

# AEROIR

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## A TASTE OF PLACE

### CREDITS

#### CREATIVE TEAM

**Heather Julius**, culinary strategy consultant

**Nicola Twilley**, Edible Geography &  
Gastropod

**Zack Denfeld**, Center for Genomic  
Gastronomy

**Gabe Harp**, CoClimate

#### HEADLANDS CENTER FOR THE ARTS

**Damon Little**, Chef

**Mattie Ecklund**, Assistant Chef

**E. Maude Haak-Frendscho**, Program  
Manager

**Brooke Clinton**, Development Manager

#### DRINKS

**Jennifer Colliau**, The Interval Bar

Drinks sponsored by **Campari America**

#### WINE

Wine sponsored by **Alysian Wines**

Headlands Center for the Arts  
Thursday, Nov. 19th, 2015

*Hors d'Ouvre*

**THE SECRET LIFE OF DUST \*\***

Dust-filled spherical cracker with sunflower cream and charred lime & shallot paste

*Soup*

**KARL THE FOG SOUP \*\***

Spiced cabbage soup, with lemon fog and mirin & soy-marbled egg

*Appetizer*

**MEXICO CITY SMOG PAIRINGS**

Twin tacos, one taste-impaired, with anti-smog seasoning (house habanero hot sauce & lime)

*NOTE: Bite the taste-impaired taco, then season.*

*Bread*

**MICROBIAL MAPPING \***

Sourdough starters from three aeromicrobiomes (San Francisco, Berkeley & the Headlands) with cultured butter & eucalyptus honey

*Entrée*

**FOREST FIRE FORECAST \***

Salt-baked beef with baharat spices, 5-hour carrots

Vegetarian option: preserved lemon and cilantro mung-bean crepes with roasted mushrooms and roasted cauliflower, chili sauce, wild arugula

Served with manzanita cold smoke

*Dessert*

**SWEET PRESSURE \***

Fresh strawberries, crème fraîche, whipped cream with strawberry essence, dehydrated strawberry powder, ladyfinger sponge, conifer sugar

Served with tea and coffee

*Mignardise*

**SYNTHESIZED SMOG MERINGUE**

Meringues whipped in synthesized smog of Beijing, Mexico City & California's Central Valley

\* = Not gluten free

\* = Not vegetarian

*Wine generously provided by Alysian Wines  
2011 Pinot Noir, Russian River Valley  
2014 Sauvignon Blanc, Grist Vineyard*