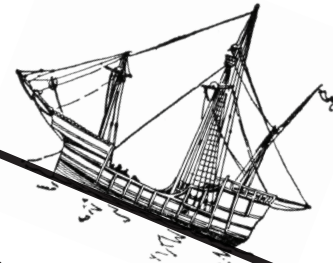
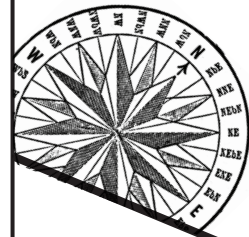


5

DESSERT

Heikimjajuk cupcake.
Yuzu citrus curd, strawberry fillets.
Green tea shortbread.
Chocolate ganache.

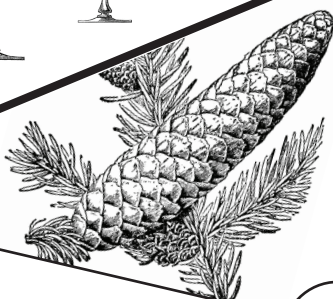


Refreshing BEVERAGE

A

B

CASCADIAN COCKTAIL	CASCADIAN TEA
Gin Doug Fir simple syrup Green walnut liquor Hops flower Benson Bubbler soda water	Hops Nettle and raspberry leaf iced tea Doug Fir simple syrup

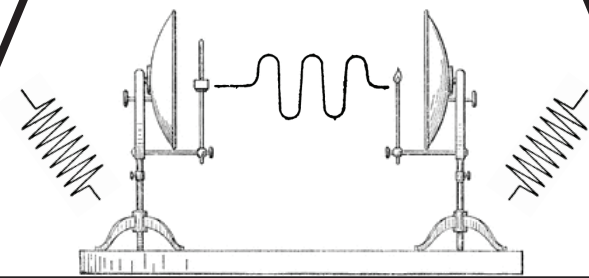


1

Welcome FOODS OF THE WILLAMETTE VALLEY

Willamette Valley wheat bread.
Farmer's cheese. Berries and herbs.
Roasted vegetable cubes with sausage.
Fennel pollen. Cascadian spice mix. Oil.

FINGER FOOD



MODIFIED WHEAT IS DISCOVERED IN OREGON

PUBLISHED: MAY 29, 2013
NYTimes

JAPAN AND SOUTH KOREA BAR IMPORTS OF U.S. WHEAT

PUBLISHED: MAY 31, 2013
NYTimes

GENETICALLY ALTERED WHEAT IN OREGON COMES AS NO SURPRISE

PUBLISHED: JUNE 5, 2013
NYTimes

BIOTECH WHEAT INEVITABLE, INDUSTRY SAYS

POSTED: JUNE 14, 2013 12:00 AM
Capital Press:
The West's Ag Website

Credits

SPECIAL SNOWFLAKE STUDIO
Event planning and strategy: Heather Julius
Cook and Grillmaster: Cliff Allen
Grillmaster: Ray Ballentine
Wines curated by: Tyler Hauptman

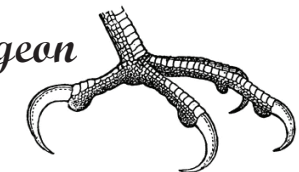
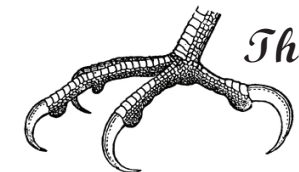
GENOMIC GASTRONOMY CREW
Cathrine Kramer, Zack Denfeld,
Emma D. Conley, Emilie Skytta, Jake Richardson,
Corey Koberna, Francesco Cupolo



4

DE-EXTINCTION DELI

The Passenger Pigeon

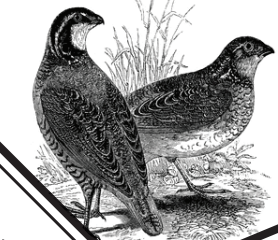


Squab, beet blood, chestnut, berry nuts

Black soy squab claw

Mushroom, oil, garlic, salt, herbs

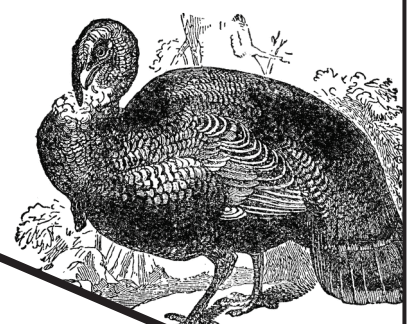
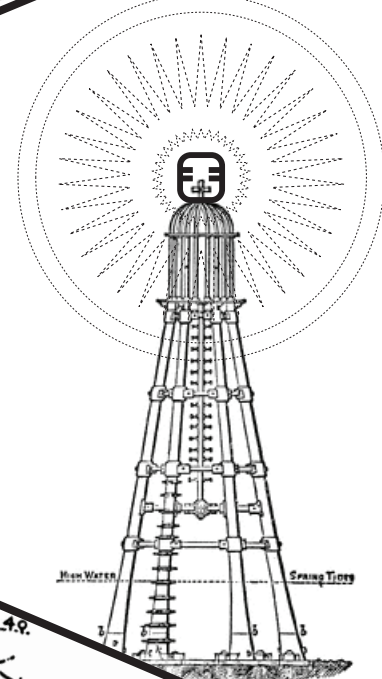
Green sprouts, grain



3

FOOD, ETHICS & PLANETARY SCULPTURE

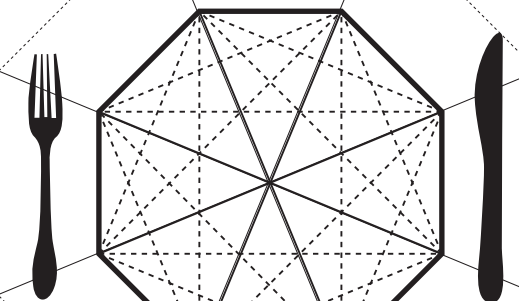
Heritage turkey,
Tofurkey & Sesame Yuba strips
Cobalt 60 Sauce - version 1: BBQ
Hominy and amaranth salad with purple cabbage & Chilcayote squash lime, avocado, cilantro dressing



The Center for Genomic Gastronomy
in Collaboration with Special Snowflake Studio

PRESENTS

PLANETARY SCULPTURE SUPPER CLUB



JUNE 15, 2013

The Planetary Sculpture Supper Club is a collection of foods, recipes and stories that typify some of the ways humans unconsciously sculpt the planet's biosphere through eating habits, flavour preferences and food technologies. We hope this semi-regular Supper Club is an opportunity to explore the co-evolution of gastronomy and larger ecological, technological and political systems.

2

CASCADIAN - Cuisine -

Hazelnut and hops flower iced cream
Bee pollen
Pickled mushroom
Fennel

Seaweed square
Lump of Dungeness
Pacific gelatin made of broth from oysters, crab shell and fish bones
Tender quail egg

Chive
Salmon on Cascadian wheat and buckwheat cakes
Doug Fir oil

