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KAUFFMAN CENTER DINING EXPERIENCE INTRODUCES SPRING MENU

Three-course dinner menu highlights seasonal and local ingredients

Kansas City, MO – The Dining Experience at the Kauffman Center for the Performing Arts debuts its new spring menu on Saturday, April 27, featuring seasonal dishes and original creations by Executive Chef Laura Comer. The three-course dinner menu will be available prior to performances through June at the Kauffman Center.

Named “Chef of the Year” by the Greater Kansas City Restaurant Association, Executive Chef Comer combines classic French technique with modern twists for her seasonal offerings at the Dining Experience. Spring selections include colorful starter options like the Chilled Spring Pea Soup, fresh entrées like the Olive Oil Poached Skuna Bay Salmon and refined desserts like the Pink Champagne chiffon cake.

The Dining Experience partners with local providers for the finest fresh ingredients, including Circle B Ranch pork, Hatfield beef, Missing Ingredient produce, Green Dirt Farms cheese and Farm to Market bread. Executive Chef Comer works with a staff dietician from Saint Luke’s Health System, the Kauffman Center’s Premier Partner, to develop Saint Luke’s-approved heart-healthy dishes for each seasonal menu.

Guests choose one item from each course for the three-course menu, priced at \$37 per person. The Dining Experience also offers small plates for lighter fare, a rotating collection of craft cocktails and a curated wine list. The Dining Experience is available prior to most evening performances at the Kauffman Center. Reservations are recommended. Walk-in seating is available at a new, 10-seat bar, custom-designed by local firm Division 51.

The Dining Experience is located in the Founders’ Lounge, just inside the south doors on level 2 of the Kauffman Center. For reservations, visit [Open Table](#) or call the Kauffman Center Box Office at (816) 994-7222. For menus and more information, visit kauffmancenter.org/dining.

[Photos of select dishes, the Founders’ Lounge, the new custom-designed bar and Executive Chef Laura Comer are available here.](#)

THE DINING EXPERIENCE AT THE KAUFFMAN CENTER FOR THE PERFORMING ARTS SPRING 2019 THREE-COURSE DINNER MENU

STARTERS

Chilled Spring Pea Soup

Sweet Pea Meringue, Ricotta Salata, Mint

White Asparagus

Meyer Lemon, Pine Nuts, Almond Cream, Candied Citrus, Serrano Ham, Espelette Rice Cracker

Strawberry Rhubarb Salad
Balsamic Beet Vinaigrette, Radishes, Local Lettuces

ENTRÉES

Forbidden Rice Risotto
Wild Spring Mushrooms, White Miso, Parmesan, Preserved Lemon

Olive Oil Poached Skuna Bay Salmon
Orange Saffron Couscous, Lemon Yogurt, Charred Tomato

Pistachio Crusted Lamb
Mint Chimichurri, Herbed Corn Pudding

Pan Roasted Hatfield Strip Loin
Cold Smoked Fingerlings, Boulevard Beer Butter, Primavera Micro Salad

DESSERTS

Pink Champagne
Strawberry Chiffon Cake, Sparkling Rosé Sorbet, Candied Rose Petals, Infused Strawberries

Berry Vanilla Crème Caramel
Lemon Yogurt Beignet, Blackberries, Blueberries, Florentine

Chocolate Jasmine Tart
Jasmine Tea Ganache, Toasted Meringue, Honey Ice Cream, Caramel

ABOUT THE DINING EXPERIENCE AT THE KAUFFMAN CENTER

The Dining Experience at the Kauffman Center offers modern American cuisine prior to most evening performances at the Kauffman Center for the Performing Arts. The Dining Experience has a seasonal three-course dinner menu for \$37 per person, as well as a selection of small plates. Guests may enjoy a seasonal craft cocktail and curated wine selection. Reservations are recommended. Walk-in dining is offered depending on availability. For reservations, call (816) 994-7222 or visit [Open Table](https://www.kauffmancenter.org/dining). For more information and menus, visit [kauffmancenter.org/dining](https://www.kauffmancenter.org/dining).

ABOUT EXECUTIVE CHEF LAURA COMER

Executive Chef Laura Comer brings a wealth of fine dining history to her work at the Kauffman Center, where she has led the culinary team since fall 2016. Her background includes time with well-known local establishments including Bluestem, Justus Drugstore and Treat America. The Greater Kansas City Restaurant Association named Comer its 2018 “Chef of the Year.” Comer is a Kansas City native and graduate of the University of Missouri-Kansas City Conservatory of Music and Dance. She holds an



Executive Chef Laura Comer. Photo by Jillian Shoptaw.

A.O.S. in Culinary Arts and Le Cordon Bleu Diploma from The California School of Culinary Arts.

ABOUT THE KAUFFMAN CENTER FOR THE PERFORMING ARTS

The Kauffman Center for the Performing Arts – a major not-for-profit center for music, opera, theater and dance designed by Moshe Safdie – opened in 2011. Serving as a cultural cornerstone for Kansas City and the region, the Kauffman Center delivers extraordinary and diverse performing arts experiences. Honored as one of the World’s 15 Most Beautiful Concert Halls, the Kauffman Center attracts some of the world’s most renowned performers and entertainers.

Through educational outreach programs and community enrichment, the Kauffman Center supports Kansas City as a cultural destination. More information on the Kauffman Center for the Performing Arts is available at kauffmancenter.org.

Visit the Kauffman Center’s online press room for media resources, multimedia library, press release archive and more: kauffmancenter.org/about/press-room/

Follow the Kauffman Center on Facebook, Twitter and Instagram to get more details about upcoming performances and behind-the-scenes access.



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