

The World's 10 Best Alfresco Dining Experiences

Aug 23, 2018 [Ann Abel](#) Contributor

“Farm to table” has become so ubiquitous that’s it’s boring. (Also, the term never really made sense to me—doesn’t all food start out on a farm and end up on a table, even if that farm is some massive corporate entity and the food is processed along the way?) Now any chef worth his or her salt is making the most of seasonal ingredients from local farmers, with minimal intervention to them.

It’s a great way to cook and to eat, and bravo to all the chefs who are cultivating relationships with nearby producers. It’s just no longer that exciting. What is exciting, though, is the growing trend of alfresco dinners in the gardens and vineyards that produced their ingredients. Call it “table to farm.”



A bridal shower setup at Montage Laguna Beach's studio restaurant KRISTA MASON PHOTOGRAPHY

[Montage Laguna Beach](#), California

The resort’s Forbes Five-Star restaurant, [Studio](#), is also the site of some fantastic alfresco dining. The meals take place in Studio’s 1,000-square-foot raised-bed garden, which currently grows cucumbers, cherry tomatoes, lemon verbena, Swiss chard, shishito peppers, Valencia oranges, kumquats, figs, artichokes and edible flowers. Whatever is in season figures prominently in the gourmet vegetarian tasting menu (which is offered alongside a more traditional omnivore menu). Oh, and there are tremendous views over the Pacific.