

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

FOR IMMEDIATE RELEASE  
Friday, November 30, 2018

## **KAUFFMAN CENTER DINING EXPERIENCE INTRODUCES WINTER 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 winter menu today, featuring seasonal dishes and original creations by Executive Chef Laura Comer. The three-course dinner menu will be available prior to holiday and winter season performances at the Kauffman Center.

Recently 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. Winter selections include bright starter options like the Pomegranate Orange Salad, hearty entrées like the Hatfield Signature Braised Short Rib and home-style desserts like the Let’s Go Bananas banana bread waffle. The Dining Experience continues to partner 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.

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 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](http://kauffmancenter.org/dining).

[Photos of selected dishes from the winter menu, 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 WINTER 2018-2019 THREE-COURSE DINNER MENU**

#### STARTERS

Brown Butter Cauliflower Soup  
*Apple Funnel Cake, Chive Oil*

Pomegranate Orange Salad  
*Spinach, Candied Pistachios, Red Onion, Manchego, Vanilla Pomegranate Vinaigrette*

Roasted Carrot

*Arugula, Dried Cherries, Wheat Berries, Chickpeas, Honey Lime Yogurt*

ENTRÉES

House-Made Falafel

*Yuzu Pickled Root Vegetables, Lemon Za'atar Goat Cheese*

Moules Marinières

*House Made Toasted Cornmeal Baguette, Cidr , Circle B Ranch Bacon, Rosemary Aioli*

Caramelized Duck Breast

*Blood Orange Gastrique, Duck Fat Brussels Sprouts, Sweet Potato Pur e*

Hatfield Signature Braised Short Rib

*Wild Mushrooms, Pommes Aligot, Sauce Bordelaise*

DESSERTS

Let's Go Bananas!

*Chef Laura's Homemade Banana Bread Waffle, Banana Walnut Ice Cream, Pineapple, Walnut Glass*

Orange Clove Cr me Br l e

*Spiced Arlette Branches, Poached Pears, Cranberry Compote*

Chocolate Peppermint

*Hazelnut Crunch Chocolate Bar, Devil's Food, Peppermint Chocolate Mousse, Candy Cane Floss, Mocha Cr me Anglaise*

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



*Executive Chef Laura Comer. Photo by Jillian Shoptaw.*

## 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](https://www.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/](https://www.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.



**#kauffmancenter**