

Contact:
Bess Wallerstein Huff, Director of Marketing
Kauffman Center for the Performing Arts
(816) 994-7229 | bwh@kauffmancenter.org

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KAUFFMAN CENTER DINING EXPERIENCE INTRODUCES FALL DINING MENU

Three-course menu features modern American cuisine and fresh, local ingredients

Kansas City, MO – The Dining Experience at the Kauffman Center for the Performing Arts debuts its new fall dining menu on Tuesday, Sept. 5. The menu will be available prior to a concert by progressive rock band YES the evening of Sept. 5, and before Kauffman Center events throughout the fall.

Executive Chef Laura Comer’s three-course dinner menu makes the most of the late-summer produce, with dishes featuring heirloom tomato, sweet corn and fresh herbs. Local food providers are highlighted, including cheese from Green Dirt Farm Creamery, greens from Prairie Birthday Farm, and pork from Circle B Ranch. Chef Comer’s refined takes on traditional Midwestern desserts round out the Dining Experience’s three-course service, with sweet creations including Fresh Peach & Lemon Corn Cake and a Caramel Apple. The fall dining menu will be available through the end of November 2017.

Guests choose one item from each course for the three-course menu. The Dining Experience also offers small plates for lighter fare and a rotating collection of craft cocktails.

The Dining Experience is available prior to most evening performances at the Kauffman Center. Walk-in dining is welcome, and reservations are encouraged. Tickets to a performance aren’t needed to dine. For reservations and more information, visit kauffmancenter.org/dining or call the Kauffman Center box office at (816) 994-7222.



Watermelon & Heirloom Tomato Salad and Fresh Peach & Lemon Corn Cake from the Dining Experience fall menu. Photo by Anna Petrow.

FALL 2017 THREE-COURSE DINNER MENU

STARTERS

French Onion Soup
Gruyere, Grilled Farm to Market Ciabatta, Micro Scallions

Watermelon & Heirloom Tomato Salad
Pickled Radish, Strawberry, Champagne Vinaigrette, Basil Gel, Tarragon

Fresh Fig & Pickled Fennel
Prairie Birthday Farm Wild Greens, Hazelnut Glass, Green Dirt Farmstead Cheese, Port Vinaigrette

ENTREES

Pan Roasted Rainbow Trout
Johnny Cake, Puffed Wild Rice, Pecan Brown Butter, Cauliflower

Buttermilk Hot Fried Chicken
White Cheddar Chive Biscuit, Mustard Hollandaise, Citrus Red Cabbage Slaw

Circle B Ranch Cider Glazed Porkchop
Wild Mushroom & Thyme Bread Pudding, Romanesco

Braised Bison & Navajo Fry Bread
Three Sisters: Acorn Squash, Giant Lima, Corn Pudding

DESSERTS

Gateau L'Opera
Almond Biscuit, Coffee Buttercream, Ganache, Gold Leaf

Fresh Peach & Lemon Corn Cake
Sweet Corn Ice Cream, Honey Cotton Candy

Caramel Apple
Dulce de Leche, Cinnamon Cheesecake Mousse, Shortbread

FALL 2017 CRAFT COCKTAILS MENU

(selections)

Foster's Brow
Corsair Barrel Aged Gin, Contratto Vermouth Rosso, Cardamom Spice Syrup, Grapefruit Bitters; served up with a fresh basil garnish

The Metzler
Dewar's White Label, house-made brown sugar, Ron Zacapa Centenario 23 Rum syrup, Cynar, Fernet Contratto and a splash of Whiskey Barrel Aged Bitters; served up and garnished with mint

Piggly Wiggly Manhattan
Bacon-washed Pendleton Rye, sweet house-made bacon syrup and vermouth, with a splash of bitters; served with an iced smoke bomb

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. The Dining Experience has a seasonal three-course dinner menu for \$35 per person, as well as a selection of small plates. Guests may enjoy a seasonal craft cocktail and curated wine selection. For reservations, call (816) 994-7222 or visit [Open Table](#). Walk-in dining is welcome. For more information and menus, visit 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. Her background includes time with well-known local establishments including Bluestem, Justus Drugstore and Treat America. Comer is a Kansas City native and graduate of the University of Missouri-Kansas City Conservatory of Music and Dance. She holds an 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.

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



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