

Discover France's Dordogne Region & Paris, "The City of Light"

The Treasures of the Black Perigord ~ Its Cuisine, Culture & History

December 4 -13, 2011

Sunday, December 4 - Departure for France

Monday, December 5 - Arrival at Charles de Gaulle Airport / TGV #5218 at 1:37 pm to Angouleme
Arrival in Angouleme at 4:53 pm. Transfer by deluxe motor coach to Sorges.



Check-in for 6 nights at l'Auberge de la Truffe
Dinner at the Auberge

Tuesday, December 6 - Breakfast, morning visit to the truffle museum in Sorges

Truffle hunt (*cavage*) with dogs

Lunch at the l'Auberge de la Truffe

Afternoon truffle and pastry presentations and cooking class

Dinner at the l'Auberge de la Truffe



Wednesday, December 7 – After breakfast Visit of local market in Perigueux. Cooking & pastry program at Atelier de Gastronomie Initial's Chef with lunch. Dinner at the l'Auberge de la Truffe

Thursday, December 8



After breakfast visit of a local fromagerie and Ferme Andrevias an artisan foie gras producer to experience a *gavage force feeding*) and a tasting to savor an array of their delicacies. Lunch at the Auberge de la Truffe

Afternoon presentations and cooking class on duck; confit, magret and rillettes

Dinner at the l'Auberge de la Truffe

Friday, December 9

After breakfast, visit to the Wine Museum and to one of the great vineyards of Bergerac with wine tasting

Lunch at La Grappe d'Or, Le Peyrat in Montazillac

Afternoon visit to a sturgeon farm and a caviar producer in Montpon

Dinner at the l'Auberge de la Truffe



Saturday, December 10 - After breakfast departure for Temniac for a visit of Distillerie La Salamandre with product tasting

Then on to Sarlat-la-Caneda to experience the famous markets with lunch at the market. Sarlat has the highest concentration of medieval Renaissance and 17th century facades of any town in France.

Afternoon visit of Le Moulin de la Tour, a XVI century water mill in Sainte-Nathalene that produces virgin walnut, hazelnut and almond oils

The day concludes with an exploration of the **Caves of Lascaux** and a gastronomic dinner at l'Auberge de la Truffe

Sunday, December 11 - Early breakfast and departure for Angouleme - TGV to **Paris**
Check-in at Hotel Paris-Orleans for 2 nights. Before dinner a guided visit by bus to see e major monuments and the beautiful holiday lights of Paris



Paris *needs no introduction.....*

Each stone has witnessed events or decisive steps in the progress of civilization.



Dinner at the legendary **Brasserie Au Pied de Cochon** in the old market district Les Halles de Paris

Monday, December 12

5 am private guided visit of Rungis, the world's largest wholesale market with breakfast at the market!



Followed by E. Dehillerin in the old market district of Paris where the chefs have shopped for equipment since 1820!

Remainder of the afternoon at leisure
Farewell dinner at **Brasserie Fernand**

Tuesday, December 13

Return flight to U.S.

~ *Reservation* ~

First Name _____ Middle _____ Last _____

PLEASE PRINT EXACTLY AS IT APPEARS ON PASSPORT

Address _____

City/State/Zip _____

Tel. or Mobile _____ Email _____

Discover the Dordogne Region & Paris

December 4 -13, 2011

___ \$3,295.00 per person, double occupancy ___ \$400.00 single supplement

This Food & Wine Tour includes: 8 nights hotel accommodations with daily breakfast, round trip TGV ticket (high speed train) Paris to Angouleme point to point ground transportation by deluxe motor coach and airport transfers; meals and unique gastronomic dining experiences, professional and cultural visits as per the itinerary, all taxes and tips.

Participants in the scheduled hands-on cooking classes and demos will receive recipes, certificate of participation and commemorative chef coat.

A deposit of \$1000.00 per person is due with registration. Final trip balance is due September 5 - 90 days prior to departure. Confirmations are mailed upon receipt of reservation. Food & Wine Tour costs may change due to fluctuation of the exchange rate with the Euro. Airfare is available through the World of MBI.

___ Please make checks payable to MBI, *preferred*

___ Visa ___ MC ___ AE

Credit Card # _____ Security code _____

Expiration _____

Cardholder Signature _____

Please mail reservations to:

Michel Bouit International, Inc.

P.O. Box 6468 . Chicago, IL 60680-6468

Tel: 773-769-1790 – 773-907-0436 Fax

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- Passenger Travel Protection Insurance is recommended and is available through our office
- Food & Wine Tours are approved by the American Culinary Federation for Continuing Education Units
- Extended stays in Europe can be arranged through The World of MBI

