

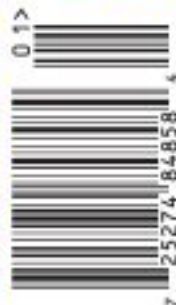
our annual food issue

KC eats

• BURGER WARS •
13 FOODIES TO KNOW
• CHEF of the YEAR •



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MEET KANSAS' AND MISSOURI'S
SUPER DOCS

FIVE STAR WEALTH MANAGERS

13 foodies

DUANE DAUGHERTY
Dish: Tableside mozzarella
Restaurant: Jasper's

RENÉE KELLY
Dish: Shrimp red curry over
fried rice
Restaurant: Hot Basil

BONJWING LEE
Dish: Monte Cristo
Restaurant: Genessee Royale Bistro

JASON BURTON
Dish: Chicken pot pie
Restaurant: Julian

JABULANI LEFALL
Dish: Fish fry
Restaurant: YJ's Snack Bar

 MORE TO KNOW

the best thing i ever ate

Hungry? You're going to be after reading what KC's foodies, bloggers and cuisine extraordinaires give us as the best thing they've ever eaten in Kansas City. Get your car keys ready because your stomach will be rumbling as you head out to these local hot spots to see what all the buzz is about.

CRAIG ADCOCK
Dish: Rack of lamb
Restaurant: The Vineyards

STORY BY **13 FOODIES**
GROUP PHOTO BY **GARY ROHMAN**
FOOD PHOTOS BY **KENNY JOHNSON**
LOCATION **PORTFOLIO KITCHEN & HOME FLAGSHIP STORE**

Then he slices it and serves it with fresh local tomatoes or other seasonal veggies and a drizzle of suburb olive oil. I have traveled all over the country and eaten in some of the finest restaurants, but for presentation and the taste and texture of freshly made cheese, I'd put Jasper's mozzarella against anything I've ever eaten.

BONJWING LEE

Co-author and photographer of "bluestem, the cookbook"

Imagine two buttery, crustless clouds adhered together with a warm pavement of cheese and thinly sliced turkey. As if to signal how light this sandwich is, it's dusted with a poof of powdered sugar. On the side? Strawberry jam, for dipping, of course. It's warm. It's comforting. It's well constructed—a tidy little bundle that's both light and satisfying, both simple and sophisticated. It's got texture and a teeter-totter balance of salty and sweet. I've been blessed with a lot of good food in my life, and the Monte Cristo (\$9) at Genessee Royale (1531 Genessee St.) is surely one of the best things I ever ate in Kansas City.

CRAIG ADCOCK

Owner of Belly Up BBQ and Jude's Rum Cake



I stumbled across The Vineyards Restaurant (505 Spring St., Weston) on a B&B getaway to Weston in 1999. The best dish was Green Dirt Farm's rack of lamb, morel risotto and Marsala glazed carrots (\$32). Why did this top my list?

It could be the historic 1845 Antebellum home with charming hardwood floors and background music, or the Mayer sister team that rocks the customer experience, or the locally sourced fare—or all of the above. The rack of lamb was simply seasoned with salt, pepper and olive oil, then grilled to a perfect medium-rare over charcoal on a Weber Smokey Joe (yes, the little one) on the patio. The morels were harvested

locally, and the risotto was amazing. The flavor of the carrots with the Marsala brought the meal full circle. Every spring on some lazy weekday afternoon, I call the Mayer sisters and trade a rum cake and some smoked salmon for a huge bowl of morel risotto.

JASON BURTON

Founder of The LAB



I'm a little guy (think kickoff returner), but I love to eat and drink. In other words, I can pack it away. So when it comes to my favorite meals, they are always hearty—like the chicken pot pie (\$9) at Julian (6227 Brookside Plaza).

Chef Celina Tio uses free-range chicken from the local Camp Lindo farms. It's served with a puff pastry on top and that pastry is to die for and balances everything out. The "filling" part has a great balance of fresh chicken flavor (Celina makes a roux out of rendered chicken schmaltz), chunks of carrots that add a touch of sweetness and this rich, peppery, creamy sauce. That sauce takes over and can be compared to the best gravy for biscuits you've ever had. I love Julian, and even though it's a newer Kansas City gem, I can go there to eat and feel like I'm having a treasured culinary experience in a number of larger cities.

RYAN MAYBEE

Owner of The Rieger Hotel Grill & Exchange

The best pizza I ever ate was not in Italy, not in New York and definitely not in Chicago. The best I've ever had is right here in the Crossroads Arts District at PizzaBella (1810 Baltimore Ave.).

The rich, smoky aromas from the two wood-fired ovens fill the small space and hit you the second you walk in the door. The crust is made from fresh, hand-tossed dough prepared in front of you after ordering. The Biancoverde's (\$12) combination of Asiago, mozzarella, Parmesan and ricotta is cooked to a perfect gooey, golden

brown consistency and topped with a heaping serving of fresh arugula tossed in lemon juice and olive oil. The flavors are a perfect combination of smoky, savory and bright citrus. That pizza and PizzaBella have both a unique quality and sense of authenticity that keeps me coming back.

RENÉE KELLY

Owner and Chef at Renée Kelly's at Caenen Castle



If a coconut could have a beautiful flower blossom, I'm sure that is what Hot Basil's (7528 W. 119th St., Overland Park) red curry dish (\$11.95) smells like. The sweet fragrance of coconut dances across my nose, followed by the delicate herbaceous notes of freshly chopped basil. The toasted cashews and bamboo shoots bring a slight crunch to the dish complementing the soft, pillowy rice and viscous red curry sauce.

Oh, the aroma of my favorite dish is like being wrapped up with a blanket on a cool night at the beach. It's a perfect, incredible balance between sweet, salty, hot and a little sour from fresh lime. From perfect, blossom-like aromas to every subtle crunch, this is the best thing I have eaten in Kansas City.

JIM COLEY

Wine director at Gomer's Midtown

It says a lot when my most memorable dish on an extensive wine tour in France came not from any Michelin-starred restaurant, but from a night when Kansas City chefs Ted Habiger of Room 39 and Jonathan Justus of Justus Drugstore commandeered the stove at the legendary Domaine Chave and made the best duck breast I have ever had. Ted duplicated that magic this fall at Room 39 (10561 Mission Road, Leawood; 1719 W. 39th St.) with another duck dish. Earthy risotto, rich rilette and the bright cherry flavors of the mustard complemented the perfectly cooked duck and a nicely aged Burgundy. ■