



Our Farm "The Sanctuary"

Where every ingredient begins its journey—from soil to plate



LE POTAGER



In the heart of Corkscrew Swamp lies our 10-acre farm—where the chef comes to do his market. Each week's harvest shapes the day's special and our seasonal menus.

Papayas become jam for foie gras and citrus sauce for black grouper. Sweet potatoes turn into crisp chips. Berries, mangoes, and passionfruit find their way into desserts and tartare, while tomatoes, squash, and peppers anchor our ratatouille.

No chemical products or pesticides are ever used. Everything is grown in harmony with nature and the rhythms of the moon—guided by respect for the land, not control over it.

From this soil, our flavors grow—and every dish begins with a walk through the fields.

Every harvest here tells a story. Every dish tells it again.



Elegance, craftsmanship, and respect for the seasons and nature



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