



# Top resorts embrace the farm-to-table movement

Some of the world's best hotels and resorts have joined the farm-to-table movement, growing and producing food, wine and beer right on their property. Here are 10 of our favorites:

**Ballymaloe.** One of Ireland's most famous dining rooms grows a majority of its produce in an ancient walled garden and on-site farms, with the remainder sourced locally. [ballymaloe.ie](http://ballymaloe.ie)

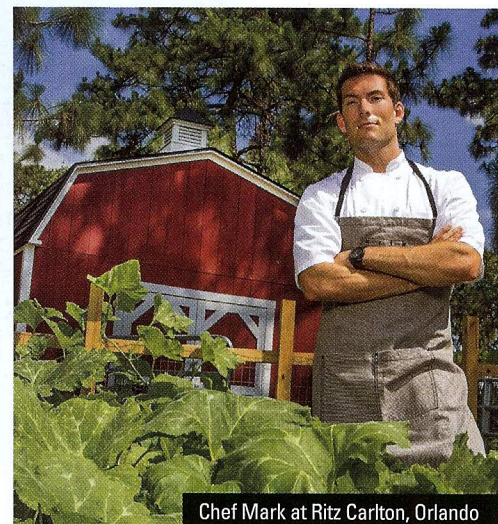
**Blackberry Farm.** Effortlessly fusing rustic with refined, this 4,200-acre estate in the Great Smoky Mountains of Tennessee has long been a leader in the farm-to-table movement. A brewery on site complements the heirloom produce, artisan sheep's milk cheeses, and homegrown eggs. [blackberryfarm.com](http://blackberryfarm.com)

**Boucan Hotel.** This resort in St. Lucia uses cocoa grown on its own plantation for sweet and savory cuisine, as well as for spa treatments. Guests can also create their own chocolate. [hotelchocolat.com](http://hotelchocolat.com)

**Eco Serendib Villa & Spa.** Request produce to be grown especially for your arrival through the St. John retreat's "Seed to Plate" program. The villa's horticulturist will sow seeds in the facility's organic garden to be harvested during your stay and prepared by a private chef. [ecoserendib.com](http://ecoserendib.com)

**Farmhouse Inn.** The winery at this Sonoma Russian River Valley inn produces only enough vino to supply its guests and famed restaurants such as French Laundry and Spago. A 100-acre family ranch and Italian beehives round out the on-site gastronomy. [farmhouseinn.com](http://farmhouseinn.com)

**Hacienda Zuleta.** Two past Ecuadorian presidents are part of the family that owns this circa-1691 estate north of Quito. The hotel produces all of its food organically on site. Savor its boutique cheese while browsing political scrapbooks in the presidential study. [haciendazuleta.com](http://haciendazuleta.com)



Chef Mark at Ritz Carlton, Orlando

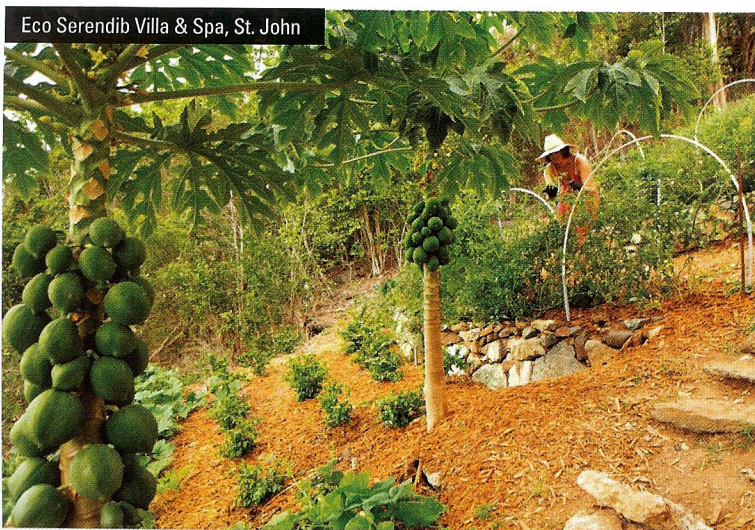
**Inkaterra Machu Picchu.** Located at the base of Machu Picchu Mountain, this hotel grows produce on its own farm. An organic tea plantation supplies all of the tea served on site. [inkaterra.com](http://inkaterra.com)

**The Louise.** This South Australia vineyard retreat grows its own produce and cures meats in its wine cellar. It filters and carbonates rainwater for drinking. [thelouise.com.au](http://thelouise.com.au)

**Ritz Carlton Orlando.** A 7,000-square-foot garden supplies produce for the resort's restaurants, while an apiary provides honey for restaurant and spa use. A Nano Brewery produces limited amounts of beer available only for resort guests. [grandelakes.com](http://grandelakes.com)

**Le Soleil d'Or.** Cayman Brac's newest luxury resort supports a 20-acre organic farm for dining, while ultra-private villas boast private stretches of beach and a pool. [goldensuncayman.com](http://goldensuncayman.com)

—Kimberly Button



Eco Serendib Villa & Spa, St. John



The Louise, South Australia