

COVETEUR

Hotels Around The World That Grow Their Own Produce

Onsite farms and gardens are the future.

Have you ever plucked a juicy tomato straight off the vine and popped its tart-sweet flavors between your teeth? It's heavenly. Fresh produce is one of life's simplest pleasures—and one that many of us don't get to experience often enough—so, it's no wonder that hotels around the world are choosing to plant farms and gardens on-property to nourish their guests and employees with.

Living off the land is a fantastic way to embrace seasonal produce (and stop importing from distant suppliers) as well as celebrate a region's culinary identity. This year when you're planning a vacation, why not choose a destination that grows its own goods? Beyond the plate, many of these properties also offer classes and tours for guests to experience all the ways they're working with the land. Better for the earth and better for your belly. Ahead, 17 ideas to inspire your next food-focused trip.

A Certified Organic Garden In Malibu



If you've ever dreamed of attending a wellness retreat, then [The Ranch](#) in Malibu is no doubt already on your radar. The results-oriented program leans heavily on the property's certified organic garden, creating a highly-structured, plant-based nutritional diet. Each day consists of six hours of low impact activity centered around a varied hike each morning, afternoon nap, fitness class, restorative yoga, and daily massage. Meals are crafted from fresh fruits, vegetables, grains, pulses, legumes, and seeds and enjoyed in a communal setting both indoors and outdoors. During the retreat, guests (limited to 23 people per program) get to tour The Ranch's certified organic garden and snack on a few tasty samples along the way.