FEAST ON THE FARM

LOCAL, SUSTAINABLE & MAGICAL

SEPT. 19 2026

GRIFFIN CREEK FARM

CARNATION

FEAST ON THE FARM

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Feast on the Farm is one of the region's top annual events. The farm dinner celebrates our landowner partners by demonstrating for guests how Salish Sea farmers are growing healthy food while also embracing environmental stewardship on their land.

Feast on the Farm celebrates the work of Stewardship Partners to engage Salish Sea communities as caretakers of our land and water.

Stewardship Partners

Save the date for the 17th Annual Feast on the Farm on September 19, 2026, and immerse yourself in the world of sustainability happening all around us. Come be a part of this magical night at Griffin Creek Farm, a Salmon-Safe certified Stewardship Partner, dedicated to sustainable farming practices. Feast on the bounty of food prepared by local chef Logan Cox of Homer and Milk Drunk. Raise a glass of wine and break bread with like-minded community members engaged in caring for our region. Settle in on a haystack to the sounds of emerging Seattle artist, Zoser.

Tickets on sale now! Head to FeastOnTheFarm.org to purchase.

** All proceeds from Feast on the Farm go directly towards Stewardship Partners' conservation and restoration initiatives.*

2026 Chef

Logan Cox

Logan Cox is the Chef/Owner of Restaurant Homer and Milk Drunk in Seattle, WA. In the seven years since the opening of Homer, he has received a myriad of accolades including; three James Beard Award nominations for Best Chef Northwest, Seattle Met's Restaurant of the Year and being named one of GQ magazine's Best New Restaurants of 2019. Prior to opening Homer, Cox worked in prolific kitchens all across the eastern seaboard but primarily in Washington D.C. While he was cooking in D.C., he was invited to cook at the prestigious James Beard Foundation, in recognition of a Rising Star Chef Award for his work at Ripple Restaurant. He is an avid supporter of local agriculture and wildfoods.

When Logan is not working or cooking in his restaurant he enjoys spending time with his wife Sara, daughter Simone, son Jude and golden retriever Homer.

homer

Past Chefs & Farms

2025:

Brock Johnson

Chef Brock Johnson joined TD and Co. in 2004 and has worked nearly every job in the Company since. He served as chef of both Lola and Dahlia Lounge before becoming Restaurant Director, affectionately known as "chief of staff," for all of TD and Co. in 2021. All phases of restaurant operations bring Brock joy. Whether he's standing over an apple-wood fired grill crisping the skin of freshly-caught salmon, mentoring a team member, fixing a sink, or sweeping the floor, all things restaurant truly fill his cup. He leads TD and Co.'s efforts to source quality, sustainable, and seasonal product and delights in showing off a perfect ingredient in its simplest form. In his time off he can be found spending time outdoors with his wife Amy and their two children.

TomDouglas AND Co.

2021-2026:

Griffin Creek Farm

Griffin Creek Farm started as Full Circle Farm, an organic farm in 1996 on just five acres near North Bend, Washington. From the beginning, owners Andrew Stout and Wendy Munroe embraced organic and sustainable agriculture as "a way of life, an art, a dedication to care for our land, our employees, our natural habitats and our food system." Griffin Creek farm was one of the first Salmon-Safe certified farms in WA state. They continue to restore hundreds of acres of fish and wildlife habitat along the Snoqualmie River & Griffin Creek. The Snoqualmie Stewardship team installed a 3,000-square-foot rain garden at the farm in 2022.

GRIFFIN CREEK FARM
GROWN WITH LOVE • CARNATION, WA

Past Chefs & Farms *continued*

2024: *Alan Davis*

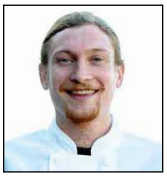
Chef Alan Davis credits the unique and abundant foods, ingredients and inspiring individuals for his lifelong passion in restaurants. Starting in small family-owned restaurants in the Portland area and then moving to Seattle, he was taken with the dueling worlds of the Pacific Northwest food and music scenes. Working at the helm of Belltown's Queen City Grill for nearly two decades, he had a unique view of that cross section. For the last ten years, he and his wife Jodi have been building their neighborhood restaurant Hound + Bottle in the Manette area of Bremerton. Alan continues to enjoy the opportunities to work with local area farmers, aquaculture and some of the finest chefs in the Northwest.

2023: *Lisa Dupar*

For over 37 years, Redmond–based chef and cookbook author, Lisa Dupar, has gained a reputation for creating culinary experiences, inspired by her Southern roots, classic training and modern techniques while engaging local Washington and her favorite Southern artisans. In 2005 Lisa opened Pomegranate Bistro, in Redmond, which she lovingly calls her "culinary playground." From Mexico City to Charleston, and Switzerland to Seattle, Lisa's inspiration combines the hometown and the haute. In the end, she is simply a Southern gal who can't resist sharing a glass of champagne and a plate of fried chicken with y'all!

ESTD Lisa 1984 DUPAR CATERING

2021: *Chefs Kevin Murray and Christina Siegl at Griffin Creek Farm*



Kevin is an energetic and talented chef. During his college years at the University of Washington he worked at Agua Verde Paddle Club in Portage Bay each summer and enjoyed being on the water with ample bird watching opportunities, one of the traditions he has continued at Ray's.

Rays

Northwest native Chef Christina embodies the international values 84 Yesler holds dear. She was educated at the prestigious Augeste Escoffer School of Culinary Arts and trained in kitchens all over the globe, including the Michellin-starred restaurant Pauly Saal. She brings her expansive expertise in both food and wine to her role as executive chef at 84 Yesler, where she seeks to develop innovative new iterations on the Northwest seafood of her youth.

84 Yesler

2018 & 2012: *Ethan Stowell Restaurants at Full Circle Farm*

2018: Branden Karow is the Executive Chef of Ethan Stowell Restaurants. Before becoming Executive Chef of Ethan Stowell Restaurants, Branden studied at Le Cordon Bleu and was the Sous Chef at Rover's. He went on to cook at both Anchovies & Olives as well as How To Cook A Wolf before becoming chef at Staple & Fancy. 2012: Chef Ethan Stowell is a three-time nominee for BestChef Northwest, a Rising Star Seattle Restauranteur, one of the Best New Chefs in America, and a Seattle Trailblazer. Ethan has built a devoted following to his numerous restaurants throughout Seattle, including Tavolata, How to Cook a Wolf, Anchovies & Olives, and Staple & Fancy Mercantile, as well as new ventures Red Cow and Chippy's Fish and Drink.

Ethan Stowell RESTAURANTS

FULL CIRCLE FARM on griffin creek
certified organic • locally grown in Carnation, WA since 1996

Past Chefs & Farms *continued*

2016: *Josh Henderson at Carnation Farms*

Josh Henderson of Vestalis the award winning Executive Chef & founder of the acclaimed Huxley Wallace Collective. Known as a visionary and food entrepreneur, Josh has spent his career cooking in kitchens and unique locations across the country, more recently establishing a group of highly successful restaurants in the Pacific Northwest.

2015: *Jason Stoneburner at Oxbow Farm*

Jason Stoneburner is the Executive Chef at Bastille Café & Bar and chef/owner of Stoneburner, both located in Seattle's historic Ballard neighborhood. Jason is also the chef/owner of the newly opened Seaplane Kitchen & Bar in Kenmore, just north of Seattle. He is dedicated to procuring products from small farms and thoughtfully sourcing ingredients for all three of his restaurants. Jason is a proud supporter of the Special Olympics, Seattle Children's Hospital, FareStart, and charities that encourage sustainable farming and agriculture. In his free time, Jason can be found somewhere alomg the west coast surfing or snowboarding.

2014: *Zoi Antonitsas at Local Roots Farm*

Chef Zoi Antonitsas of Westward, is passionate about food, wine, spirits and hospitality, with more than 20 years' experience in the restaurant industry, and a local celebrity as a contestant on Season 4 of Top Chef. Chef Zoi has received local and national acclaim for her contemporary, creative and ingredient focused cooking style. She takes inspiration from the sea, and her food reflects her love of the Mediterranean.

2013: *Brendan McGill at Oxbow Farm*

Chef Brendan McGill is the winner of Food and Wine magazine's award for 2013 People's Best New Chef. He earned the spotlight as top choice in both the national and Pacific Northwest categories. The Seattle Times included his Bainbridge Island restaurant, Hitchcock, amongst the top bites of 2011, and was a Best Chef Northwest Semifinalist in 2014.

"And you can feel it out there. The air. The space. The green. How happy people were to be there."

– Nicole Brodeur, Columnist, The Seattle Times

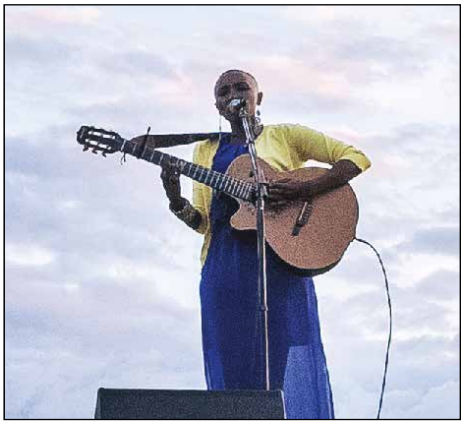
Entertainment

2025: ***Tomo Nakayama, Debbie Miller***

2024: ***Sera Cahoone***

2023: ***Mike Pearsall***

2018: ***Courtney Marie Andrews***



2017: ***Naomi Wachira***

2014: ***Star Anna playing with Mike McCready from Pearl Jam***

2013: ***Shelby Earl***

2012: ***Kim Virant, Gary Westlake, Mike McCready***

2011: ***Kevin Large from Widower***

For more information about Feast on the Farm and how to get involved:

StewardshipPartners.org/FOTF

Facebook: StewardshipPartnersWA
Instagram: @StewardshipPartners

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