

The Cellagio by Penny Walker

Welcome to the Cellagio, where food culture and cultured food meet. We hope you find our seasonal menu to be the latest in sustainable, sensational cuisine, and we hope you — and your descendants — will return for generations to come. Good for the planet never tasted so good.

Please note that the entire menu is vegetarian and dairy-free, and per Executive Order 2042.11.820, no human labor was used in harvesting food (with the exception of the sushi rice).

Dinner menu

Entrees

Rocket Robot salad: Rocket greens (arugula) topped with a variety of farmbot-to-table produce — tomatoes from a local vertical farm; and peas, peppers, and de-engineered dwarf corn from a field farm seeded, bio-fertilized, and harvested completely by autonomous vehicles. Drone delivery ensures only the freshest ingredients make their way onto our plates. Topped with your choice of vinaigrette. \$80

Pseu-shi: Choice of 3D-printed salmon, tuna, or shrimp, created in a lab via cellular agriculture from farmed protein cells and constantly monitored for both taste and presentation. Diners may choose the faux fish be served either sashimi style or with algae seaweed and salt-resistant rice from the coastal farms of the former Southeast Asia peninsula. Because rising ocean levels have resulted in underwater rice paddies — and because of the finesse required by divers to harvest the grain — rice production was given an exception to the executive order requiring robotic field workers. We think you'll love this mix of flavors from both ocean and lab. \$95

Cyano de Burger-ac: If you'll forgive our tortured pun of a dish name, we think you'll love this cyanobacteria-based patty. A special mix of flavorings and plant-based heme elevates this lab-cultivated protein, topped with tomatoes and greens from a nearby vertical farm. Served with Roxane roasted fingerling potatoes, sustainably field-grown by farmbots. \$115; *price includes two tickets to the Cellagio Laboratory Troupe's upcoming theatrical production of the Edmond Rostand classic play.*

Desserts

Say Cheese: Plate of five types of yeast-derived, non-dairy cheese, each perfectly mimicking traditional varieties, thanks to AI-generated formulas cultivated in the lab. Our Beta Brie, in particular, has garnered accolades and won second place in the international cheese championship last year. \$30

Oaty Floaty Milkshake: No need to worry about lactose intolerance or methane production with our milkshake! Only the best oat milk, pure maple syrup (harvested by drone under agreement with local Indigenous residents), and flavorings make it into this sweet treat. Available in chocolate, vanilla, and Soylyent Green (mint chocolate chip). \$25

Alcoholic beverages

Good for What Ales You: A sweet, full-bodied Icelandic beer made from third-generation genetically modified, greenhouse-grown barley that was designed to produce medicinal proteins, but which, by happy accident, also created a tasty beverage. *\$30 per pint*

Red Planet Pinot Noir hybrid: A bold, plummy result of the first successful dome-grown vintage from Mars, with hints of salt, nitrogen, and musk. (Note: Only available in 1-ounce servings or by the full bottle, due to scarcity.). *\$3,000 per 1-ounce glass/\$75,000 per bottle; price does not include automatic \$1 million carbon-offset charge*

MechanicalTree sparkling wine: A light white wine injected with carbon dioxide made from the sequestration harvest of the world's first functional orchard of Carbon Collect's passive-capture MechanicalTrees. *\$50 per glass/\$220 per bottle*

Bibliography

Newman, Lenore and Fraser, Evan D.G. (2022). *Dinner on Mars: The Technologies That Will Feed the Red Planet and Transform Agriculture on Earth*. Toronto, Ontario, Canada; ECW Press.

No author listed (2022, April 15). First “MechanicalTree” installed on ASU’s Tempe campus.

ASU News, <https://news.asu.edu/20220415-solutions-first-mechanicaltree-installed-asu-carbon-collect-tempe>.