

# Top **10** Cruises for the New Year

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## JAMAICA

## On the Farm

**▶** FREE-RANGE CHICKEN WITH DILL sauce. Curried callaloo with raisins. Pasta with lime basil pesto. The ingredients for the meal in front of you weren't flown in from around the world. They were grown within eyesight, on the organic farm surrounding you.

It only happens once a month. On the Saturday closest to the full moon. At sunset. Up Red Dirt Road in Jamaica's St. Elizabeth Parish, and into Pedro Plains. Here, a table is set in the middle of Dool's Organic Farm. In front of you is a linen tablecloth. Fine china. Wine glasses. A mango orchard. And sure enough, here comes the mango bellini. The air is crisp, smelling of the thyme you're practically sitting in. Hanging lanterns and the night's stars light your plate. The main course changes with the color of the season. Local goat cheese with Jamaican fruit



jam crostini. Traditional St. Elizabeth ital soup. For dessert? How about a loaded carrot cake? Honey experts and sommeliers dash in and out, adding more indulgence.

These monthly dinners take place thanks to Liz Solms, an agriculture expert who has dedicated her career to teaching farmers sustainable and organic growing methods. Meal, including transfers from Jake's hotel, \$95. [islandoutpost.com/jakes](http://islandoutpost.com/jakes) — ASHLEY FRAXEDAS

### More Farm-Fresh Meals

**> WATCH** the sunset from the wrap-around porch at Pierre's on Islamorada, Florida, fresh Key-lime mojito in hand. Then head upstairs to the fine-dining room for diver-picked scallops and locally caught mahimahi and lobster. You can even pick your own veggies and herbs from the on-site garden. [pierres-restaurant.com](http://pierres-restaurant.com)

**> LISTEN** to the stories of the *paniolos* (Hawaiian cowboys) at a barbecue dinner at the Kahua Ranch, an 8,500-acre working cattle ranch nestled 3,200 feet above sea level in the Kohala Mountains on Hawaii's Big Island. Don't eat too much for dinner — macadamia-nut pie and line dancing are still to come. [kahuaranch.com](http://kahuaranch.com)

**> INDULGE** in a six-course organic dinner at St. Croix's Creque Dam Farm. A meal of pineapple, soursop, cassava and purple mustard greens is grown, nurtured, picked and cooked by the Virgin Islands Sustainable Farm Institute staff surrounding you. Just don't forget to say "thank you." [visfi.org](http://visfi.org)

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