



YOU'RE INVITED

Wild Harvest DINNER

Lewis & Clark Boat House & Museum
Thursday, November 14, 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
or 417.310.2705. Please let us know if
you have any dietary restrictions.

venue

Lewis & Clark Boat House
& Museum
1050 S Riverside Dr.
St. Charles, MO 63301

date & time

Thursday, November 14, 2024
4:30 p.m. Cocktail Social
5:30 – 8:00 p.m. Dinner

Dinner will be held inside the museum with a stunning view of the Missouri River.

the partners

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

Learn more:
mochf.org/aquatic-institute/

