

http://foodbeverage.about.com/od/Whats_Hot/ss/6-Immersive-Culinary-Tours-For-Your-Food-Bucket-List-amp-Lifestyle-Ideas.htm#showall

About.com > About Money > Food & Beverage > What's Hot in Food & Beverage Business

6 Immersive Culinary Tours For Your Food Bucket List & Lifestyle Ideas

By Susie Wyshak
Food & Beverage Expert

f SHARE P PIN +

4 of 7

Honey and Sea Salt Harvesting in Los Angeles



Harvesting honey at Terranea resort in Southern California. Photo Credit: Terranea

Have a European-style experience in Los Angeles

Terranea is an oceanfront resort and culinary destination in Los Angeles where Executive Chef Bernard Ibarra brings farm-to-table to a whole new level with initiatives using locally and sustainably grown and [foraged](#) ingredients.

At the Sea Salt Conservatory, Chef Bernard produces and gathers sea salt in salt beds with water from the Pacific Ocean along the property.

Chef Bernard also tends to four hives of over 120,000 bees that produce 160 pounds of honey each year which is incorporated into Terranea's dining experiences.

For a first hand experience of the Farm-to-Terranea initiatives, guests can book a [Land to Sea Culinary Immersion Package](#) led by Executive Chef Bernard Ibarra. The 3-day, 2-night package will immerse the senses and satisfy the most curious foodie. The package includes:

- VIP access to the Chef's Table Dinner Series
- interactive workshops including sea salt and honey harvesting, and cheesemaking
- a Catalina View Gardens tour; a sommelier-led wine tasting and much more.

A staycation doesn't get much more tasty or interactive!

While in Los Angeles, there's always Disneyland, award-winning restaurants and the beach to optimize your experience.