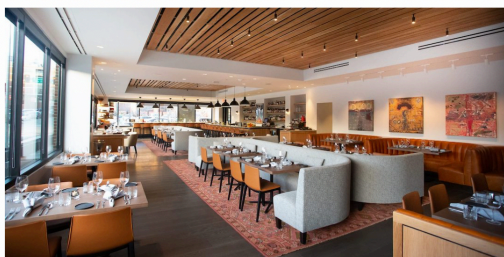




FARINA



FOR IMMEDIATE RELEASE

For more information or interviews, contact:

Kimberly Stern, KSquared Communications & Public Relations, (913) 449-4294;

kimberlyksquared@sternwrites.com

Katie Van Luchene, KSquared Communications & Public Relations, (913) 485-1059; kvl@kc.rr.com

FARINA BY MICHAEL SMITH OPENS FEBRUARY 5, 2019

James Beard Award-Winning Chef Michael Smith's much-anticipated Modern Italian concept opens in stunning new digs at corner of 19th & Baltimore in heart of Kansas City Crossroads Arts District.

Farina features area's only fresh oyster bar and Smith's handcrafted pastas.

WHO: Farina

WHAT: Modern Italian Concept by James Beard Award-Winning Chef Michael Smith

WHEN: Seatings available 5 p.m. – 10 p.m. Tuesday, February 5, 2019

WHERE: 19 W. 19th St., Kansas City, Missouri 64108 (corner of 19th & Baltimore)

HOURS: 5 p.m. – 10 p.m. Tuesday – Thursday; 5 p.m. – 11 p.m. Friday & Saturday; closed Sunday & Monday

RSVP: Reservations strongly recommended: <https://farinakc.com/reservations/> or 816-768-6600

WHY: Michael Smith, one of Kansas City's most celebrated chefs and pioneer of the Crossroads Arts District culinary scene, opens his Modern Italian concept, Farina, tomorrow, February 5. Smith, executive chef and partner, is joined by Nancy Smith, general manager, partner and wine director. Alberto "Berto" Santoro, one of Kansas City's best-known bartenders and manager of the acclaimed Michael Smith Restaurant-Extra Virgin bar program, spearheads Farina's bar program.

Farina showcases a Modern Italian menu, informed by the chef's creative love affair with Italian cuisine. The menu features antipasti, fresh pasta, fish, steaks, seasonal sides and desserts. The Italian word for flour, Farina was chosen as the restaurant's name to highlight Smith's signature from-scratch pastas.

Located just west of Smith's popular Extra Virgin Spanish tapas restaurant, Farina features a cocktail bar, the Crossroads Arts District's only fresh oyster bar and seating for 98. In addition, the restaurant has an intimate dining room for 10 and a stunning, 28-seat private Wine Room—with a floor-to-ceiling wine display—and a private entrance and lobby available for pre-event mingling.

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Helix Architecture + Design designed the Farina interior, incorporating elements, colors and textures including stone, warm woods and wide-planked floors to evoke the Italian regions of Tuscany and Umbria. Custom area rugs in a palette of soft coral and ivory enliven the neutral color scheme and curved upholstered and leather banquettes anchor the dining room, along with tables and additional comfortable seating. The space is further enhanced by the original artwork of Robert Quackenbush, a Kansas City-based artist and longtime curator of Michael Smith's rotating art display by high-profile local artists.

The space formerly occupied by Michael Smith Restaurant is now Michael Smith Private Dining & Events, also owned and operated by Smith and Nancy Smith, and available for intimate and large social, professional and corporate occasions.

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About James Beard Award-Winning Chef Michael Smith

Chef Michael Smith developed a passion for cooking at an early age and honed his skills in Nice, France, and Chicago's iconic restaurant, Charlie Trotter's, among others, before assuming the helm in 1994 of Kansas City's revered The American Restaurant as Executive Chef and Corporate Chef. One of Kansas City's first James Beard Award-winning chefs, Chef Smith opened two popular Kansas City Crossroads Arts District restaurants, Michael Smith and Extra Virgin—in 2007 and 2008, respectively, at 1900 Main Street. He opened his Modern Italian concept, Farina, at 19 W. 19th St., at the corner of 19th & Baltimore, in February 2019. Regarded for the innovative use of artisanal products, attention to detail and inspiration gained from world travel, Chef Smith draws on a wealth of experience. A culinary philanthropist, he generously gives back to the city that enthusiastically supports locally owned restaurants. Chef Smith—ranked among the nation's most respected and recognized chefs—along with his wife, partner, wine director/general manager Nancy Smith, elevates experiential dining in one of the country's hottest food destinations. Farina continues Chef Smith's love affair with Italian cuisine and Kansas City. For more information about Farina, visit <https://farinakc.com>.