

Menu as a Living system:

Consider when a plate or a campus is treated as an ecosystem, not static infrastructure. Instead of any one single idea, explore a menu contained within several small food systems distributed through the room.

Nature vs. Nurture

Here to encourage movement and conversation, reduce congestion, indigestion and to allow guests to flow.

A tiered menu reflecting the networked systems thinking of the Living Places Plan. Evidently, the Living Places Plan allows for both the nature and nurture of space.

STATION (1) NATURE: SEASONAL BOUQUETS, DIP

Castelfranco radicchio, mizuna, puntarelle, thumbelina carrots, rainbow radishes

Rice paper-wrapped baby vegetables; pickled fioretto cauliflower, easter egg radishes, breakfast radishes, heritage cucumbers

Sea salt crisps en masse

DIPS

1. Sesame garlic sauce
2. Everything Bagel chilli oil
2. Green chilli, coriander and lime sauce



SE, A
SE, A, C
C, A

STATION (2) NURTURE: AUTUMN VEGETABLE TERRINE

Ramarro Farm yellow bullhorn peppers and delicata squash, Elphin Grove baby corn, Okra, Dutch carrots and cherry tomatoes suspended in charred vegetable jelly

STATION (3) NURTURE: SUUPAA ONIGIRI

1. Age (fried): Japanese curry leek
2. Chilli miso: edamame, kimchi
3. Hijiki: kombu, nori, mizuna
4. Shiitake mushroom and shiso



Tsukemono seasonal pickle plates

A
S, C, A
S
A, S
A

STATION (4) NURTURE: GARDEN BED

Large format cheese cake garden bed planted w. whole pears, fruit derooted to order

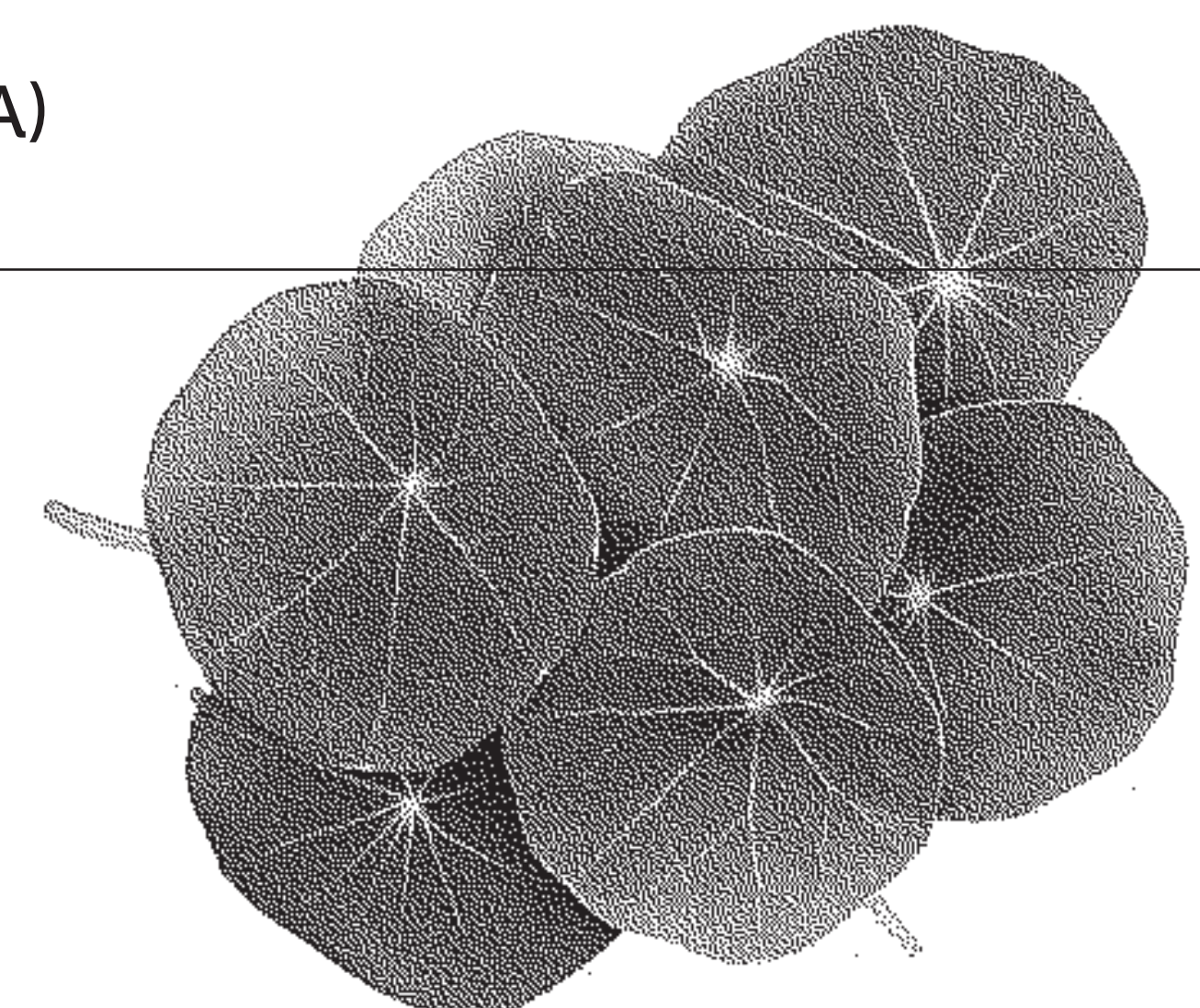
D, E

SOY (S), SESAME (SE), NUTS (N), DAIRY (D), EGG (E), ALLIUM (A)

BAR (1) NURTURE: FIN WINES

FIN wines 'Memory Lane' Roussanne

FIN wines 'Goth Juice' Syrah



BAR (2) NATURE: ASSEMBLY SHRUB

Green grape and garden herb shrub w. lemon verbena ice

NON ALC