

Music: Assorted, composition, Alex Albrect		
[] 1	Hors d'oeuvres	Raw kingfish with buttermilk, served in various sturdy leaves
	Wine A	<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	Bread service	Crisp breads w. quince jelly, chicken liver cream, processed meat and cultured butter
	Wine 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	Wet course	Fermented tomatoes served w. raw beef, basil and cream
	Wine C	<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 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
[]	Dinner: Saturday 21 May, 6pm	[]	Lunch: Sunday 22 May, 1pm

Music: Composition, Tamil Rogeon			
[] 4	The Pig	Pork soup w. lovage	
		Roasted pork belly, dressed w. sea urchin and potato	Grains w. crisp greens and nettle
	Onion w. parsley, almond and sherry vinegar		
Wine D	<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	Cheese	Fresh cheese w. blackened leek and mandarin	Tash's sprouted loaf
	Wine E	<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]		
	Pudding	Apples roasted over coals w. cardamom custard and sheep's milk yoghurt	
	Wine F	<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	Digestive	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

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Orange
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Quince
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Tomato, fermented

Grain

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Wheat, flour

Herb

[] Herb:
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Basil, purple
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Basil, green
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Coriander
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Sorrel
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Leaf

[] Leaf:
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[] Leaf:
Dressed

Meat

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

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Nut

[] Nut:
Almond

Oil

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

Poultry

[] Poultry:
Chicken, fat
[] Poultry:
Chicken, heart
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Chicken, livers
[] Poultry:
Chicken, skin
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Chicken, wings
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[] Seeds:
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Spice

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Vinegar

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Apple Cider
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Rice, brown
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Tomato

Wine Statistics

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[] Aging:
Stainless steel
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Wood

Fermentation

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Grenache Blanc / Terret Bourret
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Merlot
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Sauvignon Blanc

Oak élevage

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

Soil

[] Soil:
Clay
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Cambrian
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Limestone, grey
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