

Edible Solutions Tasting Menu 12 course \$1380/per person **12 courses each highlighting immediate ways to reduce greenhouse gas emissions**

Refrigerants - Cultured Cheese Cream. Ferments. Teff Crisps

Food Waste - Banana Blossom. Betel Leaves

Soil - Cauliflower. Wild Mushroom. Rye & Hazelnut

Smoke - Faux Gras. Hickory. Pate

Clean Energy - Sweet Corn. Chickpea Miso. Shiso

Regenerative Agriculture - 'Cattle' Chips. Vinegar. Tree Nut Pecorino

Plant Rich Diet - Sprouted Dal. Walnut Milk. Brown Rice Puff

Plastic - Shimeji Mushroom Bisque. Eggplant

Silvopasture - Bell Pepper Chorizo. Pine Nut Manchego. Wild Herbs. Pasta

Clean Cookstove - Papaya. Fermented Ricotta. Young Ginger Ice Cream

Educating Girls - Almond. Lotus Flower. Hibiscus Rose

Tropical Forest Restoration - Seasonal Tropical Fruits. Chocolate Bark.

Molten Almond Mochi

Elixir Pairing: +\$380 (7 glasses)

Wine Pairing: +\$450 (3 glasses) + \$550 (5 glasses) + \$680 (7 glasses)