



**Kauffman Center**  
FOR THE PERFORMING ARTS

**Dining Experience**  
**Marquee Box Menu**

**AIR**

Indian chicken salad, raita, cucumber ribbon, grilled naan bread, cilantro aioli, braised root vegetable couscous salad, Belgian endive, pear, goat cheese, candied pecan, curry vinaigrette

**LAND**

Beef trio, Angus beef, house cured bresaola and tartare lightly seared, brioche toast, caramelized red onion, house pickled fennel and cucumber, charred tomatoes, whole grain mustard, arugula caprese salad with pickled asparagus, fingerling potato salad

**SEA**

Deconstructed crab cake, mango, corn, avocado mousse, lemon aioli, preserved lemons, asparagus mix, micro greens, red quinoa, fresh herb spring mix, grapefruit supreme and dehydrated strawberries, preserved lemon vinaigrette.

**GARDEN**

Fingerling potato and grilled Portobello with goat cheese sabayon, rainbow carrot ribbon, ratatouille salad and garlic confit, watercress salad, pine nuts, roasted shallot vinaigrette, garlic crostini

*Seasonal menu selections are available January – March 2015.*