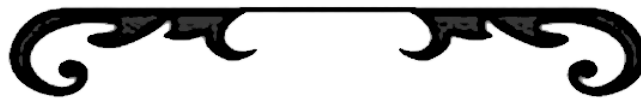


QUARANTINE QUATRAINS



AMUSE-BOUCHE



In Florida they always begin a night
With honey-mustard gator bites

APPETIZERS



SEQUESTERED CRUSTACEAN THERMIDOR

Tonight we have a porringer of scallions steamed,
And vinegar baked crab, served piping hot;
Shallot and Chardonnay reign supreme,
Sprinkled with delicate apricot

CLAUSTROPHOBIC PEPO RITUAL

Quenelles of pickled acorn squash and peas,
With kale and tomatillo relish,
Topped with refreshing quinoa and green tea,
And gnocchi there to embellish

MAIN COURSES



BOVINE RED MEAT CONFINEMENT

A creamy gravy of capers and soy,
Over hangar steak like that horse of troy;
Sautéed artichoke and ginger; sauce anchovy,
A dish that explodes supernovae

SECLUDED TORSK SOUVIENS

Pan-fried cod, mise en place,
Upon a sauce of mushroom, saffron and raspberry;
Tomato fried and nectarine add some class,
The augury of torsk, to be eaten solitary

GROUNDLED BOREDOM CANARD

Thyme and radish and paprika,
With pursuance of duck and raspberries;
This blessed mound of bird is more than a fika,
Garnish rococo, the flavor it carries

ORWELLIAN COURGETTE OF THE RED DEATH

Before you, a serving of potato saute,
And grilled courgette, so very nice;
Ginger and honey on the plate play,
Sprinkled with savory brown rice

DESSERT



TRANSMISSIBLE BRAMBLE SEQUESTRATION

To finish, a galette of marshmallow puree,
And lemon grilled raspberry to keep you calm;
Coriander and whipped cream on the plate do sashay,
Drizzled with savory lemon balm



GASTROPOETICS



gastropoetics.menu

Talan Memmott and Scott Rettberg
2020/ELO