



FARM-TO-TABLE HOTELS: WHERE THE EATS ARE AS GOOD AS THE STAY

By Hideaway Report Contributor March 14, 2019

f

Eating well is one of the best parts of any trip. To ensure that every meal is a knockout, those in the know stay at farm-to-table hotels, where the food is grown sustainably and harvested on-site. But besides providing the freshest possible ingredients, the farm adds another dimension to the guest experience, offering a deeper connection to the hotel and its surroundings.

Farm-to-table hotels highlight their reliance on hyperlocal ingredients by $of fering\ culinary\ classes\ or\ gardening\ workshops, which\ of ten\ begin\ by\ picking$ what is fresh in the field. Other resorts take a more informal approach to farm education by offering a casual tasting tour with the head gardener. Whether you want to savor the local bounty or come home inspired to plant your own sustainable garden, these farm-to-table hotels will inspire your green thumb as well as your appetite.

INKATERRA HACIENDA URUBAMBA

Sacred Valley, Peru



Situated in a corner of the Andes between Cusco and Machu Picchu, Peru's Sacred Valley is where the Incas established their farmlands. It's now home to Inkaterra Hacienda Urubamba, which is set on 100 acres of rolling hills that include a 10acre organic plantation.



Red and black quinoa, Urubamba giant corn, purple corn and potatoes are farmed the traditional way, with hand tools and oxen. Medicinal herbs such as field horsetail, mallow, spearmint, lavender and chamomile are also grown here and incorporated into treatments offered at the hotel's Mayu Spa. During the Pindas Kkora Jampi massage, for example, organic cloth bags are filled with herbs and steamed to release the essential oils, then applied to the body.