



Gastronomic Tour of France

For High School Educators

July 2 - July 9, 2017

Co-hosted by renowned Chefs Georges Perrier and Esther McManus





He led his eponymous restaurant, *Le Bec Fin*, for 42 years, putting *Philadelphia* at the center of the world’s culinary map. He has served heads of state and celebrities who flocked to *Le Bec Fin* from around the world.

Esther McManus is a culinary genius. Her passionate and engaging style has earned her awards as one of the best in her field. When *Julia Child* decided to write a tome on baking, it was *Esther McManus* who was summoned.

These two culinary masters will present *France* and its gastronomy and wines for this very special week.



If you enjoy cuisine, wine, champagne, the culinary arts and French culture, this amazing week is for YOU!

For the lucky few who have the opportunity to join us, get ready to eat...and taste, and sip, and marvel at a culture that has embraced gastronomy and hospitality as a true art form! You will meet chefs, food artisans, farmers, winemakers and the real French, who are proud and delighted to share their passion with you.

Travel with experienced professionals and enjoy a voyage of gastronomy to France!

Join *Walnut Hill College’s* President, *Daniel Liberatoscioli*, and its Director of High School Ambassadorship, *Joanna Smyth Lupo*, on a week-long gastronomic voyage to *Paris*, *Champagne*, and *Burgundy*. *President Liberatoscioli* created this tour for his students in 1986, making The Restaurant School the only college in the *United States* to offer such an experience that was and still is included in the tuition. Nearly 6,000 students have traveled with us to *France*, creating a lifetime of memories and career-enhancing experiences.



A rare and exclusive opportunity to travel with two renowned chefs!

Georges Perrier has been called the greatest chef in the *United States* and is considered one of the best in the world.



Travel in style

Our deluxe motor coach will take us through the bucolic vineyards of *Champagne*, the picturesque villages of *Burgundy* and the *City of Lights, Paris!* On board, as we drive from farms to restaurants and from villages to sites, there will be lively commentary by our special guests and hosts. You will sip champagne and wine and nibble on local specialties and sweets. Sit back, relax, and enjoy the amazing scenery.



Great mornings, exclusive visits, sightseeing, and special dinners

Start your day with a steaming *Café au Lait* and crisp, buttery *croissants*. Each day will bring new adventures. There are typically two visits in the morning, free time for lunch, and shopping and sightseeing on your own, followed by a great dinner. Some of our visits are actually to the family farms of French food artisans. And there is plenty of time for you to customize the week during the ample free time in each town and *Paris*.



Learn what our students learn, taste what our students taste, and feel how our students feel

This very special, educational vacation is for the avid food and wine lover. Gastronomy is our main focus. You will experience firsthand exactly what our students enjoy. The vineyards, farms, and restaurants of *France* will become your classroom!



Meet the real French, full of passion

You will be up close and personal with chefs, farmers, food artisans and the real French, who are full of passion. There is no better way to learn than from these experts, who will welcome you, in many cases, to their family homes and farms.



Seven days of food, wine, culture, and fun in France!

After we arrive at *Charles de Gaulle Roissy Airport*, our deluxe motor coach will take us directly to the *Champagne* region. You will enjoy a casual welcome reception at the hotel and then a restful night to prepare for the busy and exciting week.



The next morning, you will start with breakfast *a la Francaise*. We then visit the tiny home and vineyards of the *Brunot* family. They produce only 25,000 bottles of champagne per year – all by hand. You will learn the *Methode Champanoise* and enjoy a sparkling tasting.



We then visit the village of *Hautvillers*, where the famed monk *Dom Perignon* is buried.



Then we visit the beautiful city of *Reims* for an afternoon of free time, shopping, and sightseeing. You will not want to miss the magnificent *Cathedral of Reims*, built over 800 years ago and the site of the coronation of all the kings of France. *Reims* is steeped in *champagne*, so be sure to sip a *coupe* of a local producer at one of the many cafés.



It's now time for a little shopping, just like the French do – at a *hyper marche*, a fascinating supermarket to ogle and perhaps purchase food and wine specialties at great prices.



Dinner tonight is with *Chef Bernard Ocio* at *La Cave a Champagne* in *Epernay*. We will enjoy classic French cuisine literally steeped in champagne. This lively evening includes a surprise!



On to the next full day: After breakfast, we begin our travels south into the *Burgundy* region. We stop in the city of *Troyes*, the southern-most city in the *Champagne* region for sightseeing, shopping and lunch.



Our motor coach then brings us into breathtaking *Burgundy*. There might be a sip and nibble while we drive through the tiny villages. We arrive in the medieval town of *Beaune*, world renowned for wine. We will enjoy a tour and tasting of fantastic red and white burgundies at *Bouchard* winery.



You will then have some free time to explore the quaint shops and winding streets of *Beaune*.

Dinner will bring us to *Le Carmin* for traditional Burgundian flavors presented in a modern style.



Afterward, we will have a late-night check-in at the *Hotel Novotel Beaune* for our first restful night in Burgundy.



As the sun rises, we begin this busy day with breakfast, followed by a tour of *Vedrenne Cassis* outside of the tiny village of *Nuits-St.Georges*. You will learn how *Cassis*, the black currant liqueur, is made. You will also hear about the aging of the famous brandies of Burgundy: *Marc* and *Fine*. Of course, there will be a tasting. (There are always tastings!) Wait until you smell the liqueurs and brandies. They are almost like perfumes!



We then visit the famous *Chateau de Clos du Vougeot*. This former monastery is now a museum, with huge wine presses that were hand carved by monks in the 12th and 15th centuries. This is one of our students' favorite visits.



Now on to the classic Burgundian town of *Dijon* for an afternoon of free time, shopping and sightseeing. Of course, while in *Dijon* do not miss the mustards, black currant candies and *pain d'epices*/spice bread, all local specialties. We have suggestions for lunch at some great restaurants. As always, consider us your "on-board concierges" for any assistance you need.



Tonight's dinner is truly fun. You will be treated to an evening of hearty country cooking, great *Burgundy* wines, and a few songs! We are hosted by *Chef Philippe Santailler* at *La Cremaillere*, a casual restaurant in the tiny village of *Auxey-Duress*. We will enjoy some great wines, and the best news is that the winemaker, *Michel Prunier*, will be our co-host, leading us through the tasting. This lively evening is video worthy!



After breakfast the next day, we pack our luggage and board our motor coach for a picturesque drive further north in *Burgundy*.



Our first stop is at the home and farm of the *Lapree* family. They raise sheep and ducks. They create wonderful duck specialties, most notably *foie gras*. Wait until you taste the foie gras, with a glass of wine in your hand, overlooking the farmlands of *Mont St. Jean*. The experience is a gastronomic poem!



We then visit the town of *Auxerre* with its many Tudor-style buildings and colorful roof tiles. You will love this charming town for its boutiques and cafés. You'll take a stroll along the *Yonne River* and perhaps enjoy a glass of chilled *Chablis* and a wonderful *saucisson*.



We then travel to the countryside again to visit the home and farm of the *Gillot* family, artisan cheesemakers. You will learn every step of the process, starting by meeting the cows in the barn, then visiting the milking area and the cheese lab for a demonstration. The visit will end with a tasting of their wonderful cheese with great bread and wine. You will never eat cheese the same way again!



We check into our hotel and give you a chance to freshen up for what will be a fantastic dinner.

Tonight we dine at *Le Bourgogne* with cuisine created by *Chef Eric Gallet*. He and his team will present the best of *Burgundy* on your plates and in your wine glasses.



Get some rest tonight because tomorrow you are going to *Paris*!



In the morning, pack your luggage and enjoy a hearty breakfast before our drive to *Paris*.



For those who have never been to *Paris*, it is an experience that is a sensory explosion. The sights, sounds, and excitement abound. For those coming back to *Paris* again, it is like a wise, old friend. It's another chance to walk the magnificent boulevards and twist down some side streets to discover unique surprises.



We start our day in the *Les Halles* area with a quick stop to *Dehillerin*, one of the oldest cookware shops in *Paris*. You are then free to discover the city on your own.



Your choices are endless: renowned museums, sightseeing, grand department stores, fashion boutiques, food emporiums, cafés, restaurants and,

if you desire, some of the most important *Michelin-starred* restaurants in the world. We have lots of ideas for you, so tell us what you like in the areas of art, shopping, culture, fashion, and cuisine and we will offer great tips.



Paris is a city of neighborhoods called *arrondissements*. Take your time to discover one or two. We will rendezvous at the *Eiffel Tower* later that evening.



After an overnight stay at our hotel, we go back to the center of *Paris* for a 2nd bonus day of more sightseeing, shopping, dining, and exploring.

This voyage promises to be a lifetime of memories and inspiration. For the fortunate few who will see *France* through the eyes of Chefs *Georges Perrier* and *Esther McManus*, you will have a newfound passion for the culture, gastronomy, and hospitality of a country that has elevated those experiences to true art.

Itinerary at a glance

Sunday, July 2

You have the option to travel to France on your own and meet the college team at *Charles de Gaulle Roissy Airport* in *Paris* or to travel with *Joanna Smyth Lupo* from the college campus to *NYC* for our overnight flight directly into *Paris*.

Monday, July 3

Mid-afternoon arrival at *Charles de Gaulle Roissy Airport*. Immediate transfer by deluxe motor coach to our first hotel in the *Champagne* region. We will make a rest stop along the route. The evening there will include a casual welcome reception.

Tuesday, July 4

After breakfast at the hotel, we visit the *Brunot* family to learn about *Champagne*. We then visit the *Abbaye of Hautvillers*. Then we go to the city of *Reims* for an afternoon of free time, shopping, sightseeing, and lunch on your own. We then visit a local supermarket. Dinner this evening is at *La Cave Champagne* in the charming town of *Epernay*.

Wednesday, July 5

After breakfast, we travel further south in the *Champagne* region to the city of *Troyes* for a mid-morning and early afternoon of free time, shopping, sightseeing, and lunch on your own. We then travel further south into *Burgundy*. We visit the medieval town of *Beaune* for a wine tasting at *Bouchard*. Then you will have some free time to discover *Beaune*. Dinner this evening is at *Le Carmin*. Then we will have a late-night check-in at the *Hotel Novotel Beaune*.

Thursday, July 6

After breakfast, we visit the factory of *Vedrenne Cassis* to learn how black currant liquor is made. Afterward, we visit the *Chateau de Close du Vougeot*. Then we head to *Dijon* for an afternoon of free time, shopping, sightseeing, and lunch on your

own. Dinner this evening is a fun and lively experience at *La Cremaillere* with winemaker *Michel Prunier* in the tiny Burgundian village of *Auxey-Duress*.

Friday, July 7

After breakfast, we travel north in *Burgundy*. We visit the farm of the *Lapree* family to learn about foie gras and their duck specialties. We then visit the town of *Auxerre* for an afternoon of free time, shopping, sightseeing, and lunch on your own. We then travel to the countryside again for a visit to the farm of the *Gillot* family to learn about artisan cheese making. We then check into our hotel just outside of *Auxerre* to freshen up for a wonderful dinner at *Le Bourgogne* with *Chef Eric Gallet*.

Saturday, July 8

After breakfast, we travel to *Paris*! We will start our day with a quick visit to *Dehillerin*, one of the oldest cookware shops in *Paris*. You will be in the *Les Halles* area of *Paris*, which is wonderfully situated for your day of free time, shopping, sightseeing, and lunch and dinner on your own. While you are enjoying *Paris* on your own, we will take your luggage to our hotel. You may check into your hotel anytime you wish. *Paris* is yours to enjoy at your leisure. Our team will have lots of ideas and suggestions for you and will assist you to plan in advance of your trip as well as while on board our motor coach. You will receive our *Paris* suggestions two months before you depart for this amazing voyage.

Sunday, July 9

After breakfast at our hotel, *Paris* is yours again for a morning and mid-afternoon of discovery on your own. For those traveling back to the *United States* with the college team, we will meet back at our hotel for our transfer to *Charles de Gaulle Roissy Airport* for our evening flight back to *NYC* and then our motor coach transfer back to the *Walnut Hill College* campus.

Price

The tour includes deluxe motor coach services while in France, amenities on the coach, hotels for six nights, breakfast each day at the hotel, special dinners for five of the nights, tours, and tastings.

The cost is \$2,295 per person.

Special pricing for high school educators is only \$1,995 per person. Single supplement is \$400.

Special pricing for guests of high school educators is only \$2,295 per person.

The tour does not include round trip airfare, lunches, and expenses of a personal nature.

Norwegian Airlines now flies from JFK directly to Paris with very special rates. Currently, the rates are only \$611 per person, which is an amazing price.

You certainly have the option to extend your trip with a few extra days in Paris before or after our travel dates.

Our tour starts on Monday, July 3 at *Charles De Gaulle Roissy* Airport in the afternoon. The tour ends on Sunday, July 9 in the evening with a drop off at *Charles De Gaulle Roissy* Airport.



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