



## 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