

foraging and dinner
experience with
chef rob
connoley



august 13
shaw nature reserve



Join Chef Rob Connoley as he prepares a locally sourced and foraged dinner at Shaw Nature Reserve. Connoley and his team will forage edible plants at the Nature Reserve throughout the spring and summer in preparation for the event. Guests will be able to participate as the final ingredients are gathered. Prior to dinner service, Connoley and his team will teach guests how to prepare these native edibles while enjoying a drink and hors d'oeuvres.

Connoley is a St. Louis native who received a James Beard Foundation nomination in 2014. His cookbook, *Acorns and Cattails: A Modern Foraging Cookbook of Forest, Farm and Field*, was published in 2016. He plans to open a restaurant in St. Louis next year, and has held a number of popup dinners in the St. Louis area this spring.



REGISTER TODAY



where: shaw nature reserve's
adlyne freund center

when: august 13

what: foraging (noon–4 p.m.)

cooking workshop (4–6 p.m.)

dinner (6–8 p.m.)

limited to 24 participants

pre-registration required

\$125 members | \$150 nonmembers

includes foraging*, meal, and wine

**optional*

All proceeds go to supporting the work of Shaw Nature Reserve.



SHAW NATURE
RESERVE

www.shawnature.org