01

SEED



CHEF
SAM
JETT

Warm Salad of Root Vegetables with Sherry and Maple

Laurent-Perrier
La Cuvée
Champagne · France · 9L

02

GROWTH



CHEF
JEREMIAH
LANGORNE

Maryland Blue Crab, Apple, Walnut, Spicebush, Brown Butter and Tarragon

Maximin Grünhaus
Herrenberg Riesling GG
Mosel · Germany · 2023

03

HARVEST



CHEF
GABE
BERTACCINI

Candy Roaster Squash Cavatelli with Brown Butter, Crispy Lacinato Kale, Toasted Hazelnuts, Shaved Pecorino and Fennel Pollen

Damilano
Barolo Lecinquevigne
Piedmont · Italy · 2022 · 3L

04

GATHERING



CHEF
PRESTON
PAINE

Cabbage Wrapped Halibut with Fermented Carrot, Heirloom Virginia Beans, Fat Back and Dried Fig

Clos Cibonne
Cuvée Prestige Caroline Rosé
Côtes de Provence· France · 2024

05

HOPE



CHEF
AARON
MAY

Wood-Roasted Lamb with Candy Roaster Squash, Smoky Collards and Anchovy Brown Butter

Château Lynch-Bages
Pauillac · Bordeaux · 2008 · 6L

HARVESTING HOPE

A CULINARY JOURNEY
BENEFITING NO KID HUNGRY
Hosted By Keswick Hall

OAKDALE FARM
NOVEMBER 14, 2026