



YOU'RE INVITED

# *Wild Harvest* DINNER

*The Workshop at Finley Farms*

Wednesday, October 9, 2024

Join us for an exclusive, intimate dining experience. Meet the partners who established the Johnny Morris Institute of Fisheries, Wetlands and Aquatic Systems where we are cultivating the next generation of conservation professionals to advance the wellness of our watersheds.

Chef Dyllan, owner of Wild Foods by Dyllan, is masterfully curating a six-course dinner bringing a fresh perspective on wild harvested foods. Through each course, Chef Dyllan will tell the story of his Ozark Cuisine foraged from the forest, field and water and its relationship to our most precious natural resources. As you savor each bite and sip, you'll be immersed in the many ways our communities and natural resources are connected.



WILD FOODS  
By Dyllan



# Wild Harvest

## DINNER



Six-course dinner  
with cocktail pairings.

Event attire is smart casual.

Contact Andrea Smith to reserve  
your seat at [andrea.smith@mochf.org](mailto:andrea.smith@mochf.org)  
or 417.310.2705. Please let us know if  
you have any dietary restrictions.

### *venue*

The Workshop at Finley Farms  
840 Finley Farm Ln  
Ozark, MO 65721

### *date & time*

Wednesday, October 9, 2024  
5:00 p.m. Cocktail Social  
6:00 – 8:30 p.m. Dinner

Dinner will be held inside The Workshop with lush and photo-worthy views of The Farm.

### *the partners*



Johnny Morris Institute of  
Fisheries, Wetlands & Aquatic Systems  
University of Missouri

Learn more:

[mochf.org/aquatic-institute/](http://mochf.org/aquatic-institute/)

