

The A-List of Travel®
LUXURY TRAVEL
MAGAZINE

**Experience the world-class culinary offerings at these resorts
celebrating the zero-kilometer food trend**

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Travelers continue to seek sustainability-minded destinations that are as committed to world-class hospitality as they are to climate-conscious practices. These luxury resorts are celebrating Earth Day every day by participating in the “**Zero Kilometer**” food trend by using onsite farms, hyperlocal purveyors, apiaries, and more to minimize carbon impact within their restaurants.

Keswick Hall | Charlottesville, Virginia *(pictured)*

Located in the idyllic Charlottesville countryside and buttressed by the Blue Ridge Mountains, Keswick Hall recently reopened after a four-year closure and top-to-bottom-renovation, debuting an award-winning golf course, brand-new Spa, picture-perfect infinity pool, 80 sumptuous guestrooms and suites, and a culinary program overseen by Jean-Georges, including Marigold by Jean-Georges. Located just five minutes from the resort, Keswick Hall also boasts its own farm that helps to supply the restaurant, from honey harvested from the apiary and fresh produce to grass-fed beef that is served at Marigold. At Keswick Hall, Southern Hospitality blends with a contemporary ethos rooted in a sense of place and locavorism.