



FARINA

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**CHEF MICHAEL SMITH CHOSEN FOR ELITE DISTINCTION  
BY THE ORDER OF THE KNIGHTS OF THE TRUFFLES & WINES OF ALBA, ITALY**

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*James Beard Award-winning Chef Smith, executive Chef-partner of acclaimed Farina and executive Chef-owner of Extra Virgin, will be knighted, along with other international culinary and wine stars, at a ceremony on November 9 in Italy.*

**KANSAS CITY, MISSOURI — (October 29, 2019) —** It's been a momentous year for Chef Michael Smith.

Not only did Kansas City's first James Beard Award-winning chef open Farina, his much-anticipated modern Italian concept in the Crossroads Arts District in February, he also appeared on Guy Fieri's iconic Food Network program, "Diners, Drive-ins and Dives" in September and was recently invited to tape an interview with Francis Lam, host of American Public Media's acclaimed podcast, "The Splendid Table."

But perhaps one of Chef Smith's most treasured moments of 2019 will happen thousands of miles away from Farina and his popular tapas restaurant, Extra Virgin, when he will be knighted by the Order of the Knights of the Truffles & Wines of Alba on Saturday, November 9 in Alba, Italy. Chosen by the prestigious organization for his achievements in the field of food and wine, Chef Smith will be honored, along with other food and wine luminaries from across the globe, in a regal ceremony held within the historic headquarters of the Castle of Grinzane Cavour, a UNESCO World Heritage Site since 2014.

Formed in February 1967, The Order of the Knights of the Truffle and Wines of Alba is a food and wine confraternity steeped in tradition with a mission of preserving, protecting and re-introducing local gastronomic practices and customs. Situated in the prolific Piedmont region of Italy, Alba is revered for its white truffle, peach and wine production and is a favorite destination that continually inspires Chef Smith's use of elevated, artisanal ingredients, which are at the heart of Farina's menu.

"The Piedmont region has a cuisine unlike any other in Italy," he says. "The climate produces exceptional, world-renowned truffles. Dishes served in restaurants throughout Piedmont, including Alba, rely on rich flavors and the full-bodied wines that come from the ancient vineyards. Each time I visit the area I'm awed and inspired by the creative producers, chefs and winemakers. It's an honor of a lifetime to be selected for induction into the Order of the Knights of the Truffle and Wines of Alba."

Chef Smith is sponsored by Stefano Gagliardo from Gagliardo Winery - La Morra, a member of the Order, who was hosted during a sold-out wine dinner at the former Michael Smith Restaurant in 2018. Once knighted, Smith will be

a member of the Hong Kong delegation of the Order. Other countries, regions and cities with delegations include Austria; Milan, Italy; Northwest Italy; Switzerland; Taiwan; New York City; and Napa Valley, California.

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Farina features numerous wines, like the Piedmont region's famed Barolo, on its award-winning wine list. Curated by Chef Smith's wife-partner Nancy Smith, the restaurant's wine director and general manager, the list complements Chef Smith's handcrafted pastas and evoke an authentic Italian experience that resonates with Farina's guests.

"Farina's wine list and menu tell the story of Italy, with Michael's interpretations of classic dishes like Mortadella Agnolotti, a stuffed pasta dish that reflects Alba's traditions," Nancy Smith says. "It's especially exciting to pair wines from Piedmont with his cuisine."

To celebrate Chef Smith's induction into the Order, Farina will host a wine dinner in December featuring Alba's white truffle, prized for its unique taste and aroma and considerably rarer than the more common Italian black truffle. Harvested in and around Alba from August to January, the lumpy, unattractive fungus is sought after by chefs around the world, including Chef Smith. The menu will be announced in early November.

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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>.