

**A Celebration of Northern California
Regional Regenerative Farmers & Ranchers**

Reception Fare

Panoply of Meaty California Bites

Butchery Demonstration

Eric Miller, V Miller Meats

Danny Johnson, Taylors Market

Welcome

Patrick & Bobbin Mulvaney

Michael Dimock, Executive Director, Roots of Change

Brief Remarks

Chef Santana Diaz, UC Davis Medical Center & Pioneer Buyer for Beef2Institution Program

Jennifer Lester Moffitt, Under Secretary, USDA

Karen Ross, Secretary, CA Department of Food & Ag

Stewart Knox, Secretary, CA Labor & Workforce Development Agency

Wade Crowfoot, Secretary, CA Natural Resources Agency

Family Style Meal Prepared by Chefs

Duskie Estes

John Stewart

Juan Vaca

Ryan Ellison

Santana Diaz

Meat Produced by

AM Ranch – Pork

Eel River Organic Grass Fed – Beef

Ferndale Farms - Lamb

Humboldt Grassfed - Beef

PT Ranch - Free Range Organic Chicken

UC Cooperative Extension Santa Clara – Lamb

Planning and logistics by Cream Co. Meats

Wines & Donated by

Black Kite Cellars 2020 Sonoma Coast Chardonnay

Black Kite Cellars 2021 Sonoma Coast Pinot Noir

Black Pig 2013 Syrah (from Black Pig Meat Co.)

Hanna Winery 2017 Russian River Valley Estate Pinot Noir

Hanna Winery 2022 Russian River Sauvignon Blanc

Kendall-Jackson 2019 Sonoma County Grand Reserve Cabernet Sauvignon

Kendall-Jackson 2021 Santa Barbara County Grand Reserve Chardonnay

La Crema 2021 Chardonnay (from Chefs Duskie Estes & John Stewart)

Twomey 2021 Russian River Valley Pinot Noir

