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KAUFFMAN CENTER EXECUTIVE CHEF LAURA COMER RECOGNIZED AS KANSAS CITY ‘CHEF OF THE YEAR’

Comer received the award from the Greater Kansas City Restaurant Association

Kansas City, MO – Laura Comer, Executive Chef at the Kauffman Center for the Performing Arts, was recognized as Chef of the Year by the Greater Kansas City Restaurant Association at the group’s annual Gilbert/Robinson Dinner on Sunday, Sept. 30. The awards ceremony celebrated leadership of Restaurant Association members and employees.

Executive Chef Comer oversees all culinary operations for pre-performance dining at the Kauffman Center Dining Experience and for events at the venue. Comer infuses her cuisine with seasonal ingredients and fresh local products to create dishes that are rooted in classic French technique and embellished with modern twists.

“Everything about cooking is personal. From each ingredient we choose to each dish that ultimately goes on the menu, we put a lot of thought, research and creativity into our choices,” Executive Chef Comer says about her approach to elevating traditional dishes from Midwestern and Southern cooking for the Dining Experience seasonal menu. “It gives a great sense of pride to be putting your heart on the plate.”

Executive Chef Comer brings a wealth of fine dining history to her work at the Kauffman Center, where she has led culinary efforts since fall 2016. Her background includes time with local establishments including Bluestem, Justus Drugstore, 40 Sardines, Trezo Mare and Trezo Vino, Treat America, and more. 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.

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



Executive Chef Laura Comer. Photo by Jillian Shoptaw.

[Media photos of Executive Chef Comer and the Dining Experience menu are available for download here.](#)

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 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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