

First Course

A Three Bite Flight of Autumn Themed Starters

Bite One: Golden and Green Zucchini spiral cut, pickled with apple cider vinegar, Dijon mustard and black salt flakes. Served in a bamboo bowl.

Bite Two: Bruschetta topped with Hubbard pumpkin, Gulf shrimp, and Parmesan cheese. Sweetened with clover honey and garnished with toasted pumpkin seeds.

Bite Three: Local pork sausage and butternut squash served in a phyllo cup, topped with a caper and parsley salsa.



Tony Dong: Owner/Executive Chef Martinelli's Little Italy, Santa Cruz Burrito and Umami Bowl

Native of Concordia, KS. Received his culinary training in kitchens in Memphis Tennessee, Springfield Missouri, and Chicago Illinois. He has cultivated an extensive knowledge of Italian cuisine and most recently branched out into the Asian fusion field with his first food truck- Umami Bowl.

Outside of his passion for food and service, Tony enjoys his family, amateur wrestling, and the occasional poker game.

Second Course

Meat Pie

Oxtail ragu

Heirloom berry pasta

Coco bread

Pepper jam



Michael Styer, Executive Sous Chef, Salina Country Club

Born and raised in South Florida, Chef Michael's introduction to cooking began at a southern bar and grill in the small town of LaBelle, Florida where he worked his way up to lead line cook before moving on to cook at a Thai and Sushi staple in Hollywood Beach. This involved cooking from 6:00am to 3:00PM, family meal with the owners in the afternoon, then back to work for the dinner shift that lasted until midnight. The hours were long, but the work paid off, as Michael added several new techniques and cuisines to his capabilities.

Michael was later invited to take part in the opening of a new concept restaurant in Wellington, under Chef Ryan Vargas, who trained Michael in classical French techniques and dishes with heavy Hawaiian influence and Latin flair. Pangaea Bistro went on to win Palm Beach's Chef of the Year and Super Six. When Chef Vargas became Executive Sous Chef at Ballen Isles Country Club, Michael joined the company as well.

Chef Michael's Troon Golf career eventually led him to accept the opportunity of Executive Sous Chef at the Salina Country Club, where he manages the kitchen alongside Chef Eric Shelton.

Third Course

Fruits and Vegetables

Last season pickled peaches and tomatoes

Local autumn root vegetables

Herb pesto

Quinoa



Eric Shelton, Executive Chef, Salina Country Club

Chef Eric Shelton, now residing in Salina Kansas, has over 21 years of culinary experience. Native to the changing seasons of Mystic, Connecticut, Eric's interest in food started while growing produce alongside his mother in their home garden. Harvesting vegetables and consuming out of the ordinary produce from the local market sparked Eric's interest in food. Eric attended Johnson and Wales University in Providence, where he honed his skill set and embraced the east coast pantry.

Eric moved to Dallas to accept the chef position at the Wyndham Hotel. Eric tested and led and implementation of seasonal menus for Wyndham Hotels across the globe. Eric worked with David Mcmillan at the Nana Grill and Marc Cassel at the Green Room in Deep Ellum for a stint. In 2003, Eric moved to Austin where he assumed the Executive Chef position at The Embassy Suites. Eric also worked stints at The Driskill and The Four Seasons. Eric moved back to work at "M" Dining. Chef Eric was featured on Food Network, Kitchen LTO and Cafe Momentum. Now Eric and his wife Emily, daughter Emma and son Everett have moved to Salina Kansas where Eric heads the kitchen at the Salina Country Club.

Fourth Course

Good Shepherd Poultry Ranch Heritage Chicken, Slow Roasted

Pureed Sweet Potatoes

Summer Squash Ribbons

Chicken Gravy



Taylor Copas, Chef-Owner, 9th Street Diner

Taylor Copas returned to his Salina roots to open the 9th Street Diner in January 2016. Taylor graduated from the Art Institute International of Kansas City, Culinary Arts in 2011. He put himself through school while working on the job at The Savoy Grill in downtown Kansas City. He gained his additional experience working at Sasha's Bakery-Downtown Kansas City, Westside Local and J J's on the Plaza. While at J J's on the Plaza, Taylor work with Chef Grant Wagner.

"9th Street Diner is about serving guests homemade goodness with a flair."

Fifth Course

Hubbard pumpkin mousse

Riesling Poached Pear

Juniper Berry Infused Creme Fraiche

Balsamic Vinegar Cake Crumble from local organic wheat

Sugared Common Sage



Grant Wagner, Chef, Fly Boy Brewery and Eats

Grant Wagner began harboring a love for cuisine at a young age, eating fresh vegetables, herbs and flowers out of his mother's garden. After attending the Scottsdale Culinary Institute in Arizona, he made the move to Kansas City where he honed his craft. Grant then moved back to the Salina area in 2014 and has enjoyed working with local growers and ranchers to create fine cuisine.

"Our locale is rich with indigenous wild and cultivated edible plants. I hope we, as a community, realize we can eat what is grown around us, by us, and that it is much, much better in every way possible."