

MENU

July 21, 2018

MOVEMENTS

A Meander Through Landscapes

WELCOME (Nest Aperitif)

Black Currant and Berry Tepache

Lightly Alcoholic

BACKYARD (Picnic Pintxo)

Sesame Mole and Juniper Cured Young Male Goat, Mustards and Yucca Crisp

DEEP TIME (Panthalassa Dashi and Pangea Crisp)

Desert Gold Peach Bushi Broth, Algae, Chia Flax Crisp

CLIMATE CUSP (Natives with Fire)

Nopale and Pepper Shawarma, Lavash Crisp, Mesquite Fire

Contains gluten

Agua de Frutas de Nopales

Non-alcoholic

THE FUTURE OF EATING

A Post-Mediterranean Tasting

AMUSE

Sage Leaf Frittura
Heat Wave Salvaged Kale Miso
aged one year, fortified with sunflower
Contains gluten

Summer Strawberry Tepache

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Moon Jellyfish Crudo

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Greek Salad AKA Aegean Salad
lemon cucumber, cucumber, peppers,
cured California black olives and olive oil

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Cricket Amazake Bread and Mezze
future wonder bread with pests, invasives
and year-old immature almonds
koji malted freekeh and yecora
lacto-fermented carrot, green almond
and zucchini; whipped charred kale pâté
Contains gluten

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Jackrabbit Cecina and Melon
cured and air dried jackrabbit relative
weisser melon, goat yogurt

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Rabbit Stuffed Rabbit and Young Carrot
pesky ballentine, carrot, lacto-gooseberry, caper

Rhubarb Pulque

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Goat Chaparral
desert-fed, young male goat, cowboy cologne,
California chile

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Jelly Jelly
cannonball jellyfish jelly, redwood tip infusion,
pine syrup

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"It's All Good" Grain Bowl Dessert
natives and transplants treat
bay laurel infused oat milk, sprouted grain,
rhubarb preserve, stone fruits and candy kale
Contains gluten

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Iced Tea Service
GrowGood's fresh blossoms:
lemon-thyme, chamomile and mint

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Mindful Mignardises
Mealworm Shortbread
Contains gluten
Native Black Sage Caramel
Caramelized Baby Pine Cones in Own Sap

Gluten free except where noted



EPILOGUE

This meal was cow and cow milk free, save for the final black sage caramel.

This meal incorporated the following animal proteins for a hybrid desert climate: Non-GMO organic crickets and mealworms, organic and sustainably farmed Baby Moon Jellyfish, sustainable Jackrabbit, sustainable young male goat and goat yogurt and whey.

This meal incorporated the following foraged, dry farmed and invasive plant ingredients: ice plant, samphire, purslane, nopales, sage, artemisia, pink peppercorn, elderberry, redwood tip, pine tip, and various edible blossoms.

This meal achieved a balance of 75/25 plant to animal ingredients.

This meal hopes to offer an optimistic bridge to "making the best of it."

ADDITIONAL CREDITS

TOUR GUIDES

Britt Browne (Finca Tierra Negra), Dandi Meng (UCLA, 20th/21st-Century American Literature and Media), Jesslyn Whittell (UCLA, Poetry, British Romanticism, 20th/21st-Century American Poetry), Mikie Beatty (Actor), Olivia Saccomanno (Actor), Stefan Wanigatunga (Filmmaker)

FOUND MATERIALS

Excerpt from "[The challenge: to start]" by Anna Moschovakis

"Like Eyes That Looked On Wastes" by Emily Dickinson

Johann Diedrick "Good Vibrations" Nature Probe

Audio composed by Stefan Wanigatunga from Open Sourced Sounds from the UCLA Library

Excerpt from Parable of the Sower by Octavia Butler

GUEST CHEFS

Pablo Vega

Michelle Lainez

STILL PHOTOGRAPHY

Courtney Cecale