

# FOOD & WINE

## Zero-Waste Dining

By Regan Stephens | December 1, 2022



Le Barthélemy Hotel & Spa

“New for 2023, our guests will learn the importance of seasonal, local, zero-waste cooking. For example, we’ll source local mahi-mahi according to St. Barts

fishing regulations, using every piece of the fish, including the roe to make our signature tarama; vegetable peels are used to make unique sauces and dressings, and anything that is not edible is composted leaving no waste behind. — *Vincent Gomis, the head chef, AMIS at [Le Barthelemy Hotel & Spa](#)*