

Pendry Residences Natirar Among First To Embrace Farm-To-Fork Community Trend

by Amy Puchaty  No Comments



Today's luxury real estate developers are getting back to their roots. With more homeowners desiring communities with a focus on farming, big-name developers like Pendry Residences, for example, are listening, and building places where people can quite literally live off the land.



Case in point, [Pendry Residences Natirar](#) in Somerset County, New Jersey, just an hour outside of New York City. Pendry Hotels is reviving one of America's great country estates, Natirar, and transforming it into a one-of-a-kind community you have to see to believe.



This includes luxurious amenities like an on-site restaurant, cooking classes, and vegetable stands with fresh produce right from the property's farm.



Insiders close to the development tell us, “We are seeing this concept of ‘farm to fork communities’ continue to be a trend – and now, one will be available to New Jersey natives and Manhattanites.”



According to their reps, the project is set to open in 2021, and will consist of “Farm Villa Residences that will offer guests the most optimal connection to outdoor living and wellness management with modern design spaces and residential amenities that inspire the ultimate indoor-outdoor experience.”

Here are a few of the highlights:

- Fully integrated into the Natirar 12-acre farm, these modern Farm Villas will provide a unique connection to country living – inviting residents to partake in the daily harvest directly from the farm.
- The all-natural sustainable farm features over 200 varieties of produce and humanely raised, pasture-fed livestock including Berkshire pigs, poultry, and sheep for future homeowners to live a life of sustainable growing, harvesting, preparing, and enjoying food on-site.
- The residences will be priced from \$1.4 million to more than \$3 million, depending on the size and interior finishes that are selected.
- Pendry Natirar will also further enliven the famed [Ninety Acres](#) restaurant and Cooking School with a new sense of culinary exploration, to provide guests, residents and club members a unique opportunity to revel in the process of cultivating, harvesting, preparing and savoring food in the beautiful landscape where it is grown, through seasonal menus, special programming, classes and partnership events with local farmers, purveyors and artisans.

These renderings offer a glimpse of the lifestyle.





Natirar isn't the only development that is embracing this luxury farm living concept – two other developments, Costa Palmas and Miralon are offering similar luxurious yet sustainable lifestyles for future residents.

[Costa Palmas](#) is a development opening on the East Cape of Cabo in late 2019 (including Four Seasons and Aman resorts) and will feature 18 acres of orchards and farms, providing residents and hotel guests with the freshest produce possible.

[Miralon](#) is a 309-acre planned community in Palm Springs, scheduled to open later this year, which will be home to thousands of olive trees capable of generating 15,000 gallons of olive oil annually. Miralon will turn an abandoned golf course to a more responsible landscape with olive groves, walking paths, dog paths, and community gardens.