

# New Culinary EXC Tours™ in partnership with *FOOD & WINE*®

## TOURS IN THE MEDITERRANEAN REGION

### **BARCELONA, SPAIN:**

#### **La Boqueria Market Cooking Experience**

Shop La Boqueria with renowned Spanish chef take a hands-on culinary workshop using the ingredients you bought and enjoy an extraordinary meal.

### **CADÍZ, SPAIN:**

#### **Ultimate Taste of Cadíz**

Travel to the sherry capital of the world, Jerez de la Frontera, with its graceful Moorish architecture. Visit a local cellar to taste the region's famous wines and tapas.

### **CORFU, GREECE:**

#### **Olive Oil Tour & Tasting**

Visit the Dafnis family estate, where award-winning Governor olive oils have been produced for generations. Enjoy olive oils paired with local cheeses, tomatoes, bread and wine.

### **CORFU, GREECE:**

#### **Local Wines & Greek Food**

Walk a beautiful vineyard and herb plantation with one of the owners. See an ancient olive press, enjoy a traditional Corfiot cooking demonstration and dine al fresco.

### **DUBROVNIK, CROATIA:**

#### **Azur Evening**

Take a guided tour of Dubrovnik's Old Town and savor a "Croasian" dinner, melding Croatian, Mediterranean and Pan-Asian flavors, as your chef shares the meal's inspirations.

### **KOTOR, MONTENEGRO:**

#### **Kotor Bay & Stari Mlini**

After a scenic boat ride across Kotor Bay, you'll reach the village of Ljuta where you'll enjoy a seafood lunch at Stari Mlini, one of Montenegro's finest restaurants.

### **LIVORNO (FLORENCE), ITALY:**

#### **Florence's Ino & the Uffizi Gallery**

Visit a friendly sandwich shop set right in the shadow of the Uffizi Gallery and learn how to make an authentic panini, then sample your creations with a glass of Chianti.

### **LIVORNO (FLORENCE), ITALY:**

#### **Florence's La Ménagère & The Duomo**

Explore La Ménagère, a charming 120-year-old housewares store, accessories boutique, dining room and vine-covered concept café, where you'll savor a delectable lunch.

### **MALAGA (GRANADA), SPAIN:**

#### **Granada & The Albaycin**

After savoring Granada's Spanish Baroque architecture, dine on local dishes such as pomegranate salad with fried garlic, oxtail croquettes and Iberian pork at Mirador de Morayma.

### **MONTE CARLO, MONACO:**

#### **Traditional Monégasque Cuisine**

Explore Monte Carlo's Old Town, as you make your way to Castelroc, a local favorite. Dine in this family-owned restaurant, specializing in traditional Monégasque cuisine.

### **NAPLES, ITALY:**

#### **An Eccentric Museum & Excellent Pizza**

After exploring the quirky San Severo Chapel Museum, learn to make a sublime pizza with perfect dough in Palazzo Petrucci Pizzeria. Enjoy your savory creation on their roof terrace.

### **THIRA (SANTORINI), GREECE:**

#### **A Village & Vineyard Visit**

Experience Domaine Sigalas, a family-owned vineyard with an enthusiastic following among wine enthusiasts. Savor the extraordinary results when grapes are paired with the perfect terroir and winemaker's artistry.

### **THIRA (SANTORINI), GREECE:**

#### **A Hands-on Cooking Class at Selene**

Travel to the whitewashed village of Pyrgos for a hands-on cooking class at Selene. Learn such traditional dishes as dorado (fish) with kakavia broth and dine on your creations.



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## TOURS IN THE MEDITERRANEAN REGION

### **VENICE, ITALY:**

#### **The Venissa Experience**

The Venissa wine resort, on the island of Mazzorbo, boasts a vineyard, botanic garden and an ancient bell tower. Dine on locally sourced fish, vegetables and wines at Osteria Contemporanea.

### **VENICE, ITALY:**

#### **The Bacaro Tradition of Venice**

Cruise Venice's Grand Canal and cross the famed Rialto Bridge to a traditional Venetian bacaro, where you'll sample five wines and chicchetti, finger foods.

## TOURS IN THE NORTHERN EUROPEAN REGION

### **BERGEN, NORWAY:**

#### **Art & Foraged Food**

Explore "neo-Fjordic" cuisine in an unforgettable setting: a power plant turned art museum. Founded by pioneering Norwegian chef Christopher Haatuft, Lysverket features cutting-edge preparations of foraged ingredients.

### **COPENHAGEN, DENMARK:**

#### **Smørrebrød - The Art of Sandwich Making**

Discover the art of smørrebrød. Learn to make Danish rye bread and a variety of seasonal, traditional toppings. Dine on your creations while exploring the concept of hygge, or coziness.

### **HAMBURG, GERMANY:**

#### **Medieval Lübeck & its Famous Marzipan**

Enjoy a two-hour guided tour of Lübeck's historic Old Town, sample the amazing marzipan section of Café Niederegger and savor an authentic German lunch.

### **HELSINKI, FINLAND:**

#### **Highlights & Finnish Food Tasting**

Experience bustling Helsinki and then dine at one of the city's greatest gems, Restaurant Savotta, with its 21st-century take on Finland's traditional fished and foraged cuisine.

### **REYKJAVIK, ICELAND:**

#### **A Distillery Tasting**

Take a scenic drive through Hafnarfjörður to the 64° Reykjavík Distillery, where you'll meet the owner, Snorri Jonsson, and enjoy a special tour with a tasting of his handcrafted spirits.

### **ST. PETERSBURG, RUSSIA:**

#### **Through the Eyes of the Russian People**

Ride the Metro like a local, visit a bustling neighborhood market, tour the Russian Vodka Room and enjoy a tasting paired with traditional canapés.

### **STOCKHOLM, SWEDEN:**

#### **Nordic Food Walk**

Follow your guide through the old haymarket—now the Hötorgshallen Food Market—to sample traditional and cutting-edge Nordic and world cuisine. Whatever you crave, you'll find it here.

### **TALLINN, ESTONIA:**

#### **The Best of Tallinn**

Explore a picturesque sightseeing tour of Tallinn from Toompea Hill to Palace Square before heading to restaurant Kaks Kokka for a truly creative lunch, expertly prepared by innovative chefs Martin Meikas and Ranno Paukson.



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## TOURS IN CANADA & NEW ENGLAND

### **QUÉBEC CITY, QUÉBEC:**

#### **Québec City Culinary Walk**

Explore the traditional French roots and homegrown ingredients that distinguish Québec City's modern cuisine on a guided culinary walking tour. Sample maple syrup-infused treats, duck drumsticks and poutine as you wander through charming old Québec.

### **QUÉBEC CITY, QUÉBEC:**

#### **Old Québec, Montmorency Falls & Chez Muffy**

Discover the charms of historic Québec City, arguably the best place to experience authentic French culture outside of France. Step back through the centuries as you explore Old Québec, a UNESCO World Heritage Site, and enjoy a memorable meal and wine tasting at Chez Muffy, the pinnacle of farm-to-fork Québécois cuisine.

### **PORTLAND, MAINE:**

#### **A Culinary Walk through Portland**

Go local as you explore a small town with big tastes. Stroll through picturesque Portland and savor a succulent lobster roll at the Blue Rooster Food Company; a steaming bowl of clam chowder at Lois Naturals; a refreshing small-batch beer at the Shipyard Brewing Company; and dessert at Two Fat Cats Bakery and Mount Desert Island Ice Cream.

### **BAR HARBOR, MAINE:**

#### **Lobster Bake & Demo at Stewman's Lobster Pound**

Enjoy an old-fashioned, trap-to-plate lobster feast on an immersive culinary journey. It begins with a ride on a quintessential Maine lobster-fishing boat and ends at a Downeast Maine lobster bake, with lobster, mussels, corn, potatoes, coleslaw and fresh blueberry pie.

### **BOSTON, MASSACHUSETTS:**

#### **A Culinary Stroll**

Those with a passion for the food and wine of Italy won't want to miss the unique Boston experience. It's like visiting Italy, but no passport required. Step into the North End Marker – home to the food traditions and marketplaces of the most authentic Little Italy remaining in America.

### **HALIFAX, NOVA SCOTIA:**

#### **Bay of Fundy, Grand Pre & Winery**

Take a scenic drive past the Bay of Fundy, known for some of the most extreme tides in the world, and visit the Grand Pré National Historic Site, a 17th-century French settlement. Then it's on to the Annapolis Valley, which has been called the "new Napa of the North," and a tasting at the Lightfoot & Wolfville Vineyards, where the wines rival anything you'd find in France.



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## TOURS IN ASIA, AUSTRALIA AND NEW ZEALAND

### **YOKOHAMA:**

#### **Tokyo Ramen**

Live like a local for the night with Brian MacDuckston, one of the world's foremost ramen experts, on this special tour that will introduce you to Japan's fascinating and diverse food culture.

### **BANGKOK:**

#### **The Courageous Kitchen Cooking Class**

Dwight Turner is a Bangkok-based chef who is transforming the lives of locals through his company, the Courageous Kitchen. Start your journey with a local market tour where you will see, smell and taste the flavors of Thailand Thailand before learning the basics of home-style Thai cooking by participating in a hands-on cooking class. Join us for an immersive, authentic culinary experience that has a heart – part of the proceeds from your tour go toward helping feed locals and train youth in need.

### **BANGKOK:**

#### **Bangkok Overnight – Gold Package**

During this special overnight tour, you will discover Bangkok's highlights and have the chance to dine at Sra Bua – “one of the best Thai restaurants in the city” according to *Food & Wine Magazine*. This is an extraordinary opportunity that's not to be missed.

### **BANGKOK:**

#### **In the Footsteps of Phad Thai**

Get a taste of the Thai countryside and learn more about the day to day life of Thai people through their food and culinary traditions. This relaxing day out gives you a real impression of Thai life and the beauty of its people, culture and love for Thai food.

### **SINGAPORE:**

#### **A Taste of Authentic Singapore**

Discover Singapore in the best way possible – through its authentic and varied food scene. You'll check out one of the city's prettiest neighborhoods, explore a wet market, then enjoy a uniquely-Singaporean experience – eating in a hawker center.

### **TAIPEI:**

#### **A Taste of Contemporary Taipei**

This fascinating, delicious tour of Taipei's markets includes dinner on Dihua Street, the Xia-Hai City Temple and the Ning Hsia Night Market. At the latter, you'll taste five of the most popular snacks, exploring in depth the cuisine of this non-stop, forward-thinking city.

### **TAIPEI:**

#### **Taipei Food Market & Dumpling Lesson**

On this fascinating tour of Taipei, you'll visit a traditional market and learn to make xiaolongbao, the iconic soup dumplings that *Food & Wine* magazine has called a “famed delicacy,” and see some of the city's most notable landmarks.

### **SHANGHAI:**

#### **Amazing Shanghai Eats**

Here's a food-hopping tour that explores Shanghai's less-trodden streets and take a bite out of several authentic in-city restaurants. Snack on Wujiang Road and at Taoyuan Village. Sample lamb kebabs and have dessert at The Press. With food and landmarks galore, it's a mix of modern and nostalgic Shanghai.



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## TOURS IN ASIA, AUSTRALIA AND NEW ZEALAND

### **MELBOURNE:**

#### **Foodie Fun at Queen Victoria Market**

Meet ambitious young chef Roy Choi, credited with starting the gourmet food truck movement. Browse at Queen Victoria Market, take an iconic tram ride into central Melbourne, sample olive oils, and devour a gourmet donut from a tiny 'cult' shop. Homemade Italian gelato caps off today's fun foodie finds.

### **SYDNEY:**

#### **Beautiful Bennelong & the Opera House**

Spectacular Bennelong is one of Sydney's top restaurants and falling firmly into the "tough to get a table" category of top restaurants worldwide. Its next-door neighbor is the Sydney Opera House – one of the world's great architectural monuments. This outing combines the two in an experience that is the defining moment of your visit to Sydney.

### **NAPIER:**

#### **Hawke's Bay Wineries**

In Hawke's Bay, visit Mission Estate, established in 1851, and Brookfields Vineyards – the area's oldest boutique winery. You'll also see Napier's feted Art Deco and Spanish Revival architecture.

### **NAPIER:**

#### **A Taste of Hawke's Bay**

Hawke's Bay province is a land of serious beauty and fun foodie experiences. Juliet Harbutt is an award-winning food writer and world-class cheese expert who leads this insider, hunter-gatherer exploration of artisanal food producers and local food markets.

### **HOBART:**

#### **Art & Wine in Tasmania**

Every visit to Tasmania should include drinking world-class Riesling and seeing amazing art. Paradise is found at the Tasmania's Museum of Old & New Art and the Moorilla Winery! Between them, they offer 'brain food', culture, and wines of great flavor complexity.

### **DUNEDIN:**

#### **Trust the Chef: Glenfalloch Restaurant & Gardens**

Glenfalloch, hidden in a lush garden on the spectacular Otago Peninsula, is one of Dunedin's top restaurants. The kitchen here creates visually-stunning cuisine focused on seasonal ingredients. Each dish is paired with carefully-chosen New Zealand wines to create an entirely outstanding culinary experience.

