

# New Culinary-Themed Excursions with *FOOD & WINE*<sup>®</sup> Magazine

## TOURS IN THE MEDITERRANEAN REGION

### **BARCELONA, SPAIN:**

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

Shop La Boqueria with renowned Spanish chef Txema Aroca, 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 Vineria all'Amarone, 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.

### **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.

