



Left: Chef David Buss, Turnberry Isle Miami; right: Esencia Estate garden, Riviera Maya



Another natural for the locavore movement is Chef Marc McDowell at **Makena Beach & Golf Resort** on Maui. McDowell is a Certified Master Gardener who believes in organics and in fresh food served at the moment of peak perfection—only possible when no transportation is required. He describes the herb, vegetable and butterfly garden at Makena as “interactive.” It includes more than 90 herbs, 100 vegetables and eight varieties of butterfly flowers to support his farm-to-table, everything-made-from-scratch approach.

Elements of the 5,600-square-foot organic garden at **The Boulders, a Waldorf Astoria Resort** in Carefree, Ariz., include a reflection pond and two outdoor dining areas—an elevated area with teak furnishings amid the raised planter boxes and a chef’s table by the outdoor kitchen. Thriving produce includes maize, hackberry, Sonoran eggplant, prickly pear cactus and chilies. Grapefruit, lemon, lime, kumquat and fig trees stand along the garden perimeter. The Boulders’ master gardener offers tours, and groups can book the Enlightened Garden Lunch program, during which chefs conduct organic cooking demonstrations.

Hacienda Xcanatun, on the outskirts of Mérida, Mexico, is an intimate setting for meetings and incentive programs. A garden at the nine-acre retreat is carefully tended by co-owner Jorge Ruz, who

nurtures star fruit, chirimoya, bonete and mamey, all made into fresh sherbets. Sour limes are the key ingredient in *sopa de lima*, a specialty soup of the Yucatán, and the garden’s basil and rue, a bitter herb, are used in the spa’s holistic Maya treatments.

Ask any foodie in Orlando, Fla., to name a restaurant with a garden and **Primo** is the one that comes up first. “Home-grown” is the driving concept behind Chef Melissa Kelly’s restaurant at the **JW Marriott Orlando, Grande Lakes**, where the on-site organic garden has supplied vegetables and herbs since 2003. Kelly, an award-winning James Beard Foundation chef who embraces an entirely farm-fresh philosophy for her contemporary Italian cuisine, oversees the garden and works closely with the Florida Organic Growers Association to ensure that what she grows and serves are the most natural ingredients possible.

At **West Inn & Suites** in Carlsbad, Calif., a flourishing one-acre farm produces more than 25 different kinds of vegetables. “Having your own farm is a chef’s dream come true,” says Eugenio Martignago, executive chef for the inn’s two restaurants. “Being able to experiment in the planting and harvesting process infuses a whole new level of creativity into the menu offerings.”

Martignago spends several hours each day working at the farm and firmly believes the inn’s invest-

Dill Collins

Executive Chef Thomas Tolxdorf,
The Ritz-Carlton Amelia Island

Ingredients:

Hendricks gin
Fresh lime juice
Cucumbers
Fresh dill
Simple syrup
Soda water

Mixing technique:

Muddle 3 to 4 slices of cucumber and a sprig of fresh dill to taste in a cocktail shaker.

Add 1/2 oz. simple syrup and 1/2 oz. fresh lime juice to shaker.

Add ice and 2 oz. of Hendricks gin and shake well. Pour into a short glass with ice. Top the cocktail with soda water and garnish the glass with a fresh lime and cucumber wheel.

