

SUSTAINABILITY SIDESHOW



Insect Feast March 11, 2016

Appetizer

Bee Moth Caterpillar Latkes

Traditional Eastern European fried potato pancake containing
Rooftop-grown orange & potato fed waxworms

Darkling Beetle Larvae Maki

Homegrown superworms simmered in tamari & ginger rolled with
vinegar rice, wasabi mustard microgreens and hand-harvested organic
nori seaweed

Salad

Rooftop Microgreen and Sprout Salad

Rooftop-grown winter baby greens including corn, sunflower, basil
and sorrel, with lightly roasted chili waxworm croutons and fresh
mint & lime dressing, topped with freshly sprouted green & brown
lentils

Main

Yin/Yang Forbidden Rice with Satay Superworm Sauce

White Jasmine and black forbidden rice with a Zophobas morio puree,
peanut and red curry
Sauce

Cheese

Artisanal and Raw Fromagination Blue

With freshly canned pears and crispy vegan-fed Dubia Roaches

Dessert

Whipped Cream with Honey Crusted Wax Worms and Chocolate

Drinks

Matcha Green Tea with Sacred Basil Seeds Infused with orange fed mealworms

Fresh Spring Jasmine Tea Infused with honey and rice fed waxworms

Locally Brewed Tequila Infused with healthy and medicinal zebra tarantula

Chinese Armor-Tail Scorpion Infused Traditional Rice Wine
Chinese armor-tail scorpion within a traditional Southeast Asian rice grain wine