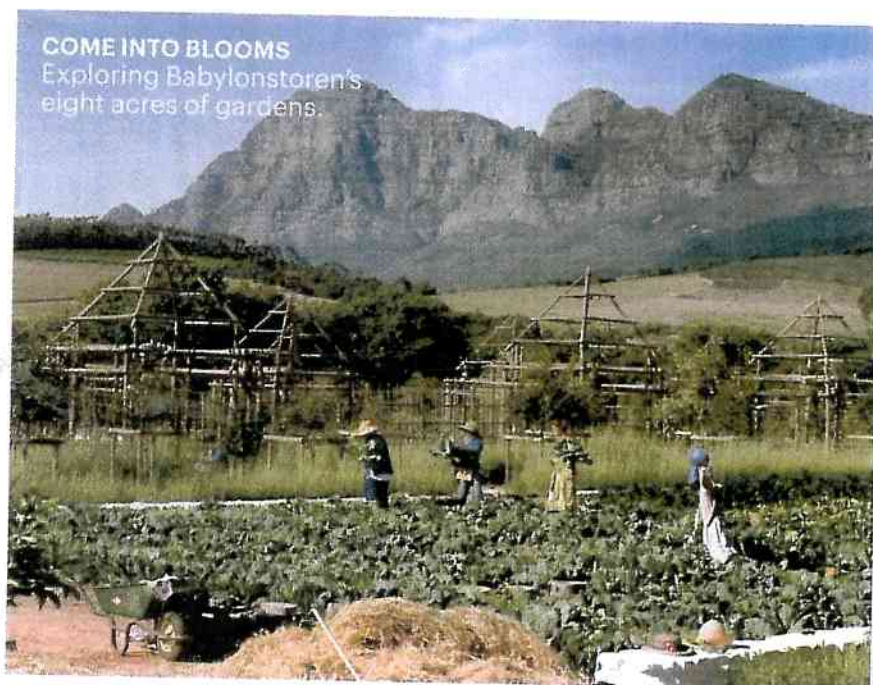


ROOM REPORT

## Herbaceous Hotels

Veggies sprout in the backyards of these ultra-locavore properties

After taking a long flight, checking into a hotel, and sitting down to dinner, an upsetting thought might occur to the eco-aware (or epicurean) traveler: Has the broccoli on my plate been through a longer journey than I have? Perhaps that's why more hotel chefs have begun using ingredients from their own gardens. The leader of the pack is the new **Babylonstoren**, in South Africa's Cape Winelands, where 300 types of vegetables and fruits are grown in 15 formal French-style gardens that guests are encouraged to explore (27-21-863-3852; doubles, \$575; entrées, \$12-\$21). You can pick your own veggies at southern Peru's **Las Casitas del Colca**: The backyard runneth over with quinces, passion fruits, and potatoes (51-1-6108300; doubles, \$595-\$695, including meals). And in fertile Ireland, greenhouses at the **Lodge at Doonbeg** yield the asparagus, peas, and strawberries in divine dishes by Tom Colicchio protégé Wade Murphy, who pops out to the beach to procure seaweed for his broths (353-65-9055600; doubles, \$254-\$374; entrées, \$32-\$50). But the greatest surprise comes from seeing a farm-to-table restaurant in the middle of Manhattan: The **Gramercy Park Hotel's** acclaimed Maialino restaurant uses figs, rhubarb, and tomatoes from the rooftop garden (212-920-3300; doubles, \$475-\$950; entrées, \$23-\$38).



Lauded by Mario Batali, Alice Waters, Paula Wolfert, and Ferran Adrià, foodie celebrity (and James Beard Award winner) Claudia Roden has a new book: *The Food of Spain* celebrates regional delights—like lamb stew, paella, and Romanesco sauce—with hundreds of fine-tuned recipes (HarperCollins, \$40).