

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

Staple Trees - Banana Blossom. Betel Leaves

Soil - Taro Melon. Wild Mushroom. Rye & Hazelnut

Smoke - Faux Gras. Hickory. Pate

Clean Energy - Sweet Corn. Togarashi

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

Zero Waste - Chan Pei. Walnuts. Fermented Pickled Ginger

Educating Girls - Almond. Lotus Flower. Hibiscus Rose

Rice Cultivation - Toasted Brown Rice. Mochi. Oolong

Elixir Pairing: +\$380 (7 glasses)

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