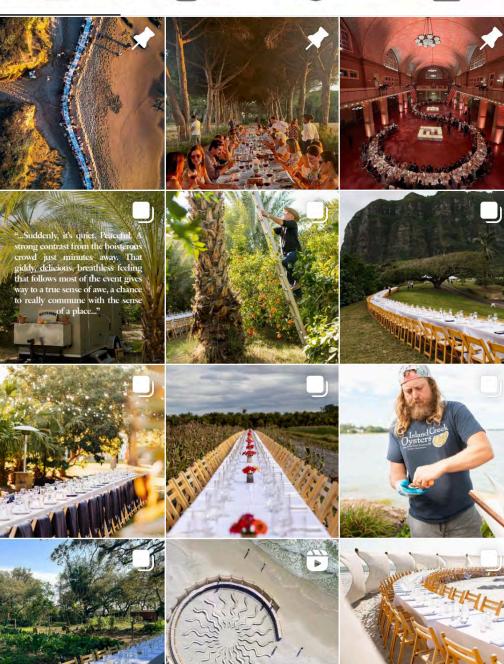
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Key Metrics | Press Reach Since Nov 2021



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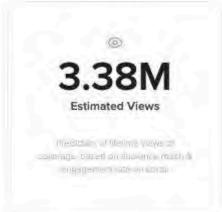
GLAMOUR

Summary













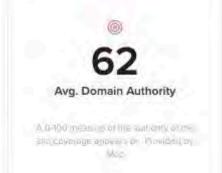




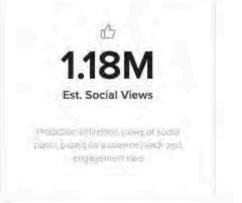










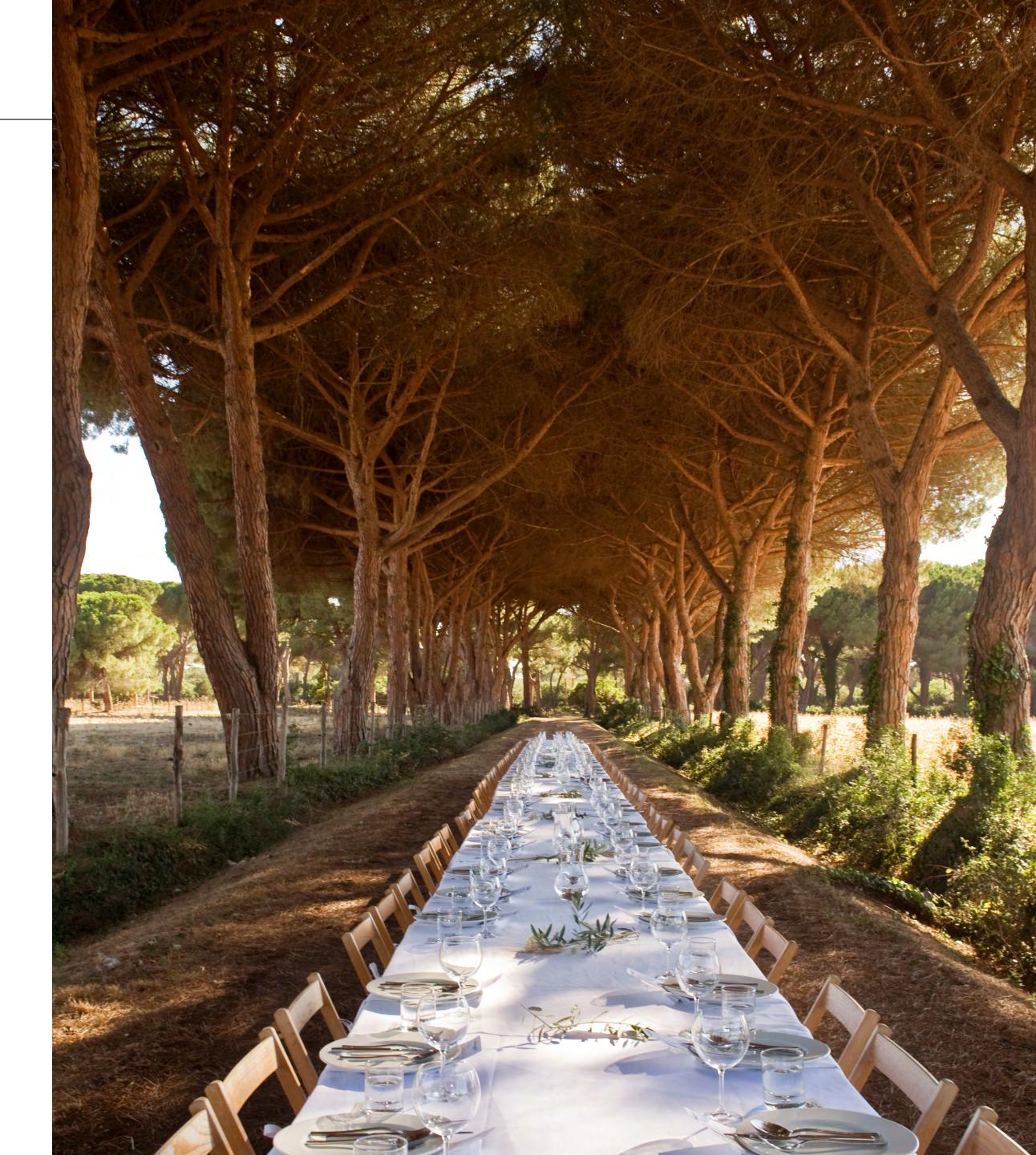




Our Tour Schedule

We plan to set our long table in over 80 locations, 25 states, and 7 countries from April until November. We invite you to explore some highlights of the upcoming season before tickets become available to the general public. Our most marvelous events sell out immediately, but we want to save a seat at the table for you to experience the best of our offerings.

Northern and Central California	April 29 - June 21
PNW/ Western Canada	June 24-July 12
Rockies	July 15- July 23
Europe	July 15 - August 15
Midwest	July 26 - August 8
Northeast/ Eastern Canada	August 12 - September 17
Mid-Atlantic	September 23 - 27
South/Southwest	September 30- October 21
Asia	October 15 - November 15
California Fall	October 22- November 19





Partnership Opportunities:

Benefits

- Use of event name, imagery, marks
 promotion or advertising
- Category Exclusivity
- Programming
- Tickets / Exclusive Access
- Activation Area(s) / Footprint(s)
- Display / Sample product or services
- Gifting to talent and/or VIPs

Brand Integration

- Logo on menu
- Logo on entry / exit signage
- Digital Advertising
- Print Advertising
- Email Marketing
- Social Media
- Website

TAILORED CUSTOM PACKAGES
INVESTMENT: \$25K - \$500K+



Clients

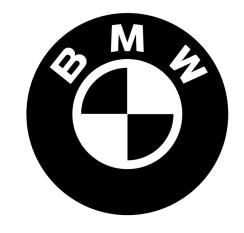








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Google





























Client Activations









We cannot wait to partner with you.

For booking information, please contact sponsorships@outstandinginthefield.com.

