



Culinary Cooking & Wine Vacation

Sample Itinerary for Italy

(B) - Breakfast (L) - Lunch (D) - Dinner

Day 1: Sunday: Arrival - Welcome Buffet Lunch - Hands On Cooking Lesson - Orientation

Day 2: Monday: Themed Cooking Class - Chef's Tour of Lucca - Hands On Cooking Lesson

Day 3: Tuesday: Breakfast - Depart for a Chianti Adventure - Wine Tasting - Village Trattoria

Day 4: Wednesday: Pistoia

Day 5: Thursday: Breakfast

Day 6: Friday: Breakfast - Themed Hands On Cooking Class - Farewell Drinks

Day 7: Saturday: Breakfast - Departure

Day 1: Sunday: Arrival - Welcome Buffet Lunch - Hands On Cooking Lesson - Orientation

- Transfers from Pisa or Florence airports/train stations for arrival at the villa around midday for a welcome buffet lunch.
- Buffet lunch - meet your hosts & **cooking vacation** colleagues with time to settle in and relax before the first hands-on cooking lesson.
- Hands-on cooking **class** with preparation of dinner

Fiori di zucca con cestini di parmigiano - Ricotta filled zucchini flowers with oven crisped parmesan baskets

Risotto ai Carciofi o Funghi Porcini - Artichoke or Porcini Mushroom Risotto

Cantucci di Prato - Almond biscuits from Prato

- Welcome Aperitivi and orientation before dinner

Day 2: Monday: Themed Cooking Class - Chef's Tour of Lucca - Hands On Cooking Lesson

- After breakfast a specially themed **cooking class** - Pasta and its Sauces.

Tagliolini al pomodoro ciliegino & basilico - Long thin pasta with a cherry tomato and basil sauce
Ravioli di asparagi selvatici con una salsa tartufata di stagione - Wild asparagus filled ravioli with a

truffle butter
Lasagna dello Chef - Chef's special lasagna

Mostarda/Jam Making for Cheese Tasting

- Lunch alfresco followed by a chef's tour of Lucca visiting gourmet suppliers and producers for tastings
- Hands-on cooking class and preparation of dinner.

Zuppa di Farro - Spelt grain soup

Melanzane alla Parmigiana - Oven baked layers of eggplant, tomato and parmesan

Pesche amaretti e gelato di cannella - Amaretto peaches & cinnamon ice-cream

Limoncello di Nonna Maria - Grandma Maria's lemon liqueur

- Aperitivi and dinner

Day 3: Tuesday: Breakfast - Depart for a Chianti Adventure - Wine Tasting - Village Trattoria

- Breakfast available
- Depart for a Chianti adventure stopping off at an enchanting market town as well as renowned vineyard for wine-tasting and lunch.
- Return home for an informal pizza supper in the lively village Trattoria, just a short walk from the villa.

Day 4: Wednesday: Pistoia

- Breakfast available.
- Chef's tour of the bustling market town of Pistoia to choose fresh produce for a kitchen challenge where students and chefs work together to prepare a buffet lunch with items found at the market.
- Lunch followed by free time to relax and enjoy the peace and tranquillity of the villa.
- Hands-on cooking **class** and preparation of dinner.

Gnocchi con Pesto : Potato dumplings with a pesto sauce

Tagliata Fiorentina con funghi porcini & rucola & fagioli zolfini – Florentine steak dressed with a porcini mushroom sauce or rucola topping and served with zolfini beans

Sformatino di Gianduia con una salsa di cioccolato bianca & vaniglia – Warm chocolate and hazelnut pudding with a white chocolate and vanilla sauce

- Aperitivi and dinner.

Day 5: Thursday: Breakfast

- Breakfast available
- Gourmet adventure in the Garfagnana visiting a cheese producer and a salami/cured meat specialist with a Tuscan tasting lunch at an old mill.
- Hands-on cooking **class** and preparation of dinner.

Tagliolini di Pesce : Seafood pasta

Pesce in cartoccio -Fish in a bag

Sorbetto di limone & salvia - Lemon & sage sorbet

- Aperitivi and dinner.

Day 6: Friday: Breakfast - Themed Hands On Cooking Class - Farewell Drinks

- Breakfast available.
 - Pastry – a specially themed hands on cooking **class**
 - Tiramisù – A little “pick me up”, Florentines & Petits Fours,

Bignè - Profiteroles

- Lunch followed by a short visit to see the Leaning Tower in Pisa.
- Hands-on cooking **class** and preparation of dinner.

Crespelline Fiorentina – Fiorentina spinach & ricotta crepes with a walnut sauce Ossobuco alla Milanese
con riso pilaff – Beef shanks in a citrus vegetable
sauce & pilaff rice

- Farewell drinks, graduation ceremony and celebration dinner.

Day 7: Saturday: Breakfast - Departure

- Breakfast available and transfers to your next onward destination.
- Quoted rates are for a 6 day (Sunday to Saturday) hands-on cooking course with luxury en-suite accommodation, all meals taken on-site (breakfast each morning, lunches & dinners), house-wine & soft drinks, the cost of pre-arranged restaurants, transfers to/from Pisa or Florence airports & Pisa, Florence or Lucca train stations, transport for all organised outings, guided tours & entrances to museums as arranged, wine tours/tastings. On arrival, each student is presented with a course guide, a cookbook of course recipes & an apron. Graduation certificates are presented on final evening.

Pricing & Dates

Price per person in a double room: \$3,620.00

Single supplement: \$430.00

This program requires a \$1,500.00 deposit.

Fall Sessions 2009	Spring Sessions 2010	Fall Sessions 2010
October 4-10	March 14-20	September 19-25
October 11-17	March 21-27	September 26 - October 2
October 18-24	March 28 - April 3	October 3-9
October 25-31	April 4-10	October 10-16
	April 11-17	October 17-23
	April 18-24	October 24-30
	April 24- May 1	
	May 2-8	

Sample Itinerary for France

(B) - Breakfast (L) - Lunch (D) - Dinner

Day 1: Arrival

Day 2: Visit Vegetable Garden - Cooking Class - Visit the Estate Cellar and Tasting

Day 3: Visit famous market of Lorgues

Day 4: Cooking class - Visit an Olive Mill

Day 5: Cooking Class

Day 6: Departure

Day 1: Arrival

Arrive on your own. Dinner at the Hotel.

Day 2: Visit Vegetable Garden - Cooking Class - Visit the Estate Cellar and Tasting

Breakfast Visit to the vegetable and herb garden. The gardener will share her passion and knowledge. After, you will have your first cooking class followed by lunch. In the afternoon you will enjoy a visit to the estate cellar and tasting. Dinner at the hotel

Day 3: Visit famous market of Lorgues

After breakfast you will visit the nearby famous market of Lorgues. Lunch on your own in the village. The market has a lot to offer. In the afternoon you will have your second cooking class followed by dinner. (Drinks included)

Day 4: Cooking class - Visit an Olive Mill

Breakfast. Your next cooking class followed by lunch. In the afternoon you will visit an olive mill. Dinner at the hotel.

Day 5: Cooking Class

Breakfast. Your last cooking class with lunch based on your efforts. The afternoon and the evening are free to explore the grounds or relax. Dinner on your own.

Day 6: Departure

Breakfast. It's hard to say goodbye. Depending on the season, order of activities may change. If you wish to arrange transfers, please inquire.

Arrival : Sunday

Pricing

Low Season

March 12th - April 29th

October 3rd - December 19th

Pricing	Rooms
\$2,780.00	Per person in a double room
\$3,520.00	Per person in a single room

Mid Season

April 30th - July 1st

August 29th - October 2nd

Pricing	Rooms
\$3,223.00	Per person in a double room
\$4,200.00	Per person in a single room

High Season

July 2nd - August 28th

Pricing	Rooms
\$3,280.00	Per person in a double room
\$4,455.00	Per person in a single room

Reviews

If you are looking for a hapening scene - this is not the spot. If you want a romantic and relaxing getaway with great food, great wine and incredible staff, this is just the place! The pool, the winery the beautiful rooms with rainfall showers and lovely balconies are just perfect.

Set deep in the countryside is one of Provence's best kept secrets, a small luxury hotel next door to the chateau from which it takes its name. The hotel comprises nineteen rooms rooms/suites all decorated in an individual style, each with its own terrace or balcony, the experience is more like that of being a house guest in a country home.

Call Teri V Travel for More Detail