

June 7, 2024



W. VINZANT
• RESTAURANTS •

BO LINGS



The founders of beloved Kansas City Chinese restaurant Bo Lings are partnering with W.VinZant Restaurants at their flagship Country Club Plaza location. The partners intend to create a new restaurant that will feature the popular staples of Bo Lings' past while taking the next step into the future.

Far Ling 'Theresa' and Bo Ng 'Richard' created Bo Lings in 1981 after years working with Theresa's father, To Ping Tusi, at his restaurant Dragon Inn (est. 1975) located in old Overland Park. Far Ling and Bo decided to follow their dream of opening their own restaurant with its unique identity, food, and team.

The result was wildly popular! The kitchen and menu was built from Bo's years of cooking experience working with chefs both in China and the United States. Bo thoughtfully created dishes such as Soup Dumplings, Crab Rangoon, General Tso's, Sauteed Whole Flounder, Beijing Roasted Duck, and many more. Bo was able to combine

unique methods, ingredients and flavors while honoring traditional Chinese cuisine. Nowhere is this more apparent than through the launch of Bo Lings Dim Sum. On Saturdays and Sundays Bo Lings offers Dim Sum bringing in crowds of guests who want to enjoy these special small plate offerings. Some of the most popular items include Siu Mai, BBQ Bao Buns, Shrimp Dumplings and Lotus Leaf Rice. Bo and Far Ling continue to regularly travel to China and greater Asia, where they meet with family and friends in the restaurant trade and further their knowledge of contemporary cuisine.

Bo and Whitney VinZant, a Kansas City native and Founder of W.VinZant Restaurants, met while attending a wedding in late 2022. Following the event, Bo and Far Ling and Whitney VinZant and Corey Gonzalez (COO/Partner of W.VinZant Restaurants), began to dine regularly at each other's



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restaurants and created a friendship often revolving around conversations on Asian cuisine and culture. According to Whitney, “I fell in love with the quality and comfort of Bo Lings traditional cuisine. As we delved deeper however, I recognized Bo and Far Ling regularly were making dishes for the kitchen that utilized a wider range of ingredients, flavors and methods and this food was intoxicating. I asked Bo and Far Ling, why don’t you serve these items to guests? The deeper you go into Bo Lings food, and of course in Bo Lings Dim Sum, the more interesting and in our opinion delicious the food is”.

Bo and Far Ling are passionate about guests, product and team. These are qualities we share at W.VinZant Restaurants. Thus an exciting vision of partnership and to pivot the Country Club Plaza Bo Lings emerged. The new restaurant will be named Heritage – Asian American Fusion and will feature Bo Lings traditional staples that so many enjoy, while focusing on elevated entrée’s with American elements.

According to Far Ling, “Partnering with W.VinZant Restaurants allows us the flexibility to focus on creating new while collaborating with an experienced restaurant group, who will also take over management. We will retain the popular dishes guests enjoy while introducing new high-quality items such as steamed whole Turbot served tableside, fresh lobster pad thai, Asian braised short rib, and wood-fired steaks with house aged Asian serving sauces.” The new ambiance will feature Asian elements and sophistication including hard woods and rich textures, barrel ceilings, fresh sushi, sake and Asian whiskey inspired room, hand painted murals and authentic artwork. Heritage will be built over the next year with construction occurring in phases to eliminate the need to close for construction. We are excited and humbled by the challenge before us. Thank you for assisting us with the first steps.

Far Ling, Bo, Corey and Whitney

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