

AMASS & ORGANICS

Every restaurant has a choice and at Amass we choose to use organic products whenever possible, from beverages to produce to meat and even some of our linens. Because of this commitment to organic sourcing, the Danish Ministry of Agriculture and Environment has given us the Gold Organic Certification, which guarantees that 90-100% of our products and ingredients are organically certified.

The Danish Gold Organic Certification is an assurance to our guests that their food and wine are free from pesticides and the meat on their plates comes from livestock in which animal welfare is paramount. Gastronomically, we depend upon the health of farmland to deliver superior ingredients not only in the present, but also year after year. By relying upon pesticides and chemical fertilizers, we don't have that guarantee: we will eventually have to pay the price in degraded soil and inferior crops.

For us, organic products are just the beginning of a much larger dedication to ethical procurement. We want to work with vintners and farmers who also believe that organic principles are not simply a series of checks on a spreadsheet. In our kitchen, we respect the product as a whole and by visiting nearly all our purveyors, we can be secure knowing that they treat the land and natural resources with as much consideration as we do with their goods.

We also want to insure the financial health of small farms who produce specialty products. To preserve the forgotten fruit varieties, rare heritage crops and breeds, we collaborate and support those farmers who care more about saving endangered flavors than making profits.

To protect marine health, we carefully research how our seafood is obtained: All of our seafood is wild and caught using non-invasive methods such as line or non-trawler fishing. We also use wild fowl in season and herbs provided by professional hunters and foragers that not only meet but agree with our ethical standards.

We recognize not all goods can be certified organic; however, we would rather adapt our menu than to compromise our sourcing principles.

There are, of course, problems with organic farming, regulations and certification and we realize this. But in promoting organic practices, we hope for an agricultural future not dependent upon chemicals, high yields and minimal environmental protections, but one which has farmers working symbiotically with nature to produce delicious food sustainably.

