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Travel

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TRENDING

Pluck, Dig, Cook, Eat

Cooking classes at hotels are going well beyond the kitchen walls. Participants now forage for ingredients for meals they prepare.

The Arnold House in the Catskills has a ramp-picking weekend April 18 to 20, when guests can pluck the early spring vegetables and use them to make pasta, or pickle them. Two-night packages including a ramp dinner start at \$549 per room.

The House on Water Street in Sperryville, Va., has a Wild Food cooking class on Saturdays through the spring at which an herbalist leads guests through the woods to collect edibles that they turn into candied violets, roasted dandelion roots and more. Prices from \$242 per person include two nights' accommodations.

At the Point, a Relais & Châteaux resort in Saranac Lake, N.Y., the executive chef, Loïc Leperrier, forages with guests on the 75-acre property in the spring and summer for produce including morels and fiddlehead ferns. They then head to the kitchen to cook. Prices from \$1,600 per room, including accommodations, meals and activities.

Excursions for fruits and vegetables are an option at the Lodge at Glendorn, on 1,500 acres of woods in Bradford, Pa. Guests can fish for trout in on-site lakes and hunt for game,



THE ARNOLD HOUSE

The Arnold House in the Catskills has a ramp-picking weekend in April.

including pheasant. The culinary staff helps create a meal with their bounty. Prices from \$125 a person.

The Nantucket Hotel & Resort in Massachusetts has scalloping: Guests wade through shallow waters with a guide, then help the chef, say, pan sear the bivalves with a pomegranate reduction. Prices from \$50 a person.

The foraging trend is also international: At Belcampo Belize in Punta Gorda, Belize, a staff member takes guests through the jungle to find a

palm tree that they help cut down with a machete. They open the trunk to scoop out the heart, then prepare a salad. Prices from \$25 a person.

Finding the ingredients for your meal increases its appreciation, according to Marc Murphy, a New York City chef who grew up foraging in France and Italy. "You feel so proud when you're eating that you actually found the food yourself, plus it's so much fun to do," he said.

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