

Inkaterra | Celebrated Living | March/April 2017 | Circulation: 251,225

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Celebrated Living

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JOSÉ ANDRÉS
ON SAVING THE
WORLD

THE GREAT
ANSEL ADAMS
ROAD TRIP

SAN FRANCISCO:
AMERICA'S NEW
ART CAPITAL?

PATAGONIA DREAMING

ONE WOMAN'S QUEST TO
PRESERVE A REMOTE SWATH
OF CHILE AND ARGENTINA





Grilled fish fillet and octopus with olive sauce at Inkaterra Hacienda Urubamba

FOOD

Fancy foraging

A new culinary trend invites resort guests to visit nearby gardens and plantations to commune with their food

A wooden basket in the crook of his arm, chef Michele Martino strolls about the vegetable garden at Helena Bay, a luxury lodge that opened last November in New Zealand's unspoiled Northland. He stops at a Napolitano basil plant, plucks a purple leaf, savors its spicy fragrance. "*Bellissimo*," he sighs, and kisses his fingertips.

He's not just hamming it up. Moments later, the Italian chef directs guests from the lodge to pick succulent eggplants, plum San Marzano tomatoes, delicate zucchini blossoms and whatever else might appeal to their

palates. "*Allora*, for a chef, it is a dream to wake up in the morning and harvest what he will cook that day," he says, "and to share that experience."

Farm-to-table has become a familiar culinary mantra. Now, many high-end hotels are taking the idea further by having guests not only dine on fresh produce, but also see, touch and smell the place where their food is produced. At Helena Bay's 800-acre retreat, this involves hiking around hills shimmering with grass, upon which Wagyu cattle and sheep roam freely, and visiting organic gardens with the head chef to snip, uproot and pluck what will end up on people's plates in just a couple of hours.

For its part, Peru's Inkaterra Hacienda Urubamba's contemporary take on haciendas invites guests to visit its 10-acre plantation, where produce like quinoa, heirloom potatoes and medicinal herbs thrive at 9,545 feet above sea level. It fits the location, Sacred Valley, where Incans experimented with innovative farming for millennia. — CHANKY KWAK
helenabay.com; inkaterra.com



Wagyu cattle freely roam around Helena Bay's 800-acre retreat

MORE CULINARY HIDEAWAYS



01

Winnian Farm, Connecticut

A working farm is at the heart of this Relais & Châteaux member, tucked away in the Litchfield Hills. Its organic gardens supply the property's "seed-to-table" menu and provide a stage for cooking classes. winnian.com



02

Jade Mountain, Saint Lucia

The coastal Jade Mountain combines a visit to the island's famous Sulphur Springs with a stop at the resort's organic Emerald Farm, where the drupes and herbs from the dinner table grow. jademountain.com



03

Aleenta Hua Hin Resort & Spa, Thailand The eco-friendly Aleenta minimizes its carbon footprint by cooking with solar ovens and hot sand. All the food is grown within 20 miles of the property, including at its innovative co-op farm. aleenta.com/huahin