



ORGANIC MENU

AMUSE BOUCHE

AHI TUNA TARTARE

FENNEL SLAW, GINGER PONZU & TRUE LEMON HEIRLOOM CUCUMBERS

SOUP

CHILLED & MINTED PEA

ROASTED OCA RED TUBERS WITH PEA & MINT ESSENCE

ENTRÉE

CHILEAN SEA BASS

JERUSALEM ARTICHOKES, FAVA BEAN PUREE WITH LIME GINGER FUME

DUCK L'ORANGE

GLAZED CRESCENT DUCK BREAST WITH CUBED PUMPKIN
OVER KAMUT NOODLES WITH A SWEET & SOUR PORT REDUCTION

DESSERT

RASPBERRY PISTACHIO TARTE

SABLE BRETON, LAVENDER-HONEY CHANTILLY