

## Kauffman Center Dining Experience Menu

### Marquee Box - \$40

*The Marquee Box is a hand crafted ceramic dish that shares the distinctive silhouette of the Kauffman Center. The box showcases a sampling of delectable flavors in an artisanal presentation.*

#### LAND

Searced Cedar River Farms Angus beef tenderloin medallions served over a creamy polenta cake with a balsamic demi glaze and marinated cremini mushrooms  
Roasted root vegetables consisting of beets, turnips, squash, and parsnips served with a garlic thyme aioli  
Arugula and herb mixed salad with cucumbers, carrots, and marinated olives with a red wine vinaigrette

#### SEA

Pan Seared Seabass served over a white bean and herb ragú and orange ginger braised fennel  
Sautéed Haricot verts and peas with garlic, lemon and mint  
Mixed green salad with grapes, celeriac root, celery, walnuts and apple chips with a ponzu vinaigrette

All menu selections include bread service, a choice of a non-alcoholic beverage & dessert.

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### Between Bread

#### Short Rib Croque Monsieur - \$30

Braised short ribs, red wine caramelized red onion, mornay Sauce, gruyere, fresh scallions on Farm to Market brioche bread

#### Reuben - \$30

House made pastrami with fresh sauerkraut, horseradish sauce and swiss cheese on Farm to Market marble rye

#### Chicken Salad - \$25

House smoked chicken salad with cranberries, golden raisins, shallots, and hazelnuts on Farm to Market grain galore

#### The Garden Sandwich - \$25

Sprouts, avocado, tomato, edamame hummus, olive tapenade, romaine hearts on Farm to Market sundried tomato

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### Over Greens

#### Black and Blue - \$30

Thinly sliced tenderloin with spinach, gorgonzola, pickled shallots, bacon and sun-dried tomato vinaigrette

#### Olive Oil Salmon - \$30

Arugula, capers, pickled red onion, parmigiano-reggiano, and lemon vinaigrette

#### Grilled Chicken - \$25

Grilled herb marinated chicken, mix green salad, kalamata olives, tomatoes, feta cheese and balsamic vinaigrette

#### Swiss Chard and Beet - \$25

Swiss chard with wheat berries, braised fennel, pickled sweet potatoes, beets, feta cheese and sweet red wine vinaigrette

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