

Our Favorite Farm-To-Table Restaurants Across The USA That Celebrate Local & Seasonal Food

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Farm to Table

Award-winning Chef Alice Waters once said, “Only slow food can teach us the things that really matter - care, beauty, concentration, discernment, sensuality, all the best that humans are capable of, but only if we take the time to think about what we’re eating.”

Knowing what we eat matters - not only for the sake of nourishing our bodies, but as conscious consumers caring for animals and the planet. Farm-to-table dining experiences allow us to learn about the food we eat while engaging with chefs and our community. They also encourage us to slow down and savor every bite - a practice we can implement daily.

So whether for date night, celebration, or to simply indulge in farm-fresh food, here are 14 sustainable, farm-to-table dining experiences across the USA.

Quiessence At The Farm

Cuisine | New American, Italian

Eco & Ethics | Taste the flavors of the desert at [Chef Dustin Christofolo’s renowned farm-to-table restaurant](#), located on a 10-acre working farm in Phoenix, Arizona. Enjoy sipping a glass of Arizona wine while indulging in a local, fresh, and house made menu - crafted only to order. Ingredients are sourced from the surrounding farms and gardens for a rustic and surprising simple dining experience.

Where To Find It | Phoenix, Arizona

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