

MILL CITY FARMERS MARKET
• CHARITABLE FUND •

HARVEST Social

2022 HARVEST SOCIAL

Live Auction Guide

1	MARKET CART	PRICELESS
2	ALEXIS BAILLY WINERY YURT FOR 6	\$450
3	TWIN SPIRITS DISTILLERY TOUR FOR 12	\$300
4	CHEF SAUNDERS 4-COURSE DINNER FOR 8	\$2,500
5	TOUR OF ST ANTHONY FALLS LAB AND BRUNCH AT FARMERS KITCHEN + BAR FOR 12	\$1,500
6	IN-HOME DINNER & BEER TASTING WITH BETH DOOLEY AND BANG BREWING FOR 10	\$3,000
7	WINEBARROW	\$600
8	POP- UP DINNER WITH CHEF NETTIE COLÓN FOR 8	\$1,500
9	FOOD BUILDING TOUR AND TASTING FOR 12	\$3,000
10	IN-HOME COOKING CLASS WITH CHEF JENNY BREEN FOR 8	\$1,500



This top-of-the-line collapsible market cart from Scout Cart is filled with an abundant selection of our favorite products donated by Mill City Farmers Market vendors.

MARKET CART LOADED WITH STAFF FAVORITES

Value: Priceless

Donated by
Scout Cart & Mill City
Farmers Market Vendors



ALEXIS BAILLY VINEYARD TASTING & COASTAL SEAFOOD PICNIC FOR 6

Value: \$450

Donated by Alexis Bailly
Vineyard and Coastal
Seafood/Fortune Fish &
Gourmet

Treat your guests to a day at Alexis Bailly's local winery! Includes wine tasting with vineyard staff before embarking to your private vineyard yurt for a gourmet picnic courtesy of Coastal Seafood. Lox, duck, cheeses, spreads, pickles, and all manner of delicacies await in a basket packed with fancy seasonal fare. The yurts are heated; cozy and comfortable in any weather!



TWIN SPIRITS DISTILLERY TOUR FOR 12

Value: \$300

Donated by Twin Spirits
Distillery, Michelle Winchester



Tour the state's first woman-owned distillery with Head Distiller, Ellie Haggemiller. Ellie will explain how they produce their source-to-glass spirits. The two-hour tour starts with a tasting of their vodka and gin, and hors d'oeuvres while listening to the distillery's history. At the end of the tour there will be a third tasting, where each guest chooses their spirit of choice--it's a hard decision!

IN HOME DINNER FOR 6

with Chef Don Saunders

Value: \$2,500

Donated by Lesley Crosby
& Don Saunders



Treat your party to a private four-course dinner of your favorite dishes from The Kenwood prepared by their founder and former chef, Don Saunders.

Work with Don to plan a custom menu.

He will suggest wine pairings

Don attended Le Cordon Bleu in London, honed his skills as a sous chef at local French restaurants, Vincent and La Belle Vie. Over the past 15 years he opened several of his own restaurants, most recently, The Kenwood, which operated for 8 years and recently sold to a long time chef of his in 2021.

**TOUR OF
ST ANTHONY
FALLS & BRUNCH
AT FARMERS
KITCHEN + BAR
FOR 12**

Value: \$1,500

Donated by: St. Anthony Falls
Lab and Farmers Kitchen + Bar

This private, behind the scenes tour for 12 is perfect for the climate-passionate or science enthusiast. Experience this unique working laboratory up close.

Treat your guests to brunch or lunch at the Farmers Kitchen + Bar. Enjoy appetizers and mock-tails featuring seasonal, farmer-to-table ingredients at the first and only restaurant wholly owned by the Minnesota Farmers Union! From field-to-plate, relationships-to-recipes, Farmers Kitchen + Bar boasts an unwavering commitment to quality, community and spending food dollars locally.





Bring James Beard award-winning food writer and cookbook author Beth Dooley into your kitchen for a dinner party of up to 10 guests. Beth will work with you to design a menu based on your favorite Mill City Farmers Market foods. Beth will offer suggestions on shopping the market with stories of the fabulous farmers. Sandy Boss Febbo of Bang Brewing will guide your guests through a tasting of beers from her award-winning brewery. Hosts will receive a signed copy of Beth's latest book, 'The Perennial Kitchen: Simple Recipes for a Healthy Future.' Cheers!

IN-HOME DINNER AND BEER TASTING FOR 10

with Beth Dooley and
Bang Brewing

Value: \$3,000

Donated by Beth Dooley and
Sandy Boss Febbo



What has two wheels and will assure that you're the life of the garden party?

Take home this one-of-a-kind custom teal wheelbarrow filled with wine and have a great story for the ages. Includes hand-picked wines from both Surdyk's collection and favorites from our Mill City Farmers Market and MCFM Charitable Fund Board Members.

WINE - BARROW

Value: \$600

Donated by: Jack's Hardware and Farm Supply, Surdyk's, and MCFM Board Members

**POP- UP DINNER
FOR 8
IN HOME OR
IN NETTIE'S
CHINCHORRO**

with Chef Nettie Colón

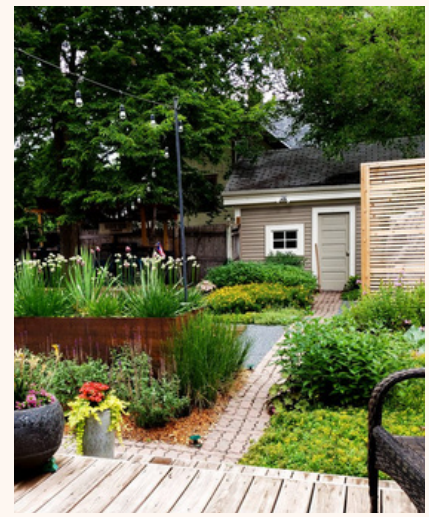
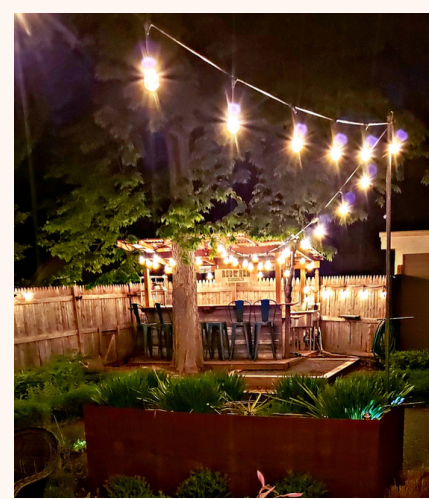
Value: \$1,500

Donated by
Red Hen Gastrolab,
Chef Nettie Colón



Host a 6-course dinner with wine pairings in your home or in Nettie's backyard Chinchorro - a Puerto Rican Roadside Food Shack.

Chef Nettie, owner of Red Hen Gastrolab, Mill City Market Chef, and former Chef de Cuisine at Lucia's Restaurant & Wine Bar, will create a delicious meal inspired by seasonal ingredients and sure to impress your friends. Known for her pop-up farm dinners in Wisconsin and around the Twin Cities, this dinner comes with all the bells and whistles.





FOOD BUILDING TOUR AND TASTING FOR 12

with Kieran Folliard

Value: \$3,000

Donated by Kieran Folliard and
the Food Building



Join Food Building Founder Kieran Folliard, for an exciting evening at the Food Building with food, drinks, and storytelling for you and your party!

The evening will include a private tour of their urban food production facility, a curated tasting of products from Food Building's brands Red Table Meat Co., Baker's Field Flour & Bread, Alemar Cheese Company, paired with a 3LECHE Lab cocktail and whiskey tasting of Kieran's favorite spirits.

IN HOME COOKING CLASS FOR 8

with Chef Jenny Breen

Value: \$1,500

Donated by Jenny Breen



Jenny will offer a hands-on cooking class in your home, emphasizing local, seasonal foods, and customized to your interests and desires. She'll design a 4-course meal and engage you and your guests in the preparation and story of your menu. She will suggest cocktail & wine pairings to go with the meal

Jenny is a professional chef and culinary nutrition educator with over 30 years of experience as a restaurateur, caterer, local food activist, nutrition educator and farmers market chef. Receive a signed copy of her cookbook, 'Cooking up the Good Life' with seasonal recipes the whole family can enjoy.