

ADVANTAGE

Live Unconventionally

EMBRAER MAGAZINE
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Infinity Sky

A nightscape series by
Astrophotographer Mihail Minkov

A Fleet Above

NetJets' Doug Henneberry on
60 years of growth and success

Gallery's New Age

Looking at galleries through a new
lens with Amélie Maison d'art

PLATED GREEN

The new Michelin Green Star awards chefs for their environmentally friendly approach to cooking



First revealed in 2020, the Michelin Green Star is an annual award that highlights restaurants at the forefront of sustainable practices

WORDS Amber Gibson, IMAGES left page © Ingo Pertramer, right page © Matt Morris



EMBRAER TIP

Land in your Embraer business jet at Mendocino County Airport, CA, for quick access to Harbor House Inn. Arrivals from other airports can expect a 90-minute drive through small towns or along the coast to the destination.

First revealed in 2020, the Michelin Green Star is the latest addition to the brand’s prestigious one-, two- and three-star designations. Food-obsessed travelers have long turned to the Michelin Guide for advice on where to eat, using its star ratings—along with the Bib Gourmand award, which recognizes excellent food at a good value—to discover the world’s most outstanding restaurants. Now, Michelin wants to help travelers find food that’s not just great tasting but great for our planet too. Four Michelin Green Star chefs around the world, from California to Hong Kong, share what sustainability means to them and how they are reducing their carbon footprints, minimizing waste and cooking mindfully.

HARBOR HOUSE INN, ELK, CALIFORNIA

In a rural town along the Mendocino Coast, Harbor House Inn is the epitome of destination dining. It’s not easy to get here, but the 20-seat, ocean-view dining room is full every night, and the stunning scenery and meals are truly one-of-a-kind. Chef Matthew Kammerer’s hyperlocal approach to cooking is incredibly ambitious and impressive, minimizing the restaurant’s carbon footprint by sourcing nearly all ingredients from the surrounding region, including foraging for mushrooms and sea vegetables. Harbor House Inn has its own farms where Farmer, Amy Smith, grows celtuce, burdock, baby corn, and heirloom varieties of squash; Kammerer even makes his own sea salt.

There’s not a lot of meat on the menu—sometimes spring lamb or autumn duck. Instead, Kammerer’s menu focuses largely on sustainable local seafood like black cod smoked over bay laurel, cured rockfish, sea urchin *chawanmushi* (Japanese steamed egg custard), and abalone poached in sake. “Luxury is an experience that cannot be replicated elsewhere,” said Kammerer. “Most of our guests travel three hours or more to get to Harbor House. Serving the same ingredients you can find in a restaurant in the city they came from seemed like a missed opportunity to show guests the Mendocino coast on a plate through our lens of sustainability.”

Top: Chef Matthew Kammerer’s 8-12 course tasting menu is inspired by the immediate surroundings of the rugged Mendocino coastline and inland forests

Bottom: Harbor House Inn is the epitome of destination dining with its 20-seat oceanview dining room offering a hyper-local experience



Tables are naturally felled, old-growth redwood trees, and ceramics are made by local artists, including pieces by Kammerer himself.

ROGANIC, HONG KONG

Roganic presents an urban take on farm-to-table dining in Hong Kong, sourcing produce from local, organic farms in the New Territories like Yi O Farm Cooperative and Zen Organic Farm, and pickling and preserving surplus produce to prevent wastage. They even grow their own microgreens like mustard cress, sunflower shoots and nasturtium, while the kitchen and bar work closely together to creatively cross-utilize ingredients. “We collaborate closely when we create new dishes, so anything that isn’t being used for a dish could be used in a beverage, as a juice, infusion or perhaps dried as a garnish,” said Head Chef, Ashley Salmon. For example, the leftover skins from an heirloom tomato and oyster dish are used to make tomato green tea kombucha.

In addition to reducing food waste, Roganic has switched to eco-friendly options behind the scenes whenever possible, using locally recycled paper hand towels and reusable containers with

lids rather than disposable containers and cling film in the kitchen. Even the sharp olive green and white staff uniforms, by local Designer Bettie Bespoke, are created with biodegradable wool, cotton and recycled polyester.

TIAN, VIENNA

In a capital city where Wiener schnitzel is the most famous dish, TIAN defies expectations as one of the most acclaimed vegetarian restaurants in the world. In 2011, when TIAN opened, Chef Paul Ivić was considered revolutionary, but over the past decade, he’s won over Viennese diners with his creative meat-free tasting menus and helped pave the way for many more successful plant-based restaurants.

“Our eating and shopping habits have a strong impact on our environment, our economy, our social responsibility, and our health,” said Ivić. “If food were viewed holistically, we could change a lot very quickly.” Pickling and fermentation play an important role in the kitchen to extend the shelf life of produce while creating exciting new flavors. Ivić utilizes every part of the vegetable, and has even hosted YouTube videos with tips for zero-waste cooking at home.

Below (left): Since TIAN opened back in 2011, Chef Paul Ivić has won over Viennese diners with his creative meat-free tasting menus and paved the way for plant-based restaurants

Below (right): Located in the heart of Vienna, TIAN’s philosophy can also be experienced at the more casual TIAN Bistro



Left: At Roganic, Simon Rogan’s team, led by Executive Chef Oli Marlow and Head Chef Ashley Salmon, presents an urban take on farm-to-table dining focused on locally foraged ingredients

Below: The famed cuisine at L’Effervescence uses an abundance of wild vegetables and herbs to serve a truly world-class meal with the smallest carbon footprint

“From my grandparents and parents, I learned respect and humility for food, animals and nature,” he said. “Everything is connected, and we have to treat our resources with respect.” To pair with his food, Ivić serves organic and Demeter-certified biodynamic wines, along with a nonalcoholic beverage pairing of housemade juices. “The very best quality can only be achieved in soils that are free of toxins,” he added.

L’EFFERVESCENCE, TOKYO

Despite Japan’s reputation for world-class wagyu and sushi, most of the menu at three Michelin-starred L’Effervescence is meat-free, and a fully vegetarian menu is available on request, in an effort to serve a truly world-class meal with the smallest carbon footprint.

“Sustainability is all about finding the right balance,” said Chef-owner, Namae Shinobu. “The Green Star means, for us, that we feel more responsible for the changes we have to make.” Japan does not yet have any organic certifications or licensing, so L’Effervescence holds itself to international standards and actively works to use leftover ingredients for staff meals. For instance, leftover turnip peels and leaves from the restaurant’s signature turnip dish are combined with surplus ravioli dough for a healthy but hearty staff meal before service.

“There’s a concept of ‘shime’ in a Japanese meal, where you finish a meal off with rice or noodles to satisfy your appetite if you are still hungry,” Shinobu explained. His team even adjusts portion sizes as the tasting menu progresses, in accordance with how much food a diner is eating, in order to prevent food loss. ◀

