

Menu

Jean & Stella

May 23, 2043

STARTERS

NOSTALGIA CRISP MEDLEY

Chips of sunchoke, rutabaga, parsnip, meadow salsify, chervil, and horseradish, and their tamarind dip

CRITTERS FRICASSEE

Dragonflies, Crickets, Grasshoppers, Silkies, and Sagoes, pan fried in groundnut oil and garlic cloves

GREEN LOTUS VELOUTE

Lotus, matcha, and snap pea almond-milk smoothie, served cold

MAIN

FLUORESCENT SQUID DUO

Combination of grilled Humboldt squid and baby jelly squids, in a concoction of sour kombucha vinegar

BEEF A LA MODE

Lab-grown beef short ribs, facon cubes, carrots, and crimini mushrooms, stewed in an herb-infused white wine

OCEAN CHEESE

Whale milk cheese on their bed of coral reef algae, with a side of dried boysenberries, lingonberries, loganberries and wild nuts

DESSERT

A LA CARTE BUFFET

3D-printed assorted cakes and pies from a list of 500 recipes and 20+ diet and low-impact options (*Organic, Vegan, Low Calorie, No Transfat, Non Dairy, Low-Carb, Gluten Free, No Sugar Added, No Fructose, Soy Free, Nut Free, Egg Free, Non-GMO, Recyclable Nutrients, Carbon Zero, Detox 100, Anti-Aging, Honeybee-killing free, No Light Emission Foods, No Cancelled Brands, No Product From Countries Without Minimum Wage, etc.*)

Wedding Menu - Artifact from the Future, 2043

This text is an example of futurist production. It is an instance of “artifact from the future”. This format of fiction is designed to help us reflect on how the future could look like and often triggers feelings of unease, disbelief, or even repulsion. Such images offer insights into our future everyday lives and are intended to give an immersive look at a possible future change. As such, it provokes into action: Do you want to be part of such a future? What would you do to evolve our food production and consumption practices?



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