



SWEET DREAMS

The latest addition to Leawood's Mission Farms retail and mixed-use development has a bit of a sweet tooth. Iconic bakery Natasha's Mulberry & Mott's new location finally opened earlier this winter. Patrons can stop in to pick up lovely items that will wow brunch guests or to place an order for one of owner Natasha Goellner's signature Beehive cakes.

The new shop is seasoned with feminine charms, from the glass apothecary jars to the beautiful and delectable treats on display. On the day *KC Magazine* stopped in, the orange crème puffs, chocolate-dipped macaroons and various flavors of éclairs caught our eye. Mulberry & Mott also serves its goodies on site, even offering patrons freshly laundered (and unbelievably fluffy) blankets, in case they want to take their tea at one of the tables dotting the outside patio. Part French pâtisserie, part fairyland bakery, the new Natasha's Mulberry & Mott is a destination Leawood ladies won't want to miss.

WOVEN WEB

MidwestLuxe.com serves readers as Kansas City's portal to luxury living. From sister publication *KC Home Design's* look at fine architecture and design to this magazine's coverage of dining, entertainment and shopping options, our Web site synthesizes the best into byte-sized morsels. Add to this our behind-the-scenes extra coverage, and you have an easily digested smorgasbord of high-end content. Register online at MidwestLuxe.com to have exclusive, Web-only offers and promotions from some of Kansas City's most elite boutiques sent to your email or mobile phone.

HOT SPOTS

KC's food culture comprises a smart and sophisticated collection of bars, restaurants and even caterers.

Scheduled to open in late January in the Crossroads Arts District, Manifesto will be that place you wish were right around the corner (if you don't live downtown, that is). Mixologist, global bar-hopper and an entrepreneur who was also once involved with JP Wine Bar (which just opened its second location in Leawood's One Nineteen), Ryan Maybee has brought to town a seductive speakeasy in a subterranean setting with a swoon-worthy combination of classic and modern interior design elements. Manifesto will serve beautifully crafted cocktails made with the highest quality gin, rum, whiskey, tequila, brandy and vodka; even the ice, which Maybee calls the heart of the cocktail, is produced with a laboratory-like recipe to ensure each drink is perfection in a glass. And the artisan sensibility goes beyond the bar: Manifesto will serve small plates of food along with its consciousness-raising cocktails. The jewel-box of a bar will seat only 50 lucky guests, and reservations will be accepted. Visit roundtablekc.com to find out more about Manifesto's divine riff on luxe cocktail culture.

Yee-haw! Yahooz, one of PB&J's culinary gems, has a new service that redefines meals on wheels *and* the designated driver. At no extra charge, a van will pick up guests that are within a 10-mile radius of the restaurant's 119th Street and Roe Avenue location and return them home after dining at Yahooz. The unique taxi service operates between 11 a.m. and 9 p.m. daily. Even better, Yahooz has two private party rooms if you want to pony up your own group of 10.

Meanwhile, local foodie Mary Berg has a new full-service catering venture:

Delish! The product of Berg's verdant food intellect and savvy presentation skills, Delish! uses blindingly fresh local ingredients for imaginative menus that serve as the jumping-off point for well-executed parties and private events. Berg has been around the KC food scene for years and uses a platform of grassroots ingredients to turn out crowd-pleasers like chicken corn chowder. Berg also likes to work her magic on humble ingredients like organic root vegetables from regional farmers; her creative passed hors d'oeuvres, which include miniature lobster pot pies and peek-a-boo prawn bread puddings, are turning heads on the cocktail circuit, too. Signature desserts include truffle shooters served in tiny cups made of dense chocolate ganache with a kirsch-infused cherry and mini *pots de crème*. Visit delishcatering.net for more information. —K.S.

