

BRAIN FOOD DINNER PARTY

DONNA MAC X NEUOTRITION

This menu was created for a special takeaway event in the height of the COVID-19 pandemic. We created a fully plant-based brainy comfort food menu with Donna Mac, and Orsha made a short film with their Executive Chef to host this event virtually. Guests were guided through the science behind their meals, as they dined in the comfort of their homes.

AMUSE BOUCHE

DM Beet Pastrami on Seeded Crackers

Beets, Toasted Sunflower Seeds, Secret Pastrami Spices, Pickled Saskatoon Berries & Highwood Crossing Cold-Pressed Canola

FIRST COURSE

Oyster Mushroom Caesar Salad

Locally Grown Deepwater Kale, Roasted Oyster Mushrooms, Vegan Tofu Dressing, Dehydrated Celeriac Chips, Plant-Based Cashew Cheese

MAIN COURSE

Lentil Bolognese Lasagna

Local & Seasonal Root Vegetable Lasagna, Lentil Bolognese, Cashew Cream Béchamel

DESSERT

Chocolate Mousse Tart

Local Chocolate, Coconut, Pistachios to Garnish

Menu by



neurotrition
REAL FOOD. FOR THOUGHT

DonnaMac