

MILL CITY FARMERS MARKET  
• CHARITABLE FUND •

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# HARVEST Social

# 2023 HARVEST SOCIAL

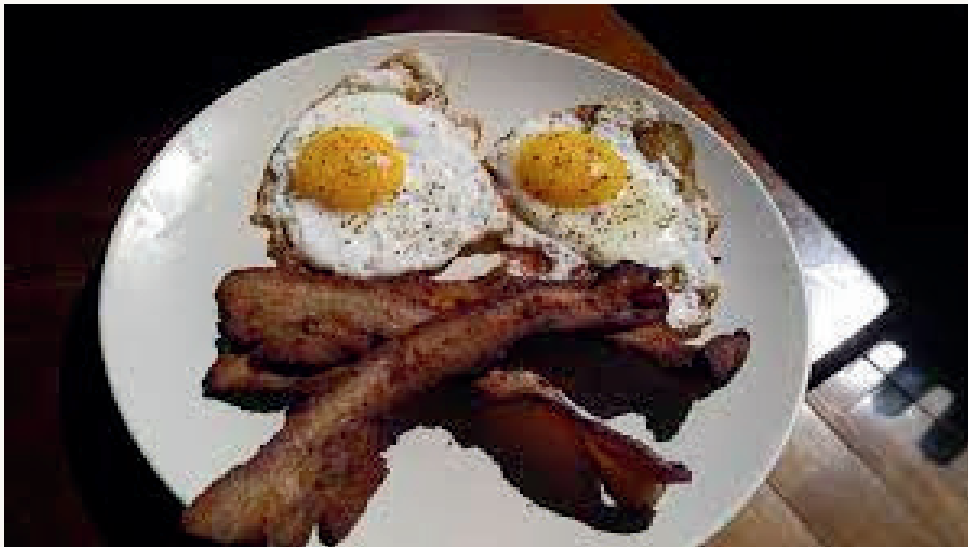
## Live Auction Guide

1	EGGS & BACON BASKET	PRICELESS
2	PRIVATE MARKET TOUR AND BRUNCH FOR 4 WITH FOUNDER BRENDA LANGTON	PRICELESS
3	PANTRY REFRESH AND MEAL PLANNING WITH JENNY BREEN	\$1,750
4	DINNER & BEER TASTING FOR 10 WITH BETH DOOLEY	\$3,000
5	PRIVATE DINING ROOM FOR 12 AT GAI NOI	\$2,500
6	AT HOME IN PARIS: AN EVENING FOR 8 WITH PARIS DINING CLUB	\$2,000
7	POP- UP DINNER FOR 8 WITH CHEF NETTIE COLÓN	\$1,500
8	LOBSTER ROLL, WINE AND PIE PARTY FOR 8	\$1,000
9	ART ANDES STILWATER HOUSE GETAWAY	\$1,000



## Eggs & Bacon from Sunshine Harvest Farms

Is there a better way to start a day  
...or an auction?



## EGGS & BACON

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Value: priceless

Donated by:  
Sunshine Harvest Farm



Join market founder, restaurateur, and author Brenda Langton; and Ariel Pressman, farmer and Director of Certification for the Real Organic Project, for a behind-the-scenes tour of the Mill City Farmers Market. Throughout the tour you'll hear the history and stories of our market.

Join market supporters Cynthia Kriha and James Eastman on their private rooftop terrace in the historic Humboldt Mill for coffee, refreshments, and delicious treats from the market. You'll enjoy lively conversation about our interconnected local food system and what it takes to keep it thriving.

Choose a date: September 30th, or October 7th, 14th, 21st, or 28th

# PRIVATE MARKET TOUR AND BRUNCH FOR 4 WITH FOUNDER BRENDA LANGTON

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Value: Priceless

Donated by  
Cynthia Kriha & James Eastman  
Brenda Langton. Ariel Pressman

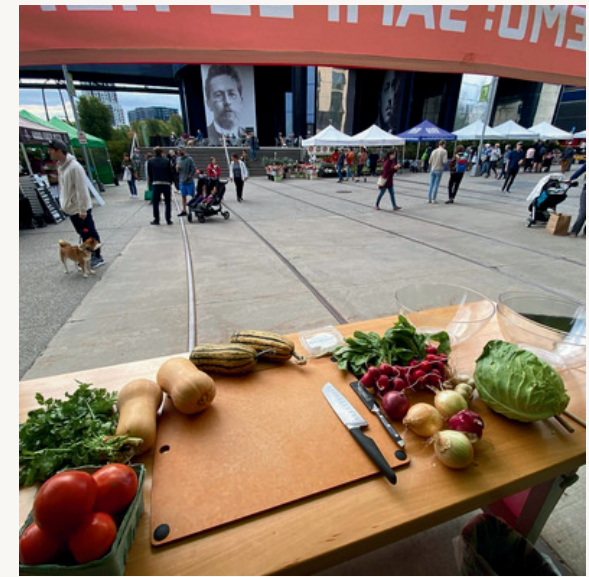


**PANTRY  
REFRESH AND  
MEAL PLANNING  
WITH JENNY  
BREEN**

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Value: \$1,750

Donated by Jenny Breen



Gather a small group of friends or family, or as a gift to yourself, work with Market Chef Jenny Breen, a public health nutrition educator to unlock the potential of your kitchen with a personalized pantry refresh and meal planning consultation that promises to elevate your relationship with food.

You will collaborate on a menu and cook a simple, beautiful meal together using farm-fresh ingredients to teach you in real-time how simple and satisfying home cooked meals can be.

# PANTRY REFRESH AND MEAL PLANNING WITH JENNY BREEN

*(cont.)*

Guided by the expertise of this renowned chef, you'll collaborate in a meal planning consultation that will transform your weeknight dinners and create a balance of weekly nutrient-rich and delicious fresh meals. Explore a world of balanced nutrition, culinary innovation, and time-saving strategies.



Embark on a journey of flavors as we delve into your pantry, reimagining it into a treasure trove of wholesome ingredients tailored to your dietary preferences and wellness goals. Learn the art of ingredient selection and planning your Saturday market visit to yield the most enjoyable meals throughout the week. Imagine yourself arriving home with the perfect array of produce to complement your well-stocked pantry and delight your palate all week long. Discover the self-care experience of mindful home cooking.



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

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Value: \$3,000

Donated by Beth Dooley and  
Sandy Boss Febbo



# PRIVATE DINING ROOM FOR 12 AT GAI NOI

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Value: \$2,500

Donated by Chef Ann Ahmed  
of Gai Noi



Gai Noi serves flavor-packed Laotian-inspired dishes family style as they are designed for sharing. The Parkview Room is an open, airy, and light-filled room overlooking beautiful Loring Park.

# PRIVATE DINING ROOM FOR 12 AT GAI NOI

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*(cont.)*



This party room features a specially designed pre-fixe menu for an exceptional night to remember at one large communal table. Impeccably designed by Shea, your party in the Parkview will be Instagram-ready. Of Gai Noi, the Star Tribune said, “The menu blends classic Laotian ingredients with French colonial influence and all are put through [Chef Ann] Ahmed’s prism to create something very special on the edge of downtown Minneapolis.”

Beverages not included.

**AT HOME IN  
PARIS: AN  
EVENING WITH  
PARIS DINING  
CLUB FOR 8**

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Value: \$2,000

Donated by Paris Dining Club



James Beard Award-nominated chef  
Jamie Malone specializes in  
'creating an emotional space where  
people are open to be delighted.'

Her restaurant Grand Café was named  
Food and Wine magazine's  
"Best New Restaurant."



AT HOME IN  
PARIS: AN  
EVENING WITH  
PARIS DINING  
CLUB FOR EIGHT

*(cont.)*



Paris Dining Club will transform your home into a luxurious gathering space for you to feast, converse, and enjoy an intimate evening with a four course menu for eight.

Chef Malone (per availability) and service team will provide a one-of-a-kind experience in your home or backyard.

Acclaimed sommelier Bill Summerville of La Belle Vie and Spoon and Stable will provide wine pairing suggestions.

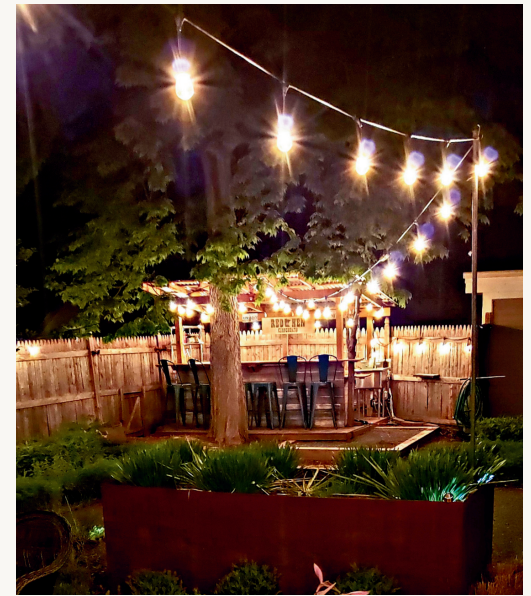
# POP-UP DINNER FOR 8 IN HOME OR IN NETTIE'S CHINCHORRO

with Chef Nettie Colón

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Value: \$2,000

Donated by  
Red Hen Gastrolab,  
Chef Nettie Colón



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.



You park in front of a residential home off of Powderhorn Park and make your way into the backyard from the side gate. It is like stepping into another place - am I in Cuba? Puerto Rico? The Yucatan perhaps? You are welcomed with a warm hug by Chef Nettie and her wife, Ellen. They have set a beautiful table, the fire pit is glowing, light music is playing and your friends arrive. This was more than just an amazingly delicious meal. She made us all feel as though she prepared every part of the meal with us in mind. How did she do that?

-- Mary Healy Jonas (2022 winner)





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

with Chef Nettie Colón  
(*cont.*)



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





COASTAL  
SEAFOODS  
LOBSTER ROLL,  
WINE AND  
VIKINGS AND  
GODDESSES PIE  
PARTY FOR 8

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Value: \$1,000

Donated by Coastal  
Seafood/Fortune Fish, Vikings &  
Goddesses



Enjoy a scenic fall picnic surrounded by golden foliage, savoring delectable lobster rolls that perfectly blend buttery richness with coastal freshness.

A culinary autumn delight.

Coastal Seafood just won SILVER MEDAL for Best Seafood Restaurant in the Twin Cities by the Star Tribune

COASTAL  
SEAFOODS  
LOBSTER ROLL,  
WINE AND  
VIKINGS AND  
GODDESSES PIE  
PARTY FOR 8  
*(cont.)*

Grab some friends and plan a picnic  
to celebrate the autumn colors!  
Or host an easy dinner at home.

Includes lobster rolls, house-made  
coleslaw, pie and a selection of  
wines and bubbles!





# STILLWATER WEEKEND FOR 4 IN ARTISTIC AND RUSTIC 1880S FARMHOUSE

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Value: \$1,000

Donated by:  
Melanie Ebertz of Art Andes

Staying at this artful rustic farmhouse is a unique Stillwater experience. The 1880's home sits on a large lot in a residential neighborhood, a one mile walk to downtown. Stillwater has had a recent Main Street revival with many new restaurants, shops, and great biking or hiking.

Enjoy a two-night stay in this lovely, renovated, two-story farmhouse, with a fully equipped kitchen. Three bedrooms & 1.5 bathrooms. The artful and comfortable home is walking distance to Main Street through historic neighborhoods. It has a spacious yard, fire pit, grill, two porches, gardens, bird feeders, and a unique 'circle of peace' walking labyrinth! This non-smoking property uses organic and green cleaning practices.





STILLWATER  
WEEKEND FOR 4  
IN ARTISTIC AND  
RUSTIC 1880S  
FARMHOUSE

*(cont.)*

