

This Pop-Up Dinner Is One of the Hottest Tickets in Town

Outstanding in the Field is pairing a Kettner Exchange chef with Temecula Olive Oil Company for an epic dinner party



Chefs may be the new celebrities, but one dinner series has been elevating farmers to the same buzzy stature. [Outstanding in the Field](#), the brainchild of Santa Cruz-based chef Jim Denevan, launched the outdoor communal meal

concept in 1999 before hosting pop-ups in places across the world, like a Catalina Island sea cove and a Japanese winery.

On October 30, the event will unfold at Temecula Olive Oil Company, where diners will take a guided tour of the farm before feasting on a family-style, wine-paired dinner cooked by Kettner Exchange chef Brian Redzikowski, highlighting olives and oil pressed on-site by farmers Thom Curry and Catherine Pepe.

During the five-hour, adults-only dinner, the idea is to get to know the source of the ingredients, meet the producers, and eat like the good old days. No dining and dashing here.

Cost: \$215