



FARINA



FOR IMMEDIATE RELEASE

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**FARINA HOSTS BRANCAIA ITALIAN WINE DINNER SEPTEMBER 24
TO SUPPORT NFL'S HUNGER RELIEF EFFORTS IN KANSAS CITY**

Chef Michael Smith—who represents Kansas City and the Kansas City Chiefs each year at the Super Bowl's Taste of the NFL Party with a Purpose—will hold dinner featuring his legendary timpano and Tuscan wines to support the Kick Hunger Challenge mission and Harvesters.

WHO: Farina

WHAT: Brancaia Italian Wine Dinner

WHEN: Tuesday, September 24 at 6:30 p.m.

WHERE: Michael Smith Private Dining & Events (formerly Michael Smith Restaurant), 1900 Main St., Kansas City, Missouri 64108

COST: \$75 per person (plus tax and gratuity). Partial proceeds to the [Kick Hunger Challenge](#) fundraiser, supporting hunger relief in Kansas City.

RSVP: Reservations required by emailing Nancy@michaelsmithkc.com OR calling 816-842-2205. Event will sell out quickly.

Chef Michael Smith, executive chef-partner of Farina, and Nancy Smith, partner, general manager and wine director, will host a Brancaia Italian Wine Dinner to benefit the NFL's annual Kick Hunger campaign. Partial proceeds from this dinner will benefit Kansas City's local food bank, Harvesters - The Community Food Network.

"It's an honor and privilege to represent Kansas City each year at the Taste of the NFL Party with a Purpose on Super Bowl Eve," Chef Smith says. "Nancy and I, along with our generous and loyal patrons, help raise funds to support hunger relief right here at home with the NFL's Kick Hunger Challenge. The Brancaia Italian Wine Dinner will help us put Kansas City at the top of the leaderboard when it comes to raising funds in an effort to end hunger."

Known for his exquisite handcrafted pastas and modern riffs on classic Italian dishes, Smith has designed a four-course menu highlighted by Brancaia wine pairings.

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"I chose Brancaia wines because they are approachable and perfectly complement Michael's modern Italian cuisine," Nancy Smith says. "Serving these wines from the centuries-old wine region of Tuscany is a delight and guests not familiar with Brancaia will discover a new reason to love Italian wine."

The evening's menu includes an aperitivo of sliced prosciutto with fresh figs, arugula and fried sage with Brancaia Chianti Classico; handmade rigatoni bolognese with Brancaia TRE Super Tuscan and Chef Smith's legendary layered Big Night-style timpano paired with Brancaia IL BLU Super Tuscan. An elegantly layered tiramisu will conclude the festive dinner.

"When it comes to kicking hunger, no contribution is too small," Chef Smith says. "Every dollar raised provides up to 8 meals. At the end of the Kick Hunger Challenge, 100 percent of all dollars donated by the Chiefs fans will directly benefit Kansas City, as all donations go to each team's hometown food bank partner."

Since 1992, the Taste of the NFL charity has rallied the country's top chefs, like Smith, and the NFL's greatest players on Super Bowl Eve to raise money in support of food banks throughout the nation. Through the efforts of hundreds of volunteers and chefs who help make the Taste of the NFL Party With A Purpose the Super Bowl's single most successful charitable event, the nonprofit continues to help feed millions of Americans and the thousands of families who have turned to their local food banks, like Harvesters, for assistance. Dozens of new hunger projects have been affected by this major volunteer effort.

To make a donation, visit [Kick Hunger Challenge](#).

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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>.