



AMENITY

FIVE-STAR BLACK-EYED PEAS

When Encantado, the newest luxury resort from Auberge Resorts (auberesorts.com), opens in Santa Fe this month, guests will find all the comforts now expected of a sybaritic escape: a full-service spa, an iPod hookup, menus devised by a noted chef (in this case, Charles Dale, of Aspen's Renaissance), and, of course, an organic, biodynamic kitchen garden. Never mind the 400-thread-count sheets and LCD TVs. In this eco-chic age, high-end resorts around the world are increasingly growing their own food in sustainable ways, an approach that

telegraphs a company's commitment to the environment and to quality ingredients. (At Encantado's Terra restaurant, the garden will provide the components for a nightly vegetarian tasting menu, as well as its à la carte list of rustic dishes.) "Being green is a trend that's not going away," says Lynne Jacoby, a food and beverage consultant for PricewaterhouseCoopers. An organic garden can also be a property's most cost-effective way of sourcing good, fresh produce in a far-flung location. Take the organic gardens at Aman-i-Khás, Amanresorts' (amanresorts.com) wilderness

camp—featuring high-ceilinged, air-conditioned tents with interior walls—in India's Ranthambhore National Park, or CuisinArt Resort & Spa (cuisinartresort.com), in Anguilla, which grows Caribbean staples like callaloo, black-eyed peas, and papaya. And, naturally, the deluxe, members-only resort that Charlie Rose, Moby, and Manhattan high roller Boykin Curry are developing in the Dominican Republic will reportedly feature an organic farm. At last, good food may have achieved the status of the infinity pool. —Rebecca Rothbaum

Are heirloom tomatoes the new thread count? Luxury resorts like Aman-i-Khás, above left, are adding organic gardens to their list of amenities.