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**Kauffman Center for the Performing Arts
Invites Guests to All-New Dining Experience
At the Kauffman Center**

*** The pre-performance Dining Experience, led by Executive Chef Philippe Lechevin, offers innovative cuisine to guests just steps away from their seats. ***

KANSAS CITY, MO – Kauffman Center for the Performing Arts' new Dining Experience invites patrons and visitors to indulge in one of four [gourmet meal combinations](#) freshly prepared and served fresco style in the comfortable and sophisticated Founders' Lounge at the Kauffman Center.

Available prior to all performances, the Kauffman Center and Executive Chef Philippe Lechevin have crafted an exclusive modern-American dining option featuring exquisite yet casual epicurean cuisine.

"The Kauffman Center for the Performing Arts, in partnership with Bonterra Catering and Events, created the all-new Dining Experience as a direct response to the requests of our patrons to provide a high quality, pre-show dining option conveniently located just steps away from their seats," stated Paul J. Schofer, President & CEO of the Kauffman Center for the Performing Arts.

The pre-performance Dining Experience, with innovative cuisine crafted by Executive Chef Philippe Lechevin, incorporates fresh ingredients in a unique artisan culinary design. Seasonal menus will highlight local flavors and meal selections will satisfy all appetites and diets.

Kauffman Center for the Performing Arts and Bonterra Catering joined with local creative organizations Icon Architects and the Belger Arts Center to design a one-of-a-kind serving vessel, the Marquee box, to further enhance the Dining Experience. This

artisanal Marquee box, inspired by the iconic architecture of the Kauffman Center for the Performing Arts, is a modern American take on the traditional Japanese bento box. Originally suggesting convenience, the bento box became a sophisticated art form for dining and a beautiful canvas for the delicacies served before and between Japanese theatre scenes.

The Dining Experience is by reservation only. Reservations can be made up to 48 hours in advance of performances online at kauffmancenter.org or by calling 816.994.7222. Available prior to all performances, the pre-fixe menu is \$40 per meal inclusive of a cold, non-alcoholic beverage. Taxes, gratuity, alcoholic beverages and dessert are separate.

ABOUT EXECUTIVE CHEF PHILIPPE M. LECHEVIN

Philippe Lechevin holds the position of Bonterra Catering and Events' Executive Chef at the Kauffman Center for the Performing Arts. The Dining Experience cuisine, crafted by Executive Chef Philippe Lechevin at the Kauffman Center, incorporates fresh, seasonal and local ingredients in a unique artisanal culinary design.

Lechevin approaches life with enthusiasm and abundant energy, and believes that the best way to enjoy life is through food. Infusing his cuisine with culinary influences from around the world, Philippe grew up in Vittel, France, where food is the focus of social and family events. He spent many meals with his Grandmother Madeleine and Grandfather Michel while his parents worked in the family business. His extensive travels instilled an appreciation of other cultures and unique cuisines. He entered cooking school in France and then completed his compulsory military duty in Guadeloupe, in the French West Indies. He then traveled extensively throughout Brazil. Afterward, Philippe headed to the French Riviera, where he worked with top French chefs while at the Gray D'Albion restaurant, then the Le Meridien and Beau Rivage hotels in Cannes and Nice. Philippe did not speak a word of English at the time, but accepted a sous chef position at a new restaurant in Washington D.C. named Les Halles. He quickly learned how to speak English from his kitchen crew in D.C. and helped build the restaurant into a well-regarded casual French dinner destination on Pennsylvania Avenue. Philippe was then asked to move to Les Halles in New York City.

In 2011, Julia Irene Kauffman selected Philippe Lechevin to join the team at the Kauffman Center for the Performing Arts as Executive Chef.

ABOUT THE KAUFFMAN CENTER FOR THE PERFORMING ARTS

The Kauffman Center for the Performing Arts, a major 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. Recently 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 Dining Experience is available at www.kauffmancenter.org/dining and additional information including events and tickets may be found at www.kauffmancenter.org.

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