

The Squirrel and the Grail

A Banquet for an invisible guest: waiting for the bio aristocrat...

Amuse Bouche

A seven foot long Japanese salamander, steamed in a stock, flavoured with cornel-tree berries and southernwood sprigs

or

Pythons marinated in fermented yak milk

or

Croquettes with frog thigh-bone pulp and lee alevins sweetened in maple syrup

or

Meats of prehistoric mammals with rowan-berry sauce and seagull eggs boiled in althea

Hors d'oeuvre

Monkey brain salad with ginger and rose petals

or

Boiled Jerusalem artichokes, locust and wild honey

or

Asphodels, water lilies and dahlias seasoned with cider vinegar and minced leaves of nasturtium

Entrée

As the chef disemboweled the creature, sausages and little quails seasoned with sauces, herbs and spices fell down from its open guts

Red Wine

At the sides of the table,

Two statues of satyrs, made of a pine resin with a penetrating conifer smell, were urinating abundant quantities of red wine from their big goatish penises, a unique Primitivo di Manduria the Pope was fond of. With a gesture, he gave the order to open the flank of a winged dinosaur roasted on juniper wood

Dessert

A fountain made of ice, in the form of an ancient god of the rivers lying on a crocodile from whose jaws some icy cedar juice gushed out