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Proceeds to Benefit Oregon Farm Loop

WEST LINN, Oregon (March 3, 2014) – Chef/Owner Pascal Chureau and Field & Vine Events announced today the second annual “Dinners in the Field” 2014 series which showcases local farmers, winemakers and the rich and bountiful land of Clackamas County, Willamette Valley and the Gorge. With 12 to 14 dinners in the series, Field & Vine is again partnering with Oregon Farm Loop for six to eight of the dinners and a portion of the proceeds from dinners hosted on Farm Loop settings will be donated to Oregon Farm Loop to support its public educational activities.

As the Chef/Owner of Allium Bistro, an intimate, neighborhood restaurant in the old Willamette District of West Linn, Chureau and his Chef/Partner Ian Ragsdale used Allium’s monthly *Neighborhood Dinners* as a springboard to launch “Dinners in the Field.” Just a 30 minute drive from downtown Portland’s bustling food scene, “Dinners in the Field” offers an evening of good food, lively conversation and Northwest wine and beer. Chureau and Ragsdale host each dinner at a different farm or vineyard in Clackamas County, the greater Willamette Valley or the Gorge region. The menus are ingredient-centric and guests are treated to an intimate farm or vineyard tour where the host farmer and winemaker share tales from the field and vine and describe the ingredients provided for the evening’s meal.

Focusing on fresh, seasonal ingredients straight from the host farm and local purveyors, guests are seated at long, communal tables and enjoy a seven-course dinner paired with wine and beer from nearby wineries and breweries. At each dinner, Chureau and Ragsdale are actively engaged with their guests, cooking nearby over an open flame, inviting guests to enjoy a bite of piping hot flatbread or crab toast, and transforming the farm or vineyard into an intimate dining room.

“We really want everyone to experience the farms and vineyards the way we do in the restaurant and catering business: as friends and partners in our community. Since Clackamas County, the Willamette Valley and the Gorge are the gateways to Oregon’s farming community, ‘Dinners in the Field’ offers an incredible opportunity to connect guests with these farmers, winemakers and brewers, creating a real sense of community,” said Chureau, Chef/Owner of Field & Vine Events and Allium Bistro.

For the second year in a row, “Dinners in the Field” will kick-off its inaugural dinner at local farm favorite Iverson’s Wooden Shoe Tulip Farm on May 3rd in Woodburn, Oregon. Guests will be surrounded by colorful tulip blooms in the farm’s renowned garden. For dinners hosted during winter or early spring, the event will be held in a tented area, rain or shine, at the host farm or vineyard. The cost for each dinner is \$80 to \$90 per person which includes a seven-course dinner, wine, beer and gratuity.

“Dinners in the Field” 2014 Schedule (up to two more dinners may be added):

May 3 rd	Wooden Shoe Tulip Farm (Farm Loop)
June 17 th	Tualatin Estate Vineyard
June 21 st	Christopher Bridge Winery (Farm Loop)
July 12 th	King’s Raven Winery (Farm Loop)
July 20 th	Fiala Farms
August 1 st	Forest Edge Vineyards (Farm Loop)
August 16 th	Beckham Estate Vineyard
August 23 rd	Alpacas at Marquam Hill Ranch with AlexEli Vineyards (Farm Loop)
September 6 th	AlexEli Vineyards (Farm Loop)
September 13 th	Terra Vina Wines (Farm Loop)
November 1 st	WillaKenzie Estate
December 27 th	Flower Farmer and Phoenix & Holly Railroad with Christopher Bridge Wines

For “Dinners in the Field” tickets, please visit www.fieldandvineevents.com or on Facebook at Field & Vine Events. Dinners held rain or shine. Advance Tickets Only.

About Field & Vine Events

Field & Vine Events is a full service events and catering company connecting greater Portland with Oregon’s wine and farm country. Chef/Owner Pascal Chureau of Allium Bistro, and formerly of Fenouil Restaurant, heads Field & Vine Events, and partners with venues from around Clackamas County, the Willamette Valley and the Gorge to host unique corporate parties, intimate rehearsal dinners, boisterous weddings, exclusive launch parties, or one of Field & Vine’s quintessential farm and vineyard dinners for “Dinners in the Field.” For more information, please visit www.fieldandvineevents.com.

About Oregon Farm Loop

A farm loop connects people who cherish local farms via a scenic driving route to visitor-friendly farms and wineries, on-farm festivals and dinners, and to outdoor recreation. Farm loops offer families opportunities to interact with farm animals; pick fruit, vegetables, and flowers; and explore farms, nurseries and vineyards while spending a day in the local countryside. One of Oregon Farm Loop's goals is to educate the public about farming and to demonstrate the important role that modern farming plays in today's society, including helping people find an answer to the perennial consumer question, "Where does my food come from?" Field & Vine's "Dinners in the Field" is a delicious and educational experience that encourages tourism in Clackamas County, with dinner guests choosing to return to explore other attractions on Farm Loop routes. The Farm Loops closest to Portland include the Molalla Country Farm Loop www.molallafarmloop.com and the Canby Area Farm Loop www.canbyfarmloop.com.