



Stone Barns
Center for Food
and Agriculture

Foodie destinations

Stone Barns Center for Food and Agriculture; Pocantico Hills, NY

 45MINS FROM NYC

Partnered with Dan, David and Lauren Barber's award-winning Blue Hill at Stone Barns restaurant, this sustainable four-season farm and educational center is a mecca for New York locavores.

Depending on your interests and timing, you can participate in one of several excursions: The guided, 90-minute Insider's Tour (Fri, Sat 11am; adults \$15, ages 12–14 \$9) offers the most complete glimpse into the estate, covering everything from the livestock to the planting fields. On your way back to the city, stop at Barber's farm-to-table eatery to savor a three-course bar menu (\$58) made with ingredients cultivated just up the road. stonebarnscenter.org

Widow's Hole Oyster Company; Greenport, L.I.

 3HRS FROM NYC

Wall Street programmer turned bayman Mike Osinski grows and harvests some of the city's most sought-after shellfish. Schedule a free visit to the picturesque

peninsula to see how his company's oysters are grown (in cages and bags buoyed within 500 feet of the shoreline), matured (in floating upweller systems) and harvested. You'll also gain insight into how the mature *Crassostrea virginica* specimens are sorted and graded before being sold to the Lobster Place in Chelsea Market and top restaurants such as Le Bernardin. widowsholeoysters.com

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Valley Shepherd Creamery; Long Valley, NJ

 1HR FROM NYC

The family-run farm tends to 600 Friesian sheep year-round, cultivating them primarily for milk. You'll be able to watch employees milk the flock and create the handcrafted curds. Take the tour (Sat, Sun 1, 4pm; \$8.75) and be treated to a few samples, but you'll probably want more, so bring a picnic and purchase some extra chunks of cheesy goodness—we're partial to the grassy Nettlesome and pungent Califon Tomme—at the on-site shop. valleyshepherd.com—Sarah Bruning