



Farm-to-Table Dinners

Many of our member farms offer incredible farm-to-table experience throughout the year to help you connect with producers, consume delicious food and enjoy a magical setting. This list will be updated regularly as more dinner details are release from additional members.

[Bochner Farms: Indianola, Iowa](#)

Bochner Farms, located in Indianola, Iowa, offers [immersive farm-to-table dining experiences](#) amidst their picturesque flower fields. Their 2025 Farm-to-Table Dinner series features exquisite five-course meals crafted by award-winning Chef Aaron Holt. Guests dine under an open-air pavilion adjacent to the blooming Cottage Garden, enjoying locally sourced cuisine while surrounded by the farm's natural beauty.

[Englebrecht Farm: Waverly, Iowa](#)

Join us in August for an unforgettable evening at our beautiful flower farm for a special [4-course farm-to-table dinner](#), curated by the talented Chef Zach Gardner of The Spire. Immerse yourself in the vibrant atmosphere of the farm as you indulge in seasonal, locally sourced ingredients paired with fresh herbs and blooms from our very own fields. With each dish thoughtfully crafted to highlight the flavors of the season, this intimate dining experience promises to delight your senses and create lasting memories.

[Harvestville Farm: Donnellson, Iowa](#)

Harvestville Farm, located in Donnellson, Iowa, is renowned for its immersive [Farm-to-Table Dinner](#) series. These events showcase fresh produce harvested directly from their gardens, complemented by locally sourced fruits, vegetables, and meats. Renowned chefs collaborate with the farm to curate seasonal five-course menus, offering guests an authentic taste of Southeast Iowa's rich agricultural heritage. These dinners are already sold out but join their wait list for the best chance at getting a seat at an upcoming event.

[Lone Oaks Farm: Winterset, Iowa](#)

Lone Oaks Farm, situated near Winterset, Iowa, offers immersive [farm-to-table dining](#) experiences in their historic 1850s hand-hewn oak, post-and-beam barn. These seasonal dinners feature some of the best chefs in central Iowa.

[Long Walk Farm: Council Bluffs, Iowa](#)

Is your typical dinner not your scene? Consider a competition instead! Long Walk Farm hosts the [Battle of the Chefs](#), a local food event featuring local chefs and ingredients from local farms and producers! Field to face at

Long Walk Farm, dirt to dishes!!!

[Rose Farm: Norwalk, Iowa](#)

Rose Farm, located in Norwalk, Iowa, offers immersive [farm-to-table dining experiences](#) amidst its picturesque gardens and country setting. Guests enjoy meals under the Garden Pavilion, with views of blooming flowers and a picturesque pond. Dinners are offered once a month from May to October.

[Walker Homestead Farm & Winery: Iowa City, Iowa](#)

Walker Homestead, situated near Iowa City, Iowa, offers a monthly [Farmer's Table series](#) that celebrates the freshness of the their gardens at that point in time. Walk the gardens with a drink in hand before sitting down to dine. Many of these items are specific projects of the farm and kitchen, so the flavors and experience are unique to each dinner.

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