

**Gateway Organic Farm presents
Dinner in the Garden
Sunday Octej '9, 2032 at 3:00 pm**

Nine Chefs, one vision – a true farm to table experience - harvesting and preparing a six course dinner with wine in our greenhouse overlooking the garden. Our Gateway Chef's Tyson Grant of Parkshore Grill, Matt Tracy of St. Petersburg Yacht Club, Chris Knowles of Sea Sea Riders, Gui Alinat, Peter Leonavicius of Toasted Pheasant, Cathleen Ryan – Pastry chef /Gateway Farm Chef/Consultant , Bobby Mayo of Sideberns, and two guest chefs – return to make this a unique dining experience for the *2nd Dinner in the Garden series*. The dinner will feature fresh organic vegetables, along with local and organic meat, sustainable fish, and fine wines. Our featured sponsors include Johnson Brothers Wines and Bay Coffee and Tea.

"Please bring your favorite dinner plate to add to the conversation as you dine with local farmers, artisans, and chefs." A pre-dinner reception includes hors d'oeuvres, wine, music, and a farm tour. Proceeds from the event will benefit the farm's *Ed-U-kitchen*, an outdoor educational classroom/kitchen emphasizing the benefits of eating local, seasonal, and organic foods.

Sunday March 7, at 3:00 p.m., at Gateway Organic Farm 6000 150th Ave. N., Clearwater, \$150 per person or \$250 per couple (vegetarian option available), 727-244-0724 or 727-492-0010. Reservations must be purchased in advance, no tickets available at the door.

DATE: _____

NAME: _____

ADDRESS: _____

CITY: _____

ZIP: _____

PHONE: _____

CELL PHONE: _____

Email: _____

Number of Tickets: _____ How many are vegetarian? _____ Total: _____

Signature

* Please make checks payable and remit to
Gateway Organic Farm
6000 150th Ave. Clearwater, FL 33760