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KAUFFMAN CENTER DINING EXPERIENCE WELCOMES FALL WITH NEW SEASONAL MENU

Executive Chef Laura Comer's 10 new dishes feature fresh, locally sourced ingredients

Kansas City, MO – The Dining Experience at the Kauffman Center for the Performing Arts launched its new fall menu on Sept. 5. In her second year at Kauffman Center, Executive Chef Laura Comer continues to feature fresh, locally sourced ingredients in each of the 10 new dishes on the menu.

The Dining Experience's fall dishes feature seasonal vegetables, Missouri apples and pecans, Green Dirt Farms cheese, Circle B Ranch pork and Hatfield Signature Beef. Chef Comer continually strives to make each of her dishes as sustainable as possible, which includes sourcing her salmon from Monterey Bay Aquarium-rated Skuna Bay. As a former pastry chef, Chef Comer believes in always creating her desserts from scratch in-house, including the Chocolate Cheesecake and Missouri Apple Pie Sundae.

The Kauffman Center has also partnered with Saint Luke's Health System to provide recommended heart-healthy options on each seasonal Dining Experience menu. Chef Comer worked with a Saint Luke's dietician to create the Autumn Grains and the Skuna Bay Salmon dishes, both approved as heart-healthy options for guests.

Executive Chef Comer's Dining Experience fall menu launched on Wednesday, Sept. 5 in the Founders' Lounge at the Kauffman Center. Guests are invited to choose one selection from each of the three courses provided for \$37 per person. The Dining Experience is available for all guests and visitors prior to most performances, excluding Sunday afternoons. Walk-in dining is welcome depending on availability, and reservations are encouraged. The Dining Experience also offers a small plates menu of lighter fare, a selection of seasonal craft cocktails and a diverse collection of wines and spirits.

[Photos of selected dishes from the fall menu, the Founders' Lounge and Executive Chef Laura Comer are available here.](#)



Highlights from the fall 2018 seasonal three-course dinner menu at The Dining Experience. Photo by Anna Petrow.

**THE DINING EXPERIENCE AT THE KAUFFMAN CENTER FOR THE PERFORMING ARTS
FALL 2018 THREE-COURSE DINNER MENU**

Act I: Starters

Corn Chowder

Circle B Ranch bacon, jalapeño, fresh corn, popcorn shoots, cumin lime crème fraiche

Orchard Salad

Local wild greens, apples, dried cherries, hibiscus leaves, candied walnuts, cider maple vinaigrette, goat cheese fritter

Autumn Grains

Red rice, black quinoa, green lentils, roasted wild mushrooms, cranberries, beet ribbons, pickled squash, citrus vinaigrette, whipped feta

Act II: Entrees

Butternut Ravioli

Wilted spinach, brown butter, toasted pine nuts, parmesan frico

Skuna Bay Salmon

Roasted apples, bacon and cabbage, lemon dill, apple celery gel

Seared Honey Lavender Duck Breast

Vanilla pear compote, carrot fennel puree, sauce bigarade

Hatfield Signature Steak Frites

Bleu cheese Irish butter, house-made Guinness steak sauce, hand-cut fries

Act III: Desserts

Missouri Apple Pie Sundae

Local stewed apples, house-made butter pecan ice cream, white cheddar shortbread, whipped cream

Coffee & Doughnut

Sugar & pumpkin spice doughnut, coffee cremeaux, orange bay leaf gel, dehydrated white chocolate mousse

Chocolate Cheesecake

Chocolate sablé, caramelized bananas, malted milk crumble, rooibos tea

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. For reservations, call (816) 994-7222 or visit [Open Table](#). Walk-in dining is offered depending on availability, and reservations are encouraged. The Dining Experience is available for all guests and visitors prior to most performances excluding Sunday afternoons. 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, 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. 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.

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

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