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FOR IMMEDIATE RELEASE
Thursday, September 19, 2019

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Kauffman Center Dining Experience Embraces Fall Flavors with New Seasonal Menu

Executive Chef Laura Comer's 14 fall dishes feature fresh, locally sourced ingredients

Kansas City, MO (Sept. 19, 2019) – The Dining Experience at the Kauffman Center for the Performing Arts launched its new fall menu on Sept. 13. In her third year at Kauffman Center, Executive Chef Laura Comer continues to feature fresh, locally sourced ingredients in each of the 14 fall dishes on the menu.

Executive Chef Comer puts a fresh twist on classic fall flavors in her new dishes like the Goat Cheese and Fig Panna Cotta, Pheasant, and Pumpkin Crème Brûlée Tart. The Dining Experience's new dishes feature local ingredients from Hatfield Beef, Farm to Market Bread Co., Ibis Bakery, Stanbury Farms, KC Food Hub, Green Dirt Farm, The Roasterie and more. As a former pastry chef, Chef Comer continues to create her desserts in house from scratch, including the Missouri Slip 'N Slide and Upside Down Apple Cake.

Executive Chef Comer's Dining Experience fall menu launched on Friday, Sept. 13 in the Founders' Lounge at the Kauffman Center, located inside the south doors on level two of the Kauffman Center. Guests are invited to choose one selection from each of the three courses provided for \$39 per person. 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. 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 at the Kauffman Center for the Performing Arts **Fall 2019 Menu**

Overture

House-made Spreads

Tapenade, Herbed Goat Cheese, Farm to Market Crackerbreads, Naan

\$12

Cheese & Charcuterie Board

Fruit, Local Honey, Giardiniera, House Mustard, Crostini

\$18

Artisan Popcorn

Flavors change daily

\$6

Chef's Selection of Seasonal Desserts

\$12

Act I

Ajo Blanco

Hazelnut Almond Chilled Soup, Pickled Grapes, Meyer Lemon, Apple

Goat Cheese and Fig Panna Cotta

Figs, Port, Duck Fat Cracker, Candied Pecan-smoked Bacon

Shaved Brussels Sprout Salad

Roasted Butternut Squash, Dried Cherry, Apple Cider Vinaigrette, Farmstead Cheese, Toasted Spiced Pepitas

Act II

Elote Pappardelle

Cotija Cheese, Charred Corn, Lime Olive Oil, Cheese Corn Sauce, Popcorn Shoots

Roasted Mackerel

Coconut Broth, Arepa, Brunoise Vegetable

Pheasant

Chestnut Calvados Sauce, Mushrooms, Wild Rice, Wine Reduction, Crispy Sage

Hatfield Ranch Beef Tenderloin

Pan-seared Tenderloin, Herbed Potato, Charred Cipollinis, Sauce Choron

Finale

Pumpkin Crème Brûlée Tart

Cranberry Gel, Toasted Meringue, Candied Pepita

Missouri Slip 'N Slide

Chocolate and Espresso Ice Creams, House-made Marshmallows, Samoa Cookies

Upside Down Apple Cake

Apple Butter, Calvados Sauce, Caramel Bombe

About The Dining Experience at the Kauffman Center for the Performing Arts

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 \$39 per person, as well as a selection of small plates. Guests may enjoy a seasonal craft cocktail and curated wine selection. Reservations are required for the three-course dinner menu. Walk-in dining is available at café tables and at the bar for small plates and cocktails. For reservations, call (816) 994-7222 or visit kauffmancenter.org/dining. 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. 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.

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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