



FARINA



**FOR IMMEDIATE RELEASE**

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**FARINA'S EXECUTIVE CHEF MICHAEL SMITH PLANS SPECTACULAR DECEMBER 11 WINE DINNER  
FEATURING GUEST CHEFS MICHAEL KRAMER AND WALLY ACRE**

*James Beard Award-winning Chef Smith invites acclaimed chefs from Greenville, South Carolina and Memphis to join him in presenting a few of his favorite things, including prized white and black truffles from Alba, Italy, Ossetra caviar, outstanding Piedmont wines and three grand cru Champagnes.*

**WHO** Farina

**WHAT** Michael Smith Wine Dinner Series Presents: Holiday Wish List Dinner

**WHEN** 6 p.m. Hors d'oeuvres + Champagne/7 p.m. Seated Dinner Wednesday, December 11, 2019

**WHERE** Farina, 19 W. 19<sup>th</sup> St., Kansas City, Missouri 64108

**COST** \$250 per person (plus tax and gratuity)

**RSVP** Reservations required: [nancy@farinakc.com](mailto:nancy@farinakc.com) OR call 816-842-2205. This event will sell out quickly.

Chef Michael Smith is making holiday shopping for Kansas City food and wine aficionados extra delicious by sharing a few of his favorite things in an extraordinary dinner at his popular Modern Italian restaurant in the Crossroads Arts District. And to make the evening especially merry and bright, the James Beard Award-winning chef is bringing two award-winning chefs—Michael Kramer of Jianna's in Greenville, South Carolina, and Wally Joe of Acre Restaurant in Memphis—to help him celebrate the truffles of Alba, Italy, and the wines of Piedmont.

A longtime enthusiast of one of Italy's most storied food-and-wine regions, Chef Smith features several handcrafted pasta dishes inspired by Piedmont on his acclaimed Farina menu.

"I'm in awe of the food and wine of Piedmont each time I visit the region," says Chef Smith, who will be honored with an induction into the Order of the Knights of the Truffles & Wines of Alba on November 9 in Alba.

"Showcasing the truffles, exceptional because of the climate, and wines that come from Piedmont's ancient vineyards, is a particular passion of mine and enlisting chefs Kramer and Acre to create this menu is a dream."

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The festive seven-course dinner, which will kick off with passed hors d'oeuvres and feature wines and Champagne pairings designed by Farina general manager and wine director Nancy Smith, will also feature a decadent truffle dessert by Farina pastry Chef Ali Woody. Tennessee musician Elizabeth Wise will provide music.

The Holiday Wish List wine dinner menu:

**PASSED HORS D'OEUVRES, Chef Michael Smith**

Caviar Beggar's Purse

Truffle Baguette

*Pierre Moncuit Delos Grand Cru, Le-Mesnil-sur-Oger, France NV*

**WARM OMELETE & OSSETRA CAVIAR, Chef Michael Smith**

*Lilbert et Fils Perle Grand Crus, Cote de Blancs, France NV*

**BLACK TRUFFLE CRESPELLE, Chef Michael Smith**

prosciutto di parma, crescenza cheese

*Barnaut Rosé Authentique Brut Grand Cru, Bouzy, France NV*

**CARNEROLI RISOTTO, Chef Michael Kramer**

parmigiano reggiano fonduta, shaved white truffles

*Andrea Oberto Nebbiolo, Langhe, Italy 2017*

**SEARED BLACK BASS, Chef Wally Joe**

cauliflower mousseline, artichokes, mushroom brown butter, black truffles

*Gianni Gagliardo Barbera d'Alba, Italy 2017*

**LAMB SHANK ROTOLO, Chef Michael Kramer**

parsnip, currant, pistachio, vincotto, black truffles

*Ellena Giuseppe Barolo, Italy 2015*

**ROASTED VEAL LOIN, Chef Wally Joe**

parmesan cheese stoneground grits, rapini, veal jus, white truffles

*Gianni Gagliardo 'GG' Barolo, Italy 2014*

**HAZELNUT-BLACK TRUFFLE PANNA COTTA, Pastry Chef Ali Woody**

apple, butternut, truffle granola

*J. Rieger Caffè Amaro*

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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://farinake.com>.