

A Psychoactive Supper

Sponsored by the AHRC and the University of Warwick

Academic Lead: Dr Susannah Wilson
Concept: Dr Oliver Davis
Cultural Engagement Fellow: Dr Rebecca Powers
Experience Design: Charles Michel, Daniel Ospina
Scientific Advising: Dr Molly Crockett

17th of May 2016
Carousel, London

MENU

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APÉRITIF

Champagne
Bread with aromatic oils
contains tryptophan

<p>Susannah Wilson: <i>Welcome</i> Charles Michel and Daniel Ospina: <i>Neuro-Molecular Gastronomy</i> Molly Crockett: <i>The Neurochemistry of Morality</i></p>

FIRST COURSE

Cacao Ceremony

bitter and warm drink, containing 50gr of pure raw cocoa per serving,
chilies, honey and spices

contains anandamide, theobromine, caffeine, phenylethylamine, and tryptophan, and others

<p>Rudi Fortson: <i>The Intensity of Legal Control</i> David Nutt: <i>Fundamentally Flawed</i></p>
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MAIN COURSE

Levodopa (L-dopa) Soup

creamy velouté made of broad beans (seeds and pods) and truffle oil
contains a high concentration of L-dopa

John Ramsey: *Defending the Indefensible*

Jonathan Cave: *Questions from an Economics Framework*

CHEESE

Toxicity

raw milk Camembert and salad, generous quantities of nutmeg
Contains myristicin

Stuart Walton: *A Universal Human Theme*

Ophelia Deroy: *Perception, Illusion, Hallucination*

DESSERT

Crossmodal Illusion/Hallucination

Sichuan pepper solution and lemongrass fruit mousse
contains Hydroxy alpha sanshool

Yewande Okuleye: *The Scent of Terpene Molecules*

Relaxation Tea

Matcha

contains L-theanine

Concluding Remarks

9:00pm to 9:30pm Guests are invited to stay for a round-table Q&A

Notes on food experience

All the ingredients in this menu were chosen given that some of their compounds can depress or stimulate the central nervous system. While remaining absolutely safe and legal, the foods and the multisensory experiences are aimed at provoking noticeable psychoactive effects in the diners.

This tasting menu is vegetarian.