



QUO

WHERE ARE YOU GOING?

CULINARY: FRANCE & ITALY



12 DAYS \$5,495

YOU'LL SAVOR THE FLAVORS OF THE WORLD'S ORIGINAL CULINARY MECCAS—FRANCE AND ITALY. BUT THIS ISN'T JUST AN EATING TOUR, YOU'LL ALSO SEE THE SITES AND LEARN FROM THE MASTERS THEMSELVES IN PRIVATE COOKING CLASSES IN EACH REGION.

DAY 1

Europe here we come! Today we board our overnight international flight to Paris.

2 A Parisian feast! Upon arrival in Paris, we will be met by our guide and taken on a city tour of Paris. We will pass the Eiffel Tower, Notre Dame, Louvre, Musee d'Orsay and Champs-Elysees before heading to our hotel. This evening we have a gastronomic welcome as we dine on foie gras, escargot, pot au feu, patisseries and crepes. Bon Appetit!

3 Cordon Bleu Culinary Institute. This morning we head to Le Cordon Bleu, the largest hospitality education institution in the world. We will take part in a three-hour cooking demonstration lead by le Cordon Bleu chefs. The chef will demonstrate a starter, main course and dessert. Of course we will sample the fruits of his or her labor. This afternoon we head to the Eiffel Tower for a view of Paris like none other, from the third level.

4 Pique nique a' la Francaise! Our day begins with a visit to the Chateau de Versailles, the home of the Sun King, Louis XIV. You will simply be amazed by the opulence of the palace. Many describe Versailles as the most beautiful of all the palaces in all of Europe. Lunch will be purchased



PROGRAM HIGHLIGHTS

- Le Cordon Bleu cooking lesson
- Visit to a fromagerie in France
- Master Class on Cote d'Azur
- Pizza making lesson in Italy
- Seafood preparation in Florence
- Pasta making lesson in Rome



from an authentic Parisian market and we will “Pique nique” on the grounds of the chateau. Will we dine on baguette and charcuterie, or will our group find other delectable delights? This evening we head to the train station and board the TGV high-speed train, which will whoosh us to Nice.

5 The delights of French cheese. This morning our guide will show us the city of Nice during a fantastic city tour. The sites will include a local market where we will find fresh herbs and spices and have an opportunity to shop for souvenirs. During the tour our guide will introduce us to the herbs and spices that are sold in the region. In the afternoon we will visit a local fromagerie, have an expert briefing on the cheeses of the region, learning what techniques and ingredients give each cheese its unique flavor and texture. Then, we’ll taste the array of cheeses the maker has on offer.

6 Master class on the Cote d’Azur. Today we have a master class with a local Chef. During the class we will split into groups and prepare dishes under the direct supervision of this French Chef. The class concludes as we bring together the foods created by each culinary team and enjoy a beautiful lunch. This afternoon, after all that hard work in the kitchen, we’ll head to the beach and enjoy a relaxing afternoon on the “Azure Coast.”

7 Into the land of pizza and pasta. This morning we cross the border between France and Italy and head to the dazzling city of Florence. Upon arrival, we’ll have a walking tour of historic Florence and discover for ourselves the beauty that this famous city has to offer. Our walking tour will include the Ponte Vecchio, where we can marvel at the exquisite gold jewelry and leather goods produced by the Florentine artisans.

8 Pesce anyone? Early-to-rise if we want the very best catch of the day! We will arise early this morning and head to the San Lorenzo Fish Market to select and purchase the freshest ingredients for our meal. Our culinary instructor for the day will accompany us and teach us about the various kinds of seafood available at the market. We then head to his kitchen, where we will have a practical lesson on cleaning

fish and shellfish in preparation for cooking. This skill will pay dividends for a lifetime. We then learn to cook our seafood in the style of the region and sit down to enjoy our lunch together. An unforgettable day for any foodie!

9 Ah, Tuscany! Today we will visit a local winery or olive farm (depending on where the farms are in their production cycles). The farmer will explain the classic techniques used during production of their crops and products. Following this excursion, we’ll make our way to an authentic Italian pizzeria where the chef will instruct us on the fine art of Tuscan pizza-making before we each select ingredients for our personal pizza pie.

10 Roma, Aeterna! After breakfast we head south to The Eternal City—Rome. Upon arrival we will participate in a unique scavenger hunt where we are given clues that can only be solved by interacting with local Romans. The first team to uncover the correct answers will receive a “special prize.” (Gelato anyone?) During the afternoon we will visit the Coliseum and Roman Forum to experience in person the best of Roman antiquity.

11 Pasta! Pasta! Pasta! It’s not easy to make perfect pasta. You’ll discover this for yourself today as we learn some of the finer techniques of pasta making from a local chef. Our class begins, of course, with a trip to the market for the freshest ingredients. Then we’re off to the kitchen for a demonstration, and then another private cooking lesson. As always, we’ll sit down together and dine on the meal we have created together. Then, this afternoon will include free time to do some last minute shopping and soak up the incredible atmosphere of Rome.

12 Homeward bound. This morning we head to the airport for our flight back to the USA.