



PARIS ~ BEAUNE ~ LYON

International Culinary Studies May 28 - June 7, 2018

with Chef Michel Bouit, president, The Word of MBI, A Taste of France

Monday, May 28

Departure for France

Tuesday, May 29

Morning arrival in Paris, Charles de Gaulle Airport. Transfer by deluxe motor coach to Hotel Andre Latin for 3 nights. Time to relax.

Welcome dinner at La Rotonde est. 1911, in the Montparnasse district.

Wednesday, May 30

After breakfast at the hotel we travel by deluxe motor coach outside of Paris to Versailles. We first visit the "Potager du Roi" - Kitchen Garden of King Louis XIV on the grounds of the Chateau of Versailles to learn about the fruits, vegetables and herbs used in the royal kitchens. *The garden was created between 1678 and 1783 by Jean-Baptiste de La Quintinie. Today it is maintained by the École Nationale Supérieure du Paysage for the training of landscape architects.*

Lunch will be enjoyed at Brasserie du Theatre followed by a visit of the Chateau of Versailles.

The Chateau was originally built in the 16th century as a hunting lodge for Louis XIII, it expanded into an opulent palace that housed the kings of France through Louis Phillippe I. When the château was built, Versailles was a simple country village. Today it is a wealthy suburb of Paris. The royal court of Versailles was the center of political power in France from 1682 when Louis XIV moved there from Paris, until the royal family was forced to return to the capital in October 1789 at the beginning of the French Revolution. The Chateau of Versailles is famous not only as a building, but as a symbol of the system of absolute monarchy in the Ancient Régime.

Return to Paris. See the beautiful city from a different vantage point, from the River Seine on the famous Bateaux-Mouches. Free evening.

Thursday, May 31

Early morning visit of Rungis, the largest wholesale fresh market in Europe, located on the outskirts of Paris. The visit takes you behind the scenes in the different halls to see fresh fish, traditional butchery, tripe, poultry, fruit and vegetables, cheese, flowers and much more. You will also learn the logistics of the market; its rail stations where 2 full trains of provisions arrive each evening; its system for treating garbage and recycling, the incineration plant and many more secrets. We conclude with breakfast at the market.

Return to Paris.

Entire day is free for sightseeing, shopping, museums, etc. The Eiffel Tower, Notre Dame Cathedral, the famous Champs Elysees and Arc of Triumph are just some of the many attractions to see. A visit to E. Dehillerin cooks' store est. 1820, Fauchon food emporium, are recommended visits also. Dinner at the famous brasserie Au Pied de Cochon in the old market district of Paris, Les Halles.

Friday, June 1

After breakfast, departure for Beaune in the Burgundy region. In route visit and tasting at Fromagerie Gillot in Beugnon, a small artisan producer of the famous St. Florentin and Soumaintrain cheeses. Then on to Chablis to visit of Domaine Laroche with a tasting of its Chablis, Chablis Premier Cru and Chablis Grand Cru. At the Domaine, we visit an old monastery from the IX century, its cellars and ancient wine press, followed by lunch of regional cuisine.

After lunch departure for Beaune. Check-in at the Mercure Beaune Centre for 2 nights.

Gastronomic dinner at L'Oiseau des Vignes.

Saturday, June 2

Breakfast at the hotel followed by a visit of Maison Joseph Drouhin with tasting.

Originally owned by the Canons of Beaune, the Dukes of Burgundy and the King of France, these historic cellars cover 2.5 acres in the center of Beaune. There are also many Roman ruins dating back more than 2,000 years.

Depart for Nuits Saint-Georges. Lunch at Restaurant Le Chef Coq followed by a visit of a Cassissium, a producer of Crème de Cassis and more.

Return to Beaune. Visit of the Hotel Dieu, a former hospital for the poor founded in 1443 by Nicolas Rolin Chancellor of Burgundy. *The original building is one of the finest examples of 15th century French architecture. It is now a museum. An important charity wine auction takes place every November in the former Great Hall of the Hôtel-Dieu.*

Free evening.

Sunday, June 3

Breakfast at the hotel; departure for Lyon. In route stop in Romaneche-Thorins to visit Le Hameau du Vin Georges Duboeuf with a wine tasting and *Mâchon Beaujolais* for lunch. *The Mâchon is part of Lyon's gastronomic heritage.* Upon arrival in Lyon, check into the Hotel Ibis Lyon Centre Perrache for 4 nights.

Dinner at famous Brasserie Georges, est. 1836.

Lyon is one of Europe's great cities. It was founded by the Romans and has a visible history spanning more than 2,000 years. Its Renaissance Old Quarter is rivaled only by Venice. The city's outstanding museums, two seductive rivers the Rhone & the Saone and lively art scene are combined with an abiding appreciation for great food and restaurants. This is a city where even a sandwich bought from a street vendor is a small work of art! Lyon feels like Paris should; relaxed.

Monday, June 4

Breakfast at the hotel followed by a guided visit of the Vieux Lyon - old quarter. The visit includes its Traboules - ancient passageways; the Painted Walls - trompe l'oeil and the 17th century Basilica of Fourviere situated on a hill overlooking the city.

Next, we travel outside of Lyon to Buellas for lunch at l'Auberge Bressane. After lunch, we drive to Jasseron to visit the farm of Monsieur Pascal Chanel who raises the famous Poulet de Bresse. Next is a visit of the 18th century Apothecary of Bourg-en-Bresse. *The visit includes its laboratory, one of only a few remaining in perfect condition. The equipment remains from the past centuries: copper stills, mortars, cast iron stove, etc. The back room houses beautiful earthenware pots and a library of ancient works, some of which date back to the 17th century. The pharmacy, with its oak paneling, Louis XV style carved custom cabinets housing containers, towering pots and curative waters, powders, ointments and pills, carefully stored in more than 1,000 boxes, jars and glasses.*

Dinner of historic regional cuisine will be enjoyed in the fortified medieval village of Perouges at the l'Ostellerie du Vieux Perouges.

Tuesday, June 5

Morning visit of the indoor market La Halle de Lyon to see an incredible array of meat, poultry, fish, cheese, fruit, vegetables and so much more. Here we will experience a true Lyonnais - style breakfast, a machon in the market bistro of our friend Chef Yannis that will be enjoyed with Beaujolais wine. Next, we visit the famous family-owned Chocolatier Bernachon. Their artisans roast their own cocoa beans and use only the finest ingredients to create an exquisite array of chocolates, confections and pastries.

Next is Institute Paul Bocuse, Chef Bocuse's famous culinary school housed in the former Chateau du Vivier in Ecully. This experience begins with a gastronomic lunch in Restaurant Seasons, the institute's beautiful formal dining room, followed by a pastry demo in their amphitheater. We then move on to a hands-on cooking class to prepare your own dinner; first and main courses. The Institute provides dessert. It promises to be a great experience!

Wednesday, June 6

Breakfast at the hotel. Entire day is free to discover more of Lyon.
Dinner at Atelier d'Yvonne, a typical Lyonnaise bouchon.

Thursday June 7

After breakfast departure for the airport for return flight.

Bon Voyage!





Reservations ~ Paris~Beaune~Lyon, The Cuisine, Wine, History & Culture

Name _____ Chef coat size _____
(PRINT NAME EXACTLY AS SHOWN ON PASSPORT)

Total # traveling _____

Addl. traveler name _____ chef coat size _____
(PRINT NAME EXACTLY AS SHOWN ON PASSPORT)

Address: _____

City/State/Zip: _____

Telephone #: _____ E mail: _____

_____ \$3,495. per person, double occupancy (land package only, no airfare)

_____ \$4,195. per person, single room (land package only, no airfare)

A deposit of \$1000. per person is due with reservation. Final trip balances are payable by March 30, 60 days prior to departure. A confirmation will be mailed upon receipt of reservation. Itineraries may be subject to change.

___ Checks payable to MBI, Inc. **PREFERRED** ___ Visa ___ MC ___ AE *Payments by credit card are assessed 5%*

Credit Card #: _____ Exp. _____
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TOUR INCLUDES:

- 9 - night hotel accommodations including daily breakfast
- Point to point ground transportation by deluxe motor coach including airport transfers
- Unique gastronomic dining experiences and VIP wine tastings
- Professional and cultural visits, hands-on cooking classes and culinary demos as per itinerary
- Diploma and commemorative chef coat
- Taxes and tips

Passenger Travel Protection Insurance is recommended and is available, see below.



<https://www.tripassure.com/main/?welcome=MBIC4428IL>