

BRAIN FOOD DINNER PARTY

LAST BEST X NEUROTRITION

This decadent menu designed with Last Best Brewing & Distilling included a nod to Orsha's Hungarian heritage with a brain hacked version of a classic, Halászlé. Orsha also partnered with Last Best's master distiller to create Ginky & The Brain, a limited release gin. 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 gin prevents the negative effects of alcohol, we can claim to have given our guests a truly unique experience – enjoying a crafted gin, deliciously infused with some of our favourite neuro-protective botanicals, herbs and spices.

DINNER MENU

FIRST COURSE

Tamminga Farms Asparagus

Mint, Nut Crumble, Cured Egg Yolk, Grass Fed Butter Hollandaise

SECOND COURSE

Grass Fed Beef Bulgogi

Cucumber Salad, Ginger Chips, Shiitake Mushrooms, Chard Kimchi Vinaigrette, Black Garlic Puree

THIRD COURSE

Halászlé

B.C. Halibut, Hungarian Paprika Fish Broth, Bone Marrow, Umami Tomatoes

DESSERT

Haskap Berry Shortcake

Coconut Whipped Cream, Custom Created Fiasco Gelato

BRAIN DRINK MENU

Ginky & The Brain (Limited Release)

Gin infused with brain-loving botanicals: Juniper, Coriander, Lemon Peel, White Leaf Sage, Lemon Balm, Holy Basil, Black Peppercorn, Angelica Root, Gotu Kola Root, Turmeric, Ashwagandha Root, Rosemary, Thyme

Menu by



neurotrition

REAL FOOD. FOR THOUGHT



LAST BEST