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The 40 Best Restaurants In Kansas City Right Now

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CORVINO IS THE BEST RESTAURANT IN KANSAS CITY RIGHT NOW/PHOTOGRAPHY BY CALEB CONDIT AND REBECCA NORDEN

Updated: December 5, 2022

For the first time since December 2019, we're presenting a full update to our list of the forty best restaurants in Kansas City. The last version of this list, which dropped just before the pandemic, is the most read and discussed article we've ever published.

<https://kansascitymag.com/food/40-best-restaurants-in-kansas-city/>

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TRY A DRY JANUARY

CINDER BLOCK BREWERY OFFERS NON-ALCOHOLIC OPTIONS

Hop Waters and N/A Ciders available throughout the month.

Check out @cinderblockbrew for the flavor announcements!

CINDER BLOCK BREWERY

We've done minor updates since, but we didn't want to do a full refresh until we felt we could execute it to the same standard. This is not a list we just rattle off by whim some afternoon based on Yelp reviews. It's the product of fresh visits to notable restaurants around the city, paired with extensive internal debate, to provide a snapshot of the city's best places to have a special experience with food.

How we made the list

We went. Our team visited hundreds of restaurants over the past year to pick the top forty. We do not announce our presence and paid for our own food. All listings are based on experiences within the last year.

We focus on food. We aim to recognize extraordinary food, whatever the format of the restaurant. Service and atmosphere are important, but we'll overlook hiccups if we're blown away by the food.

We prefer chef-driven spots. Plenty of successful restaurants are bastions of consistency and tradition. In our rankings, we admit a preference for restaurants that showcase personal touches and a cook's perspective.

We judge each restaurant on its own merits. We look for restaurants that are good at what they are trying to be, whether that is fine dining or a quick lunch spot. We seek to celebrate the city's worldly cuisines over very good steakhouses.

Price Tags

§: \$20 or less per person

§§: \$35 per person

§§§: \$50 per person

§§§§: \$75+ per person

Words by

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NO. 1

Corvino Supper Club & Tasting Room

1830 Walnut St., KCMO < <https://goo.gl/maps/ihVfTtmwhjLMgMdh7> > .

corvino.com < <https://corvino.com/> >

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There are a handful of Kansas City restaurants that can, on any given night, serve up the best meal you'll eat all year. Why elevate the six-year-old Corvino above all others?

It's not that Corvino has changed all that much since our last list, where it was number two. Owners [Michael < https://www.eater.com/2014/5/5/6234935/the-american-restaurant-chef-michael-corvino-on-coming-into-kansas>](#) and Christina Corvino took over the five-thousand-square-foot space on the ground floor of a mixed-use building in the West Crossroads with a firm vision.

They wanted Corvino's Supper Club side to be a place where you could grab [a burger < https://kansascitymag.com/food/corvinos-casual-spin-off-ravenous-has-finally-opened-in-the-crossroads/>](#) at the murdered-out black bar while watching live jazz. The more intimate and rarified Tasting Room would be a place to spend a few hours seated in a padded chair while chatting over a blur of small plates, starting with escargot and continuing through a modern take on a beef rib with a beef fat tamale. Corvino has all that—[plus takeout < https://www.kcur.org/arts-life/2020-05-09/food-critics-the-best-places-for-takeout-in-kansas-city-in-2020>](#) .

Yes, they'll happily package up their famous seaweed donuts with trout roe or a whole branzino.

So what's changed to allow Corvino to claim the top spot? We have. Coming out of the pandemic, we've developed a deeper appreciation for both Corvino's lively late nights and its elegance during an evening out with dressy clothes and caviar. Corvino's duality—and its reliable excellence—make it our favorite spot in Kansas City right now. —MC

