

## A Customized Culinary Adventure



### Dordogne Region & Paris France

December 15-23, 2014

Truffle Hunting.... Looking for that special trip to go truffle hunting with dogs & discover the secrets of the Dordogne Region? December 15-23, 2014 is your time to travel to France with Chef Michel Bouit for a special up close and personal visit to learn everything about ducks, magret, foie gras, truffles and more.

Feel - Savor - Eat.....a feast for the senses and a real gastronomic experience!

The Dordogne is a region of France with a rich culinary history and the food is marvelous!

Join us. This adventure concludes with a 2-night stay in Paris, the city of light!

A customized culinary adventure in France created & led by Chef Michel Bouit & and The World of MBI

# Itinerary

**Monday December 15**

Departure for France

**Tuesday December 16**

Arrival: Paris Charles de Gaulle Airport

Departure by TGV to Angouleme



Arrive in Angouleme and transfer by deluxe motor coach to Sorges

Check-in for a 5 night stay at *l'Auberge de la Truffe*

Dinner at the Auberge



**Wednesday December 17**

Following breakfast at the Auberge, visits of the Perigueux Market with a sampling of the local specialties and the fascinating Old Quarter



In the afternoon, learn everything duck: foie gras, magret, rillettes and more while visiting Ferme Andrevias. This unique visit includes the “gavage” force feeding a video presentation of their foie gras production and a tasting.

Dinner at the Auberge

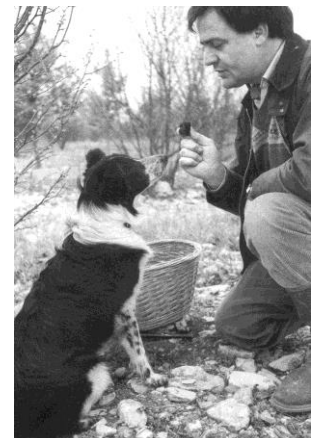
**Thursday December 18**

Breakfast at the Auberge followed by a visit of the Eco-Musee of Sorges

And then a hunt for the elusive Truffle!

Following lunch at the Auberge, discover everything about truffles “*the black diamond*”

Dinner at the Auberge



**Friday December 19**

After breakfast departure for Bergerac

Enjoy a guided visit of the old town and a visit of Maison des Vins de Bergerac with tasting

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

Afternoon visit of the Chateau of Monbazillac with tasting of their famous wine

Return to Sorge, dinner at the Auberge

**Saturday December 20**

After breakfast departure for Temniac for a visit of Distillerie La Salamandre with tasting of their products followed by a visit of the medieval village of Sarlat-la-Caneda with its famous market. Sarlat has the highest concentration of medieval, Renaissance and 17<sup>th</sup> century facades of any town in France! Lunch will be enjoyed at Restaurant LaTreille in Vitrac with our friend Chef/Proprietor Philippe Latreille followed with a visit of the pre-historic "Grottes" - Caves of Lascaux. Gastronomic dinner will be enjoyed at the Auberge where the truffles will reign on the menu.

**Sunday December 21**

After breakfast departure by deluxe motor coach for Angouleme and departure for Paris on the TGV

Check-in for a 2 night stay at the *Hotel Paris-Orleans*

A beautiful introduction to Paris on a pre-dinner on the famous Bateaux-Mouches - open excursion boats that providing an amazing view from River Seine. The name is a registered trademark of the Compagnie des Bateaux Mouches, the most widely known operator of these famous Parisian boats. Dinner at the famous Brasserie Au Pied de Cochon in the, Les Halles the old market district.

**Monday December 22**

Breakfast at the hotel

Entire day at leisure to discover Paris, "the city of light" sightseeing, shopping, museums and anything Paris offers you! At this time of the year, the Champs Elysees are marvelous with all of the extra lights...

Farwell dinner at Brasserie Fernand

**Tuesday December 23**

After breakfast at the hotel, transfer to Charles de Gaulle Airport for return flight to U.S.

**Note:** Our meeting point will be the TGV train station at Paris Charles de Gaulle Airport located in terminal #2 no later than 12:00 noon on the morning of December 16.

~ *Reservations* ~

Name: \_\_\_\_\_ # of Travelers: \_\_\_\_\_  
(print name exactly as shown on passport)

Address: \_\_\_\_\_

City/ State/ Zip: \_\_\_\_\_

Telephone #: \_\_\_\_\_ Fax #: \_\_\_\_\_

Email: \_\_\_\_\_

\_\_\_ Checks payable to MBI, **preferred**

\_\_\_ Visa \_\_\_ MC \_\_\_ AE

Credit Card #: \_\_\_\_\_ Security code

Expiration Date: \_\_\_\_\_

Cardholder Signature: \_\_\_\_\_

Payment by credit card will be assessed a 5% fee. Credit card payments can be emailed or securely faxed to 773-649-9179.

Please mail reservations to:

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[www.atasteoffrancewithchefmichel.com](http://www.atasteoffrancewithchefmichel.com)

~ *Culinary Adventure, Dordogne Region & Paris* ~

December 15-23

\_\_\_ \$2,695.00 per person, double occupancy

\_\_\_ single room, add \$350

**Food & Wine Land Package includes:** 7 nights hotel accommodations with daily breakfast, point to point ground transportation by motor coach & airport transfers, round-trip TGV (fast train), unique gastronomic dining experiences, VIP wine tasting, professional & cultural visits, hands-on cooking and demos as per the itinerary recipes, certificate of participation and a commemorative chef coat; all taxes and tips.

A deposit of \$500.00 per person is due with reservation. Final trip balance is due 60 days prior to departure. A confirmation will be mailed upon receipt of your reservation. Food and Wine Tour cost may change due a fluctuation in the exchange rate with the Euro.

A Passenger Travel Protection Insurance is recommended and is available through our office. Our Food & Wine Tours are approved by the American Culinary Federation for Continuing Education Units.

Call us for additional information 773-769-1790 or email [mbi@worldofmbi.com](mailto:mbi@worldofmbi.com)