



~ 2011 World Pastry Cup & Bocuse d'Or World Cuisine Contest ~

Dear Chefs, Culinarians & Friends!

The culinary world will rendez-vous in Lyon a gastronomic mecca January 21-28, 2011 for the World Pastry Cup & the Bocuse d'Or World Cuisine Contest in conjunction with Sirha, the International Hotel Catering and Food Trade Exposition.

As we have done every 2 years since 1991, The World of MBI will once again offer special travel packages for you to attend and witness the excitement of competitions in the beautiful city of Lyon! Every MBI culinary travel adventure is meticulously crafted from our many years of travel and personal research, resulting in a high quality trip from beginning to end. Whether this is your first World Pastry Cup or Bocuse d'Or experience, you will learn that with MBI, you have the freedom to relax and enjoy every minute of your experience because we take care of all the details, and all of the work. You won't have to worry about maps or directions.

Our travel package to Lyon will include:

- Round-trip airfare
- Airport round-trip ground transportation by fully appointed deluxe motor coach
- 4 nights hotel accommodations, double or single occupancy at the Art Deco Lyon Beaux Arts in the heart of Lyon
- Daily breakfast
- Daily pass to attend the competitions and SIHRA

If you are planning to attend, don't be left out, reserve your spot(s) today by submitting your reservation and a \$500.00 deposit per person. You will enjoy your time in Lyon as all is taken care of for you and be assured that the World of MBI - Michel and Liz - will be there to assure you an effortless and seamless experience. We look forward to traveling with you again. Please feel free to contact us with any questions.

Culinarily yours,

Chef Michel Bouit, President
The World of MBI
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***2011 World Pastry Cup & Bocuse d'or World Cuisine Contest
Post-Tour - Chateaux & Truffles with Cooking Class and Truffle Hunt***

Package #1 - World Pastry Cup

Friday, January 21 - Departure for France.

Saturday, January 22 - Upon arrival in Lyon, you will be transferred by fully appointed deluxe motor coach into the heart of this beautiful city to the Art Deco Hotel Lyon Beaux Arts - your hotel for 4 nights. A traditional Lyonnaise-style *Welcome Dinner* will be enjoyed by our group at l'Atelier d'Yvonne, rue des Marronniers.

Sunday, January 23 - After breakfast you learn about the city on a guided visit of the Vieux Lyon to include the Traboules - ANCIENT PASSAGES, the Painted Walls - KINGDOM OF TROMPE L'OEIL and the 17th century Basilica of Fourviere situated on a hill overlooking the city. You will also visit La Maison des Canuts - Silk Workers' Home & Museum. Then, we will depart by deluxe motor coach to EurExpo to stroll Sirha, the International Hotel Catering & Food Trade Exposition and the 1st day of the World Pastry Cup.

Optional: For an unforgettable experience, join us as we will travel just outside of Lyon to the medieval fortified village of Perouges. With the old stone streets and walls still amazingly preserved, it's difficult to believe that it was founded long before Caesar's invasion of Gaul! Here our group will enjoy an extraordinary lunch at l'Ostellerie du Vieux Perouges.

Your evening is free to discover Lyon's gastronomic offerings.

Monday, January 24 - Following breakfast, we will depart by deluxe motor coach to EurExpo to stroll Sirha, the International Hotel Catering & Food Trade Exposition and the 2nd day of the World Pastry Cup with announcement of the winners. Our dinner will be enjoyed at Saisons, the elegant dining room of l'Institut Paul Bocuse in Ecully, the world famous school of Paul Bocuse housed in the former Chateau du Vivier.

Tuesday, January 25 - Following breakfast, we will visit La Halle de Lyon - the covered market, to see an incredible array of meat, poultry, fish, cheese, fruits and vegetables and so much more! Next stop is the world famous, family-owned Chocolatier Bernachon. They roast their own cocoa beans and use only the very finest ingredients to create their exquisite array of chocolates, confections and pastries. Then on to EurExpo to witness the exciting 1st day of the Bocuse d'Or World Cuisine Contest or remainder of day at leisure for sightseeing, shopping and to discover Lyon's gastronomic offerings. Your evening is free to discover more of Lyon.

Wednesday, January 26 - Return to U.S.

Package #2 - Bocuse d'Or

Sunday, January 23 - Departure for France.

Monday, January 24 - Upon arrival in Lyon, you will be transferred by fully appointed deluxe motor coach into the heart of this beautiful city to the Art Deco Hotel Lyon Beaux Arts - your hotel for 4 nights. In the afternoon, you will learn about the city on a guided visit of the Vieux Lyon to include the Traboules - ANCIENT PASSAGES, the Painted Walls - KINGDOM OF TROMPE L'OEIL and the 17th century Basilica of Fourviere situated on a hill overlooking the city. You will also visit La Maison des Canuts - Silk Workers' Home & Museum. Our dinner will be enjoyed at Saisons, the elegant dining room of l'Institut Paul Bocuse in Ecully, the world famous school of Paul Bocuse housed in the former Chateau du Vivier.

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Wednesday, January 26 - Following breakfast, we will leave for EurExpo for the 2nd and final day of the Bocuse d'Or. At the conclusion of the competition and the announcement of the winners, we will return to the hotel. Your evening is free to discover more of Lyon's gastronomic offerings or your optional attendance at Bocuse d'Or Gala -advance registration is required. Reservations and tickets are secured by The World of MBI.

Thursday, January 27 - The entire day is at leisure for sightseeing, shopping and to discover more of Lyon's gastronomic offerings.

Optional: You can choose to escape to the Beaujolais Region with our group to visit Huilerie Beaujolaise, an oil mill in Beaujeu that produces walnut, hazelnut, pistachio, almond, and sesame oils and more. The products of Jean-Marc Montegottero are well appreciated by many of France's top chefs. We will next visit and sample the wines at the Hameau du Vin, Georges Duboeuf en Beaujolais in Romaneche-Thorins and enjoy a typical Machon Beaujolais as our lunch. We return to Lyon where the rest of your afternoon is free. Our Farewell Dinner will be enjoyed at the famous Restaurant Pierre Orsi a 1Star-Michelin.

Friday, January 28 - Return to U.S.

Post-Tour

The Loire Valley, Chateaux & Truffles with Cooking Class and Truffle Hunt

Friday, January 28 - Departure for Montbazou. In route, lunch at Le Grenier a Sel in Montluçon. Check-in for 2 nights at the 4-star Château de la Tortinière in Montbazou with a gastronomic dinner enjoyed in the Château dining room.

Saturday, January 29 - After breakfast, we depart for La Roche Clermault for a visit of Elevage des Baronneries, Ferme Vazereau for a degustation of goat cheese & Chinon wine. Then on to the Domaine de la Pataudière in Champigny sur Veude to partake in a private truffle hunt (cavage) with specially-trained dogs. After the "hunt" we return to the Domaine for an aperitif of Chinon wine and toast with truffle butter. Our lunch will be at the PAuberge de l'Île featuring regional specialties. In the afternoon, visit & wine tasting at Domaine de la Noblaie in Chinon. Return to Montbazou & dinner at Domaine de la Tortinière.

Sunday, January 30 - After breakfast we depart for St. Hilaire-St. Florent for a visit and tasting of Vouvray at Bouvet-Ladubay. Vouvray is the largest white wine appellation of the Anjou-Saumur-Touraine region, producing splendid wines from dry to rich dessert wines and excellent sparkling wines. Vouvray is made exclusively from Chenin Blanc, grown in this region since the 4th century. Today, we enjoy a very unique lunch at La Cave Moines in an underground mushroom and escargot farm in Chenchutte. After lunch we visit the beautiful Château of Azay le Rideau. Check-in for 2 nights at the Hotel Le Médecis in Blois. Late afternoon, visit of the Château of Blois, the favorite residence of the Kings of France. It was also the residence of the Counts of Blois and the Dukes of Orleans. In 1429, Joan of Arc came to the château to have her banner blessed. A gastronomic dinner will be enjoyed at Le Médecis.

Monday, January 31 - After breakfast, departure for Bracieux for a visit of a chocolaterie with a demonstration by Master Chocolatier Max Vauché with an educational tour of the world of chocolate, from raw to the finished product. Lunch will be at Restaurant Le Grand Saint Michel in Chambord. After lunch we visit the Loire Valley's largest residence, the magnificent Château de Chambord. With its 440 rooms, 80 stair cases, 365 fireplaces and a vast forest, Chambord was the very first Château of the Loire Valley to be proclaimed by World Heritage Site by UNESCO. King Francois commissioned it to Leonardo Da Vinci and his architects in 1519. After Chambord, we return to our hotel in Blois for a hands-on cooking class to prepare our evening's gastronomic dinner.

Tuesday, February 1 - After breakfast we leave the beautiful Loire Valley with a visit the Château of Chenonceau. Built between 1513-1521 by Thomas Bohier on the River Cher, the unique beauty of its architecture reflects in the water. This is truly one of the most romantic pleasure palaces in the Loire Valley. Then we make our way to magnificent Paris with a picnic lunch. Upon our arrival in Paris, we will check-in for 3 nights at the boutique Hotel Saint-Beuve in St. Germain-des-Près. Welcome dinner at Brasserie Fernand.

Wednesday, February 2 - Entire day at leisure for shopping, sightseeing, museum visits and the discovery of Paris, “the city of light” Or if you choose, The World of MBI can guide you to discover E. Dehillerin, a cook’s shop that dates back to 1820; Fauchon Parisian Food Emporium or other sites such as Montmartre or the famous Cemetery Père Lachaise. For your evening dining experience, The World of MBI is pleased to make restaurant suggestions and reservations.

Thursday, February 3 - In the very early morning, we will travel just outside of Paris for a visit of Rungis, Europe’s largest wholesale with a market breakfast. Then on to Neauphle-le-Chateau for a visit and tasting at Maison Grand Marnier. Lunch at Brasserie du Theatre in Versailles. Afternoon visit of the Palace of Versailles, which was originally built in the 16th century as a simple hunting lodge for Louis XIII. It was expanded into the opulent palace that housed the reigning kings through Louis Philippe I. Welcome dinner at the famous Brasserie Au Pied de Cochon in the old market district to enjoy their signature Soupe à l’Oignon Gratinée and other specialties.

Friday, February 4 - After breakfast we depart for airport for return flights to U.S. The World of MBI is pleased to arrange an extended stay for you in Paris, or other international destinations.

[MAKE YOUR RESERVATION TODAY!](#)