

Plant, grow, eat, repeat

February 23, 2018 1:30 PM

New Wave staff newwave@tulane.edu



Guests at the 2018 Spring Dinner on the Farm will enjoy an outdoor setting like this one in New Orleans City Park. (Photo from Grow Dat Youth Farm)

[Grow Dat Youth Farm](#) will host its Spring Dinner on the Farm beginning next month in partnership with three New Orleans restaurant groups. There are three opportunities to dine on meals featuring produce grown on the farm by youth in Grow Dat's leadership program.

A guest chef will be featured during each of the farm's three dinners. On March 4, the featured chef will be Michael Gulotta of Mopho and Maypop; March 18 features chef Jacob Cureton of Atchafalaya Restaurant; and May 13 features chefs Kristen Essig and Michael Stolfus of Coquette Restaurant.

Chefs will prepare a three-course, family-style dinner for guests, who will dine among the idyllic natural setting of Grow Dat's incredible 7-acre site. Dinners will take place rain or shine on Grow Dat's urban farm located at 150 Zachary Taylor Dr. in New Orleans' City Park.

"Dinner on the Farm takes the idea of farm-to-table and makes it tangible."

Michael Kantor, interim director of Grow Dat Youth Farm

Tulane University

“Dinner on the Farm takes the idea of farm-to-table and makes it tangible,” said Michael Kantor, interim director of Grow Dat Youth Farm. “Our generous and talented guest chefs do a fantastic job of highlighting fresh, local produce, but most importantly, these dinners are a joyous way to celebrate the young leaders at Grow Dat who are working hard to grow 25,000 pounds of food this year and to make our local food system more just and sustainable for everyone.”

Seats at the table are limited, but can be purchased [here](#) for \$125. Proceeds from the evening will support young leaders in New Orleans as they grow 25,000 pounds of food for their community this year.