

BRAIN FOOD DINNER PARTY

LAST BEST X NEUOTRITION

A love for plant-forward comfort cuisine fuelled this menu with Last Best Brewing & Distilling. This menu saw vegan “tuna” sashimi and Italian pasta perfected! In this collaboration, Orsha also worked with Last Best’s master distiller to make a limited release brain-loving vodka: Thought-ka Vodka! You may be thinking “alcohol is not good for brains” – and you’d be right. While we can’t claim that our neuro-twist on this vodka prevents the negative effects of alcohol, we can claim to have given our guests a truly unique experience – enjoying a crafted vodka, deliciously infused with some of our favourite neuro-protective botanicals.

DINNER MENU

AMUSE BOUCHE

Potato & Leek Croquette

Smokey Tomato Relish

FIRST COURSE

Plant-Based “Tuna” Sashimi

Compressed Watermelon, Kombu Broth, Pickled Ginger, Salted Plum Dip

SECOND COURSE

Peppery Purple Soup

Cabbage, Organic Apple, Cashew Creme Fraiche

THIRD COURSE

Caprese Salad

Heirloom & Sherry Pickled Tomato, Bean Curd, Micro Basil

ENTREE

Beetroot Ravioli

Hot Pea Veloute, Broad Bean, Asparagus Tips, Crispy Shallot

DESSERT

Hot Dawg

Strawberry Sorbetto, Mint Relish, Poppyseed Cake Bun

BRAIN DRINK MENU

Thought-ka Vodka (Limited Release)

Vodka infused with brain-loving botanicals: Celery Seed, Grains of Paradise, Lemon Peel, Lemongrass, Galangal

Menu by



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REAL FOOD. FOR THOUGHT



LAST BEST