



FARM FOCUS DINNER SERIES 2026

July 20th, 2026 6pm Start

Tickets \$195

(includes taxes and gratuities)

5 courses paired with older
vintages of Orofino's best wines

Featuring

CHEF NED BELL

&

SOMMELIER KURTIS KOLT



- **The Food:** A 5 course dinner including welcoming canapés. Chef will partner with and showcase our friends at Parson's Farm Market in nearby Keremeos.
- **The Wine:** Orofino will give full access to Sommelier Kurtis Kolt who will pair each course with the most appropriate wine. 10 year old Riesling? 15 year old Syrah? Oddities and rarities. Maybe magnums. Anything is possible and we love to spoil our guests at these dinners.
- **The Scene:** Dinner is an intimate setting amongst the trees and soft lights of our winery courtyard. [Very limited tickets are available.](#) Long table dining with conversation and some Similkameen magic.
- **Accommodations:** Orofino has some accommodation available on site. [Head to our website to book.](#) We are also happy to recommend other local accommodations, some within walking distance from our winery.

ABOUT CHEF NED BELL



Ned Bell is one of Canada's most recognizable and influential chefs, a culinary luminary whose impact extends far beyond the kitchen. Known for his innovative approach to sustainable food systems, he has earned global acclaim as a chef, educator, keynote speaker, and environmental advocate. Ned's status as a celebrity chef and thought leader in sustainability makes him one of the most sought-after culinary talents in Canada. He's led some of the best kitchens in BC and has been Chef Ambassador for Ocean Wise, Culinary Director at Planetary Health, and Board Member of the Chefs Table Society, all of which have solidified his reputation as a leader in sustainable food systems. He frequently appears on television, championing local farmers, fishers, winemakers, and artisans to showcase the best of Canadian food to a wide audience. Ned has delivered impactful keynote speeches to world leaders at the United Nations, corporate giants, and high-net-worth individuals, making him a powerful voice for change and innovation in food.

And we get to have him here at Orofino as the guest chef for our first Farm Focus Dinner of the season! Ned and Orofino have crossed paths more than a few times over the years and this collaboration is a long time coming.

[BUY TICKETS HERE](#)



Sommelier **Kurtis Kolt** has been a fixture in Vancouver's restaurant and wine bar scene for over 2 decades now. His work creating innovative and accessible wine lists at a number of top Vancouver restaurants have led to him being named Top Sommelier in Vancouver (2010), a wine columnist for The Georgia Straight and the lead creator and owner of Top Drop Wine Events which have become known as THE wine event of the year in Vancouver bringing in top winemakers and owners from all over the world to showcase their wines. He is a champion of BC wine and leads BC industry educational courses throughout the province. Kurtis has long been a personal friend of ours and has supported Orofino back in the early days when he ran Salt Tasting Room in Vancouver's Gastown. That was 2009!! We are super excited to have Kurtis here to elevate the evening. He and Ned have collaborated and worked together many times over the years so its a natural pairing for this exceptional evening of food, wine, and friends.



View Ned Bell's
"Harness the Harvest -
Similkameen Valley"
Video .

[CLICK HERE](#)

For this special evening, many of the ingredients featured throughout the menu will be sourced from [Parsons Farm Market](#), a fourth-generation family farm in the Similkameen Valley. Farming the region since 1908, the Parsons family is known for their commitment to quality, seasonality, and exceptional local produce.



[BUY TICKETS HERE](#)

Orofino Vineyards
2152 Barcelo Road
Cawston, BC