



VISIONARY

DINNER

SEPTEMBER 19, 2019 • FLOURISH ATLANTA

Renewing Our Vision for the Future

Now in its 21st year, the annual Visionary Dinner raises awareness and funding for Southface Institute's continued work in healthy and efficient buildings, clean energy, high-performance affordable housing, sustainable operations and inclusive communities. This work positively impacts policy makers, industry leaders, design, development and construction professionals and a growing body of interested and concerned citizens.

Southface programs drive the innovative solutions and policies that support a regenerative economy. For us, that economy is defined as one that returns greater value than the invested social, environmental and financial capital. In short, a regenerative approach gives back more than it takes. It is under this definition that we help foster a renewed vision for a growing and changing urban environment, generating outcomes that lead to vibrant, healthy communities for all.

The evening highlight is the presentation of the Argon Award to celebrate sustainability leadership in action. This year, Southface is excited to honor Paul Hawken and his work with Project Drawdown as the recipient of this award.

Thank you for being with us tonight. Your support makes it possible for Southface to continue its work promoting sustainable homes, workplaces and communities through education, research, advocacy and technical assistance.



Building better communities for tomorrow.

Program

Silent Auction Opens at 5:00 p.m.

Interactive First Course

CHEFS MARY MOORE, DIANA WATKINS AND MATT MARCUS

Dinner Service Begins at 6:00 p.m.

*Performance by
GoodUse Recipient
BALLETHNIC*

*President's Welcome
ANDREA PINABELL*

Second Course

CHEFS JUSTIN DIXON AND MATT MARCUS

Third Course

CHEFS VERONICA WANDUI AND MATT MARCUS

Argon Award Presentation

PAUL HAWKEN AND PROJECT DRAWDOWN
PRESENTED BY JOHN LANIER

Fourth Course

CHEF MATT MARCUS

*Chairman's Closing Remarks
JOHN LANIER*

Interactive Dessert Course

CHEFS AMI DAND, RICH MATTHEWS AND MATT MARCUS

Silent Auction Closes Out at 8:30 p.m.

Menu

Interactive First Course

**Trio of soups — roasted garlic pumpkin leek,
lentil apple ginger and cauliflower cashew bacon**

Chef Mary Moore, Cook's Warehouse

**Cured local ham with pickled vegetables,
cheeses and artisan crackers**

Chef Diana Watkins, Legendary Events

Salad — local greens, hemp nut vinaigrette with okra seed oil

Chef Matt Marcus, Watershed

Second Course

**Hand-cut Wagyu beef tartare, grilled sourdough,
bone marrow aioli, aged cheddar, horseradish**

Chef Justin Dixon, Wonderkid

Wild mushroom purlieu, stem and scrap dashi

Chef Matt Marcus, Watershed

Third Course

**Pan-seared salmon, creamy herb polenta,
roasted baby vegetable, miso beurre blanc**

Chef Veronica Wandui, St. Regis

Vegetarian Course

Sweet corn maque choux with coconut milk and herbs

Chef Matt Marcus, Watershed

Fourth Course

Cheshire hog with brassicas

Chef Matt Marcus, Watershed

Dessert Courses

Shortcakes, curds and fruit

Chef Ami Dand, Legendary Events

Trio of cookies and "milk"

Vegan, gluten-free, dairy-free option available

Chef Rich Matthews, Kennesaw State University

Peach Cotton Candy

Chef Matt Marcus, Watershed

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COX



BUILD A BETTER FUTURE

At Cox, our goal is to be a force for good in the world. Driving positive environmental change — inside our company and within the communities we serve — is one of the most important things we do. It's the little steps we take together that can make a big difference.

Cox is proud to support the Southface Visionary Dinner. Learn more at CoxCSRReport.com

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2019 Argon Award Winner



Paul Hawken and Project Drawdown

Paul Hawken is an environmentalist, entrepreneur, author and activist who has dedicated his life to environmental sustainability and changing the relationship between business and the environment. He is one of the environmental movement's leading voices and a pioneering architect of corporate

reform with respect to ecological practices. His work includes founding successful, ecologically conscious businesses; writing about the impacts of commerce on living systems; and consulting with heads of state and CEOs on economic development, industrial ecology and environmental policy. Paul is Founder of Project Drawdown, a nonprofit dedicated to researching when and how global warming can be reversed. The organization maps and models the scaling of one hundred substantive technological, social and ecological solutions to global warming.

Project Drawdown

Project Drawdown gathers and facilitates a broad coalition of researchers, scientists, graduate students, PhDs, post-docs, policy makers, business leaders and activists to assemble and present the best available information on climate solutions in order to describe their beneficial financial, social and environmental impact over the next 30 years.

*The Argon Award is crafted out of cherry wood by Anden Houben.
The argon-filled glass is provided by Modern Glass and Mirror Co.*

Special Thanks



Michael A. Leven School of
Culinary Sustainability and Hospitality

Kennesaw State University
students provide support service
for the Visionary Dinner.



*Event compost service
and Southface partner*



Ingredient sponsor

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