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FOR IMMEDIATE RELEASE  
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## KAUFFMAN CENTER DINING EXPERIENCE INTRODUCES SPRING MENU

*Three-course dinner menu draws inspiration from world cuisines and highlights fresh, local ingredients*

Kansas City, MO – The Dining Experience at the Kauffman Center for the Performing Arts debuts its new spring and summer dining menu on Friday, April 6. The three-course dinner menu will be available through the end of August.

Executive Chef Laura Comer draws inspiration from world cuisines for new dinner selections, with dishes including a take on Papa a la Huancaína, a cold potato salad from Peru; Circle B Ranch Brown Sugar Pork Belly served over Japanese-style soba noodles; and a Coquito Popsicle that borrows flavors from a holiday drink of Puerto Rico. These ideas are combined with local ingredients to create unique, hybrid plates. The approach blends seamlessly with Comer’s incorporation of refined flavors, creative ideas and French technique into renditions of dishes that will feel familiar to diners, such as the Smoked Hatfield Brisket entrée or the Red Velvet Macaron Ice Cream Sandwich dessert.

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. The menu showcases seasonal spring vegetables, fruit and greens.

Guests choose one item from each course for the three-course menu, priced at \$35 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. Walk-in dining is welcome depending on availability, and tickets to a performance aren’t needed to dine. 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 spring and summer menu, the Founders’ Lounge and Executive Chef Laura Comer are available here.](#)



*Circle B Ranch Brown Sugar Pork Belly with Soba Noodles. Photo by Anna Petrow.*

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

STARTERS

Melon Prosecco Chilled Soup  
*Lime Basil Sorbet, Prosciutto Glass*

Papa a la Huancaína (Spicy Peruvian Cold Potato Salad)  
*Purple Potato, Olive, Egg, Watercress*

Tiger Salad  
*Wild Greens, Lobster Hushpuppy, Watermelon Radish, Coconut Lime Vinaigrette*

ENTREES

Blackened Bass  
*Sweet Corn Grits, Mustard Greens, Pickled Onions and Cucumbers*

Arroz con Pollo  
*Sofrito, Plantain Crisp, Spring Peas, Roasted Red Pepper Gel*

Circle B Ranch Brown Sugar Pork Belly  
*Soba Noodles, Pickled Green Mango Vinaigrette, Sweet Potato Ribbon, Heirloom Carrot*

Smoked Hatfield Brisket  
*Warm Mustard Potatoes, Crispy Artichokes, Berry Rhubarb Gastrique*

DESSERTS

Coquito Popsicle  
*Tapioca Cracker, Citrus Meringue, Finger Limes, Coconut Vanilla Tea Fluid Gel*

Red Velvet Macaron Ice Cream Sandwich  
*White Chocolate Flexi Ganache, Strawberry Pavé*

Chocolate Peanut Butter Tart  
*Chocolate Sablé, Peanut Butter Mousse, Malted Marshmallow, Rice Cereal*

**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 \$35 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](https://www.kauffmancenter.org/open-table). Walk-in dining is offered depending on availability. 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. 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](http://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/](http://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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