

Pairing Pluperfection

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elcome to the OoBabi Ristorante. Our aim is to provide you with a pairing of food and wine of such sublime pluperfection that the idea of dining elsewhere, including your own home, will be unthinkable from this evening forward.

As a sophisticated diner, you are familiar with umami, or the fifth taste, an ineffable sensation resulting from a masterful combination of the standard four—sweet, sour, salty and bitter, or as we call them, the sissies. But umami is so five-minutes-ago. Odadi is now. Odadi is the sixth taste, a combination of umami, the sissies and several palate sensations that up to now had only been perceived by yogis and marsupials. Odadi is achieved through the combination of perfectly prepared food with the pluperfect wine, enjoyed in the megapluperfect setting. It is ephemeral. It is frag-ile. It is odadi.

You are holding in your hands our wine list and menu. We also call your attention to the device located near the fleur de sel daintybowl and Andalusian cracked pepper mill at your table. You may use this computer to input your wine preferences and food selections. You submit your order and the Oobabi Virtual Sommelier will make a recommendation—really, more in the nature of a command.

Let us begin with the food. You will note that the menu contains no appetizers and entrees as such, but 10 columns of ingredients, each with a number of subcategories and subsubcategories. You want onions on your *biftek d'Austin*? You pick the type of onion, the dicing method and the oil in which it will be cooked. The marinade for your filet? You select the base liquid and your preferred herbs and spices from the 442 in our database. Get the idea?

You are thinking: Is the wine list approached with the same philosophy? Do they go so far as to open a bottle of Romanée-Conti and a bottle of Grange and blend the two, based on my preferences? Of course not. You insult us. No—we are confident that the OoBabi Googleplex Collection, which is stored in the 110-floor temperature- and humidity-controlled skyscraper across the street, will meet your needs.

Next, input your wine preferences—variety, vintage and basic char-

Umami, or the fifth taste, is so five-minutes-ago. Diners in the know and with the cash can only be satisfied with the sixth taste. BY TIM MORIARTY

acteristics: Scan the menu from “so dry I am reduced to powder form,” to “so sweet my cheekbones click together.” Tannins? Select from “no tannins” to “so tannic I swallow my own head.” Normally you would want to consider the weather during probable time of picking cross-referenced with the soil, inclination of slope, sun exposure and so on. But we’ve done the work for you. When you enter your food order, it will be broken down into its components to the molecular level and cross-matched with the nano-characteristics of the wine suggested by

your preferences thus far—not just the soil but the subsoils; not just the sun exposure in that particular vintage but the National Weather Service day-by-day temperature, humidity and cloud cover during harvest. We factor the mood of the workers who picked the grapes, the type of oak, if applicable, the reputation of the winemaker, the Truth behind that reputation, even the likelihood of sabotage by underappreciated, spiteful colleagues.

OoBabi’s interior provides the perfect setting for the achievement of odadi, but as you know, the setting for a meal is far more than décor; there is a strong pheromonic component. You must next specify tonight’s occasion and likely mood. Go to the Settings Menu and select from business chummy, adversarial or feeler; family joyjoy, tedium or venom; marital stony silence; marital high spirits, forced or genuine; what am I doing with this loser?; hurry up and eat—tonight’s the night; *Sex and The City* wannabes’ night out; fratboy delirium; geezers and dowagers, and so on.

You will want to consider not only the food you are ordering, but the food being ordered at any table upwind of you, plus the perfumes, unguents and hair products of the people at nearby tables. Factor in the utensils needed to prepare your dish (wood vs. stainless – you think this is not important?) and the position of your table vis-à-vis the kitchen, front door and restrooms. The special algorithmic program will make the achievement of odadi effortless.

While you are assembling your food order and wine preferences, may we suggest you enjoy one of our 677 wines by the glass? Just follow steps 1 through 14 in Menu WBG. Now let’s begin... ☘

