

## Giving Opportunities\*

Please consider the following donor levels:

### **EXECUTIVE CHEF     \$10,000**

Premier Seating for 8, Guaranteed VIP Parking,  
Commemorative Gift, Private Toast with Chef Calvin Davis  
Recognition in print materials

### **SOUS CHEF             \$5,000**

Premier Seating for 8, Guaranteed VIP Parking  
Private Toast with Chef Calvin Davis  
Recognition in print materials

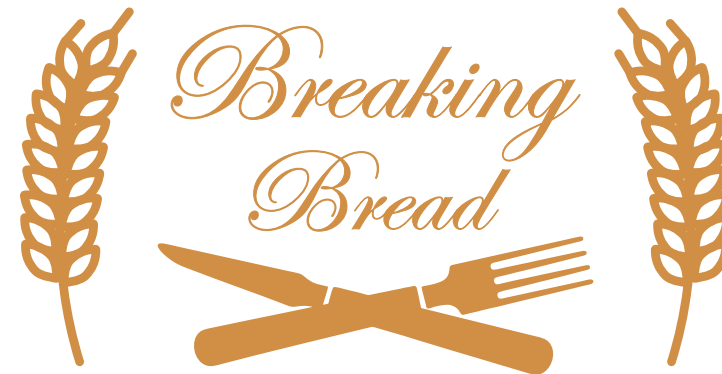
### **SOMMELIER            \$2,500**

Seating for 8, Recognition in print materials

### **LINE COOK             \$500**

Seating for 2

\*Contributions (less \$50.00 per attendee) are eligible charitable donations.



A Chef-Created Evening  
Benefiting Congregation Beth Shalom



## **Chef Calvin Davis**

was brought up in the restaurant industry, his grandfather Dr. Richard Davis invented KC Masterpiece Barbecue Sauce and grew up running around the family-owned restaurants. Davis spent time staging at various restaurants around New York including Le Bernardin, Babbo, Gramercy Tavern, and Salumeria Rossi. Moving back to Kansas City, Chef Davis spent time at Local Pig Butcher Shop and restaurant in Westport before taking a position as Chef de Cuisine of Gram & Dunn.

It was during this time Davis began doing Pop ups under his own name and developing the Freshwater brand. In May of 2017, Davis finally realized his dreams and opened Freshwater. After 2 months, a car accident closed the restaurant for the better part of the next year, during this time Davis opened Revival inside the Hotel Frederick in Boonville, Missouri.

Since Freshwater reopened in May 2018, Davis has seen countless accolades and awards for both restaurants, and in March 2019 received a James Beard Nomination for Rising Star Chef of the Year.

Sunday, February 9, 2020  
Congregation Beth Shalom  
14200 Lamar Avenue  
Overland Park, Kansas

Cocktails 6:00pm  
Dinner 7:00pm

Tickets \$180 per person  
Reserve soon, seating is limited.

Suggested Attire: Smart Casual

