



The Cote d'Azur & Paris ~ the Cuisine, Wine, History & Culture

March 17-24, 2012

Presented by
The World of MBI & Chef Michel Bouit President - Disciples Escoffier International USA
For the Auguste Escoffier School of Culinary Arts 2012 Educational Tour



Escoffier, known as the "*Father of Modern Cuisine*" was a renowned chef, teacher and author of *Le Guide Culinaire* and many culinary books and publications. Born in France the small village of Villeneuve-Loubet near Nice, his culinary visions were well known in France and influenced cuisine worldwide. Escoffier introduced the brigade system to his kitchens - each section run by a chef de partie functioning as a single unit. He simplified the menu by eliminating ostentatious food displays and elaborate garnishes, reducing the number of courses served and listing the dishes in the order in which they would be served. He emphasized the use of seasonal foods and lighter sauces and developed the 1st a la carte menu.



Saturday, March 17

Departure for France

Sunday, March 18

- **Arrival in Nice**

The beautiful city of Nice sits like a jewel on the Baie des Anges - Bay of Angels of the sparkling Mediterranean Sea. This city is a fabulous fusion of French and Italian culture, customs and cuisine. The language, le Nicois or Nissart, is a hybrid of French/Italian It was spoken almost exclusively by the local population until the beginning of the 20th century; and still today by some.

- Your hotel for the next 3 nights is the Quality Suites Nice La Malmaison
- Afternoon visit to Auguste's Escoffier grave site and home in Villeneuve-Loubet that now houses the Musee de l'Art Culinaire, the culinary

museum of Auguste Escoffier

- Welcome dinner at Restaurant Le Blanc-Manger ~ Chef/Proprietor Brigitte Guignery Disciples Escoffier International member, in La Colle Sur Loup. Following dinner Chef Guignery will demonstrate a recipe from Escoffier's *Le Guide Culinaire*

Monday, March 19

- Breakfast at the hotel
- Market visit with our chef demonstrator from Restaurant l'Oasis Raimbault, 2-star Michelin Relais & Chateaux in Mandelieu La Napoule followed by a cooking demonstration of "*authentic*" Bouillabaisse. We will enjoy this Bouillabaisse for lunch.
- Visit and olive oil tasting at the 18th century Moulin a Huile of Sainte-Anne in Grasse
- Visit of Confiserie Florian - Confiserie Florian makes candied fruit, chocolate-dipped citrus, jams & preserves, pates de fruit, chocolates candied chestnuts, crystalized flowers and more.
- Dinner at Restaurant l'Univers ~ Chef/Proprietor Christian Plumail

Tuesday, March 20

- Breakfast at the hotel
- Visit of the famous outdoor markets of Le Cours Saleya in the heart of Nice's Old Quarter
Founded in 1897, the Cours Saleya is one of the most picturesque in France
- Visit with chevre tasting at Ferme des Courmettes with cheese maker Monsieur Gabelier in Tourrettes-sur-Loup.
- Visit of the vineyards at Chateau de Bellet and wine tasting in the castle

The cultivation of grapes in Nice dates back to the 3rd century BC when the Phoenicians planted the 1st vines on Nice's sunny hills. Concentrated in the Bellet area in northwestern Nice, the vineyards once extended to 2,500 acres and their wines were exported around the world. Their wines received the AOC designation (Appellation d'Origine Controlée) in 1941 and production continues to date on a much smaller vineyard. Still, the sunny microclimate insures a small but steady output of fine, but expensive, wine. The wines of St Roman de Bellet are available for sale in most local wine shops and in Nice restaurants specialized in Nice cuisine but hard to find outside Nice as production is less than 10 0,000 bottles a year.

- Dinner of local specialties at Restaurant La Cave de l'Origine

Wednesday, March 21

- Breakfast at the hotel and departure for Paris by TGV (fast train)
- Arrival in Paris, check-in for 3 nights at the Paris Orleans Hotel
- Discover the major monuments on a trip down the River Seine on the famous Bateaux-Mouches followed by visits to Paris's famous food emporiums
- Dinner at Brasserie Fernand

Thursday, March 22

- Breakfast at the hotel



- Educational Program at Ferrandi, l'Ecole Supérieure de Cuisine Française in Paris, France's nationally accredited hotel/restaurant school
- AM - Hands-on cooking - *Mediterranean Cuisine / lunch*
- PM - Hands-on cooking - *The Art of Plated Desserts*
- Visit of La Grande Epicerie at Au Bon Marche the oldest department store in Paris
- Dinner at a typical Parisian brasserie

Friday, March 23

- Early morning visit of Rungis, the largest wholesale market in the world, with breakfast at the market
- Shop at E. Dehillerin, the cook's shop since 1820
- Ecole Ferrandi - lecture on the 7 French cheese families with wine pairing
- Remainder of afternoon free to enjoy more of Paris
- Farewell dinner at the famous brasserie Au Pied de Cochon in the old market district



Saturday, March 24

- Breakfast at the hotel.
- Departure for Charles de Gaulle Airport for return flights to U.S.

~ Reservations ~

Please print

Name _____

Please print name exactly as shown on passport

Address _____

City/State/Zip _____

Telephone # _____ or Mobile # _____

Email _____



The Cote d'Azur & Paris

March 17-24

\$3,995.00 per person, double occupancy

* includes coach airfare

Educational Tout includes: round trip airfare, 6 nights hotel accommodations with daily breakfast, point to point ground transportation and airport transfers by deluxe motor coach, TGV (fast train) to Paris, unique gastronomic dining experiences, vineyard visits with wine tasting, professional and cultural visits, hands-on cooking classes and demonstrations as per itinerary, certificate of participation and commemorative chef coat taxes and tips.

Group airfare is booked with  a member of USTOA and IATA

- A deposit of \$1,000.00 per person is due with reservation
- Final trip balance is due January 16, 2012 - 60 days prior to departure
- Confirmation will be mailed upon receipt of reservation
- Trip cost is subject to change due a fluctuation in the USA/Euro exchange rate
- Passenger Travel Protection Insurance is recommended and is available through our office
- Trips are approved by the American Culinary Federation for CE Units

___ Checks payable to MBI, **preferred** ___ Visa ___ MC ___ AE

Credit Card #: _____

Security code

Expiration Date: _____

Cardholder Signature: _____

Please mail reservations to:

Michel Bouit International, Inc. (MBI, Inc.)

P.O. Box 6468

Chicago, IL 60680-6468

Tel: 773-769-1790 Fax: 773-649-9179 mbi@worldofmbi.com www.atasteoffrancewithchefmichel.com

Passionate about your future?

The World of MBI is your Passport to the enhancement of your culinary education!

Chef Michel Bouit, a native of France and Disciples Escoffier International-USA President and the World of MBI have created an exciting educational adventure to explore the culinary history of Auguste Escoffier and to gain a broader understanding and appreciation of the art of good living and the rich traditions of French cuisine. Expand your knowledge of classic and current cuisine applications through field visits, hands-on cooking classes, culinary demonstrations and unparalleled dining experiences and more!

Plan to travel with Chef Michel March 17 - 24, 2012 to the South of France and Paris. He knows the chefs and the gastronomy, the cities and the countryside, the history, culture and language!



Experience a glimpse into an exceptional region of France; a region where Auguste Escoffier was born, lived, worked and went on to embody the spirit and passion of the culinary arts. His talent, vision and passion have endured and his culinary legacy continues to be respected, studied and emulated by chefs worldwide. His culinary visions have withstood the test of time and are still inspiring chefs around the world today. We all share a passion for food and it is well known that while the world eats to live, the French live to eat!



A Taste of France

with the World of MBI

Michel Bouit - president

Elizabeth Bergin, vice-president

Tel: 773.769.1790 Fax: 773-649-9179

mbi@worldofmbi.com

Visit us at www.atasteoffrancewithchefmichel.com