

Music: Assorted, composition, Alex Albrect			
[ ] 1	<b>Hors d'oeuvres</b>	Raw kingfish with buttermilk, served in various sturdy leaves	
	<b>Wine A</b>	<i>Title:</i> 2013 Le Pelut 'Martingale', Languedoc, France	
	Note: A Brutalist Being dines using a protection device worn around the neck [Macmillan Yenn, Georgia Fraser and Ru Kuwok, 2016]		
Music: Assorted, A.r.t Wilson			
[ ] 2	<b>Bread service</b>	Crisp breads w. quince jelly, chicken liver cream, processed meat and cultured butter	Chicken hearts w. bay leaves and thyme
	<b>Wine B</b>	<i>Title:</i> 2013 Le Picatier 'Cuvee 100%', Roanne, France	
	Note: A Brutalist Being uses a 915CP145 (2 x 2) 8 3/4" x 15" Yellow Six Compartment Serving Tray [Cambro]		
Music: Assorted, Francis Inferno Orchestra			
[ ] 3	<b>Wet course</b>	Fermented tomatoes served w. raw beef, basil and cream	
	<b>Wine C</b>	<i>Title:</i> 2016, Jarad Curwood, Malbec, Heathcote [from barrel direct to Otis. Brutal.]	
	Note: A Brutalist Being savours the end of the season tomatoes.		
	Method: Ferment in a 2.5% salt brine for 6 days at room temperature, halt and sour for 3 weeks at 3.5C [Ali Currey-Voumard]		

### Course Statistics

#### Alcohol

- [ ] Alcohol: Sherry, palo cortado

#### Beverage

- [ ] Beverage: Coffee, Bureaux Collective

#### Bread

- [ ] Bread: Loaf, sprouted, Natasha Lucas

#### Culture

- [ ] Culture: Flora Danica

#### Dairy

- [ ] Dairy: Butter
- [ ] Dairy: Butter milk
- [ ] Dairy: Cream, sour
- [ ] Dairy: Milk, cow
- [ ] Dairy: Yoghurt, Sheep

#### Dry goods

- [ ] Dry goods: Baking soda
- [ ] Dry goods: Sodium chloride (salt)
- [ ] Dry goods: Soy sauce, white
- [ ] Dry goods: Sugar

#### Enzyme

- [ ] Enzyme: Rennet

#### Equipment

- [ ] Equipment: brutal knife, steel
- [ ] Equipment: Plastic, prison tray
- [ ] Equipment: Protective napkin, Macmillan Yenn (Georgia, Ru, 2016)

### Fruit

- [ ] Fruit: Apple
- [ ] Fruit: Lemon
- [ ] Fruit: Mandarin
- [ ] Fruit: Orange
- [ ] Fruit: Pomelo
- [ ] Fruit: Quince
- [ ] Fruit: Tomato, fermented

### Grain

- [ ] Grain: Mixed
- [ ] Grain: Wheat, flour

### Herb

- [ ] Herb: Bay leaf
- [ ] Herb: Basil, purple
- [ ] Herb: Basil, green
- [ ] Herb: Chives
- [ ] Herb: Coriander
- [ ] Herb: Lovage
- [ ] Herb: Sorrel
- [ ] Herb: Thyme

### Leaf

- [ ] Leaf: Various
- [ ] Leaf: Dressed

### Meat

- [ ] Meat: Pork sausage
- [ ] Meat: Pork, back fat
- [ ] Meat: Pork, belly

- [ ] Meat: Pork, trotters

- [ ] Meat: Beef, rump

### Music

- [ ] Music: Assorted / Composition, Alex Albrect
- [ ] Music: Assorted, A.r.t Wilson
- [ ] Music: Assorted, Francis Inferno Orchestra
- [ ] Music: Assorted, Wush
- [ ] Music: Composition, Elliot Munn, Gregor Kompar
- [ ] Music: Composition, Tamil Rokeon

### Nut

- [ ] Nut: Almond

### Oil

- [ ] Oil: Sesame
- [ ] Oil: Olive, extra virgin

### Poultry

- [ ] Poultry: Chicken, fat
- [ ] Poultry: Chicken, heart
- [ ] Poultry: Chicken, livers
- [ ] Poultry: Chicken, skin
- [ ] Poultry: Chicken, wings
- [ ] Poultry: Egg, hen

### Seafood

- [ ] Seafood: Anchovy, dried
- [ ] Seafood: Crayfish, heads

- [ ] Seafood: Kingfish, hiramasa

- [ ] Seafood: Prawn, heads

- [ ] Seafood: Sea Urchin

### Seed

- [ ] Seeds: Pumpkin
- [ ] Seeds: Sesame, black

### Spice

- [ ] Spice: Cardamom
- [ ] Spice: Pepper

### Vegetable

- [ ] Vegetable: Garlic
- [ ] Vegetable: Greens, various
- [ ] Vegetable: Horseradish
- [ ] Vegetable: Leek
- [ ] Vegetable: Nettle, stinging
- [ ] Vegetable: Onion, brown
- [ ] Vegetable: Potato
- [ ] Vegetable: Radish, various
- [ ] Vegetable: Shallot

### Vinegar

- [ ] Vinegar: Apple Cider
- [ ] Vinegar: Rice, brown
- [ ] Vinegar: Sherry
- [ ] Vinegar: Tomato

### Wine Statistics

#### Additives

- [ ] Additives: Zero

#### Aging

- [ ] Aging: Fiberglass
- [ ] Aging: Stainless steel
- [ ] Aging: Wood

#### Fermentation

- [ ] Fermentation: Cement
- [ ] Fermentation: Fibreglass

#### Fruit

- [ ] Fruit: Apple
- [ ] Fruit: Chardonnay
- [ ] Fruit: Gamay
- [ ] Fruit: Grenache Blanc / Terret Bourret
- [ ] Fruit: Malbec
- [ ] Fruit: Merlot
- [ ] Fruit: Sauvignon Blanc

#### Oak élevage

- [ ] Oak élevage: Acacia
- [ ] Oak élevage: Chestnut
- [ ] Oak élevage: None
- [ ] Oak élevage: Old

#### Soil

- [ ] Soil: Clay
- [ ] Soil: Cambrian
- [ ] Soil: Limestone, grey
- [ ] Soil: Schist
- [ ] Soil: Sand

	Dinner		Lunch
[ ]	Dinner: Saturday 7 May, 6pm	[ ]	Lunch: Sunday 8 May, 1pm
[ ]	Dinner: Saturday 14 May, 6pm	[ ]	Lunch: Sunday 15 May, 1pm
[ ]	Dinner: Saturday 21 May, 6pm	[ ]	Lunch: Sunday 22 May, 1pm

Music: Composition, Tamil Rogeon			
[ ] 4	<b>The Pig</b>	Pork soup w. lovage	
		Roasted pork belly, dressed w. sea urchin and potato	Grains w. crisp greens and nettle
	<b>Onion w. parsley, almond and sherry vinegar</b>		
<b>Wine D</b>	<i>Title: 2014 Gregory White 'White is Blanc', Languedoc, France</i>		
Note: A Brutalist Being uses a blade made from mild steel, pickled and oiled [PractiseStudioPractise, John Hall]			
Music: Composition, Elliot Munn & Gregor Kompar			
[ ] 5	<b>Cheese</b>	Fresh cheese w. blackened leek and mandarin	Tash's sprouted loaf
	<b>Wine E</b>	<i>Title: 2015, Jarad Curwood, Sauvignon Blanc, Yarra Valley [exclusively for Otis. Brutal.]</i>	
	Method: Bring unhomogenised cows milk to 88°C, cool quickly to 28°C, add Flora Danica culture, vegetable rennet, leave at 21°C for 24 hours. Separate curds from whey, press for 24 hours [Ali Currey-Voumard]		
	<b>Pudding</b>	Apples roasted over coals w. cardamom custard and sheep's milk yoghurt	
	<b>Wine F</b>	<i>Title: 2012 Le Pelut 'Babirole' Cider Roussillon blended w. 2014 Francois Blanchard 'Le Grand Cléré', Touraine, Loire Valley</i>	
Entertainment: Video, Coco & Maximilain			
[ ] 6	<b>Digestive</b>	Chocolate by Hunted & Gathered	Black coffee from the Biftu Gudina cooperative by Bureaux Collective
	Note: A Brutalist Being enjoys black coffee grown in clay loam soil, skin dried and sorted under shade for about 6 hours [Bureaux Collective] with entertainment shot on EASTMAN Double-X Negative Film 7222 [Coco & Maximilian]		
Music: Assorted, Wush			

### Course Statistics

#### Alcohol

[ ] Alcohol:  
Sherry, palo cortado

#### Beverage

[ ] Beverage:  
Coffee, Bureaux Collective

#### Bread

[ ] Bread:  
Loaf, sprouted, Natasha Lucas

#### Culture

[ ] Culture:  
Flora Danica

#### Dairy

[ ] Dairy:  
Butter  
[ ] Dairy:  
Butter milk  
[ ] Dairy:  
Cream, sour  
[ ] Dairy:  
Milk, cow  
[ ] Dairy:  
Yoghurt, Sheep

#### Dry goods

[ ] Dry goods:  
Baking soda  
[ ] Dry goods:  
Sodium chloride (salt)  
[ ] Dry goods:  
Soy sauce, white  
[ ] Dry goods:  
Sugar

#### Enzyme

[ ] Enzyme:  
Rennet

#### Equipment

[ ] Equipment:  
brutal knife, steel  
[ ] Equipment:  
Plastic, prison tray  
[ ] Equipment:  
Protective napkin, Macmillan Yenn (Georgia, Ru, 2016)

### Fruit

[ ] Fruit:  
Apple  
[ ] Fruit:  
Lemon  
[ ] Fruit:  
Mandarin  
[ ] Fruit:  
Orange  
[ ] Fruit:  
Pomelo  
[ ] Fruit:  
Quince  
[ ] Fruit:  
Tomato, fermented

### Grain

[ ] Grain:  
Mixed  
[ ] Grain:  
Wheat, flour

### Herb

[ ] Herb:  
Bay leaf  
[ ] Herb:  
Basil, purple  
[ ] Herb:  
Basil, green  
[ ] Herb:  
Chives  
[ ] Herb:  
Coriander  
[ ] Herb:  
Lovage  
[ ] Herb:  
Sorrel  
[ ] Herb:  
Thyme

### Leaf

[ ] Leaf:  
Various  
[ ] Leaf:  
Dressed

### Meat

[ ] Meat:  
Pork sausage  
[ ] Meat:  
Pork, back fat  
[ ] Meat:  
Pork, belly

[ ] Meat:  
Pork, trotters  
[ ] Meat:  
Beef, rump

### Music

[ ] Music:  
Assorted / Composition, Alex Albrecht  
[ ] Music:  
Assorted, A.r.t Wilson  
[ ] Music:  
Assorted, Francis Inferno Orchestra  
[ ] Music:  
Assorted, Wush  
[ ] Music:  
Composition, Elliot Munn, Gregor Kompar  
[ ] Music:  
Composition, Tamil Rogeon

### Nut

[ ] Nut:  
Almond

### Oil

[ ] Oil:  
Sesame  
[ ] Oil:  
Olive, extra virgin

### Poultry

[ ] Poultry:  
Chicken, fat  
[ ] Poultry:  
Chicken, heart  
[ ] Poultry:  
Chicken, livers  
[ ] Poultry:  
Chicken, skin  
[ ] Poultry:  
Chicken, wings  
[ ] Poultry:  
Egg, hen

### Seafood

[ ] Seafood:  
Anchovy, dried  
[ ] Seafood:  
Crayfish, heads

[ ] Seafood:  
Kingfish, hiramasa  
[ ] Seafood:  
Prawn, heads  
[ ] Seafood:  
Sea Urchin

### Seed

[ ] Seeds:  
Pumpkin  
[ ] Seeds:  
Sesame, black

### Spice

[ ] Spice:  
Cardamom  
[ ] Spice:  
Pepper

### Vegetable

[ ] Vegetable:  
Garlic  
[ ] Vegetable:  
Greens, various  
[ ] Vegetable:  
Horseradish  
[ ] Vegetable:  
Leek  
[ ] Vegetable:  
Nettle, stinging  
[ ] Vegetable:  
Onion, brown  
[ ] Vegetable:  
Potato  
[ ] Vegetable:  
Radish, various  
[ ] Vegetable:  
Shallot

### Vinegar

[ ] Vinegar:  
Apple Cider  
[ ] Vinegar:  
Rice, brown  
[ ] Vinegar:  
Sherry  
[ ] Vinegar:  
Tomato

### Wine Statistics

#### Additives

[ ] Additives:  
Zero

#### Aging

[ ] Aging:  
Fiberglass  
[ ] Aging:  
Stainless steel  
[ ] Aging:  
Wood

#### Fermentation

[ ] Fermentation:  
Cement  
[ ] Fermentation:  
Fibreglass

#### Fruit

[ ] Fruit:  
Apple  
[ ] Fruit:  
Chardonnay  
[ ] Fruit:  
Gamay  
[ ] Fruit:  
Grenache Blanc / Terret Bourret  
[ ] Fruit:  
Malbec  
[ ] Fruit:  
Merlot  
[ ] Fruit:  
Sauvignon Blanc

#### Oak élevage

[ ] Oak élevage:  
Acacia  
[ ] Oak élevage:  
Chestnut  
[ ] Oak élevage:  
None  
[ ] Oak élevage:  
Old

#### Soil

[ ] Soil:  
Clay  
[ ] Soil:  
Cambrian  
[ ] Soil:  
Limestone, grey  
[ ] Soil:  
Schist  
[ ] Soil:  
Sand

Dinner		Lunch	
[ ]	Dinner: Saturday 7 May, 6pm	[ ]	Lunch: Sunday 8 May, 1pm
[ ]	Dinner: Saturday 14 May, 6pm	[ ]	Lunch: Sunday 15 May, 1pm
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