



FARINA

FOR IMMEDIATE RELEASE

For more information, contact:

Kimberly Winter 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

**MICHAEL SMITH WINE DINNER SERIES PRESENTS NAPA'S KEENAN WINERY
FOR HALLOWEEN EVENT**

Farina and Keenan Winery collaborate on a perfectly paired, five-course wine dinner.

WHO Farina

WHAT Michael Smith Wine Dinner Series Presents: Keenan Halloween Wine Dinner

WHEN Thursday, October 31 at 6:30 p.m.

WHERE Michael Smith Private Dining + Event Space 1900 Main Street, Kansas City, Missouri 64108

COST \$125 per person (plus tax and gratuity)

RSVP Reservations required: Nancy@michaelsmithkc.com OR call 816-842-2205. This event will sell out quickly.

Farina Executive Chef Michael Smith and Wine Director/General Manager Nancy Smith have cooked up a Halloween dinner full of treats for culinary and wine aficionados.

The Halloween edition of the Michael Smith Wine Dinner Series will feature Farina's modern Italian menu and Napa Valley Keenan Winery's ultra-premium wines. Reilly Keenan, third-generation Keenan Winery family member, will join Farina for this delicious event, guiding diners through the five-course dinner's pairings.

While costumes aren't required for the Halloween dinner, they are encouraged, with a noteworthy prize awarded to the best costume—a bottle of Keenan wine.

James Beard Award-winning Chef Smith has designed a menu to complement Keenan's wines around classic dishes from various regions of Italy, sourcing the freshest ingredients from Kansas City-area local growers and farmers. At Farina's core is its handcrafted pasta, which will be showcased in the dinner's third course of Tuscan braised wild boar on pappardelle. Italian black truffles will make a cameo appearance in the second course of fried rabbit loin goujonettes.

"This dinner reflects so much about my philosophy of Italian cooking and Nancy's wine philosophy," he says. "We think guests will enjoy the five courses and wine pairings."

Immersed in wine culture from a very young age, Keenan has had a hand in his family's acclaimed wine-making process from vine to bottle.

"Reilly has cultivated a unique perspective on winemaking while contributing to the development of the outstanding wines Keenan is known for and we're excited to have him join us for this special dinner," says Nancy Smith, who oversees Farina's award-winning wine list. "Keenan wines show great concentration and graceful structure. Each is an expression of their pure varietal flavor, with complex, tight-knit tannins, and superb aging potential."

-more-

Page two

MICHAEL SMITH WINE DINNER SERIES PRESENTS NAPA'S KEENAN WINERY FOR HALLOWEEN EVENT

The five-course Keenan Halloween wine dinner menu:

SMOKED DIVER SEA SCALLOP

watercress, eggplant, trout roe dressing

Keenan Chardonnay, Napa Valley 2017

FRIED RABBIT LOIN GOUJONETTES

leek sauce, Italian black truffles

Keenan Cabernet Franc, Spring Mountain District, Napa 2015

TUSCAN BRAISED WILD BOAR ON PAPPARDELLE

Keenan 'Mailbox Vineyard' Merlot, Spring Mountain District, Napa 2015

PEPPERCORN-CRUSTED DUCK BREAST

onion soubise, carrots, turnips, onion ash

Keenan Cabernet Sauvignon, Napa 2015

Keenan Cabernet Sauvignon Reserve, Spring Mountain District, Napa 2014

BANANAS FOSTER

warm chocolate beggar's purse, vanilla ice cream

###

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://farinacc.com>.