

FOOD IS LIFE

THE CHEFS' MANIFESTO



 @erikoberholtzer

MEET THE CHEF

CHEF ERIK OBERHOLTZER

Erik Oberholtzer is regenerative chef, social entrepreneur, author, and passionate advocate for sustainable and equitable food systems.

As co-founder of Tender Greens, he revolutionized the fast-casual dining scene with a focus on California comfort food, using supply chain innovations and a guiding philosophy that food can transform lives.

His latest restaurant project, FiNNBAR, is a multi-course celebration in support of regenerative culture, food, and business.

GET TO KNOW ME

Erik's dedication to using food as a force for good extends beyond the kitchen. He champions initiatives promoting regenerative organic farming, agrobiodiversity, and food justice.

Erik is a global champion for the Food Forever initiative, working to preserve crop diversity and combat the effects of climate change on our food supply.

In 2019, he joined forces with Cohere to help guide the next generation of conscious food entrepreneurs.

Earlier this year, Erik opened FiNNBAR in Frenchtown, New Jersey, with a dedication to an ever-changing menu celebrating the best of Mid-Atlantic ingredients.

Erik lives on a small organic farm in Princeton, New Jersey.



The Chefs' Manifesto is a chef-led project that brings together 1500+ chefs from around the world to explore how they can help deliver a sustainable food system. As chefs bridge the gap between farm and fork, the Chefs' Manifesto empowers chefs with a framework tied to the United Nations Sustainable Development Goals.

#ChefsManifesto
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