

7 DAY GASTRONOMIC WEEK

Malaga Airport Pick-up

1 pm

Notes: The driver will meet you in the Arrivals Hall at Malaga Airport inside the main arrivals hall. Upon arrival please exit through arrivals, and within the arrivals hall past the barrier, head to the end where there is a large cafeteria called “Café y Té” (please note it is not outside -- go into the hall at the end). The driver will be waiting in front of the Café to take you to your destination.

Our guide/driver will then transport you to the lovely Hotel Hacienda La Herriza: E-29480 Gaucín (Málaga) • España. The drive is just under 2 hours. If you have any problems upon arrival, you can call David Rodriguez, your host at the hotel at 0034699264929.

Welcome Reception and Dinner

Hotel Hacienda La Herriza

Crta. MA 9300, km.4.7

Gaucin, Malaga, E-29480 Spain

Notes: Following your arrival at the hotel, you will have time to relax before a private welcome reception with your guide. You will be treated to a drink and light refreshments as he provides a full description of the delectable events planned for your week. Dinner this evening is a proper culinary welcome to this unique region as the hotel’s chefs delight in preparing a lovely menu of local dishes just for you. A sampling of wonderful Spanish wines will accompany your meal.

Tuesday

Marbella Market Tour | Mediterranean Cooking Class

Notes: Early departure for Marbella city center. Breakfast will be in the old quarter, starting the day with the typical “Churro con Chocolate”- a must if you are visiting this part of Spain. In the central Market, ingredients will be purchased for the afternoon cooking lesson. Shopping is not just a necessary task, but an art form conducted by talented chefs as they select ingredients for their daily menus. Watch carefully as the buying and negotiating process ensues, and you may pick up some helpful tips as you explore the old city quarters of Marbella. We will return to the hotel for a Mediterranean Cooking Class in the restaurant with beautiful views overlooking the valley. Nothing but fresh and local ingredients are incorporated into this regional cooking experience, and your chef along with the guide will provide expert instruction as you create a series of regional dishes. In this class you will gain a greater understanding of how to use oils and spices in true Spanish tradition including the famous Salmorejo, originated in the city of Cordoba – a cold, spicy tomato-based soup that has the flavors of gazpacho and the velvety smooth texture of vichyssoise, as well as the ubiquitous Paella. Sit back and enjoy your creations, accompanied by popular red and white wines. Dinner will be in

the restaurant.

(Today breakfast, lunch, and dinner will be included. Drinks during meals included)

Wednesday

Historic Olive Mill | Bodega Wine Tour | Full Wine Tasting

Notes: After navigating a mountainous road boasting beautiful rolling forested hills, your first stop is an olive oil mill dating back to the 1700's. This family-run mill demonstrates the art and science of producing only the best, and was one of the last surviving mills to produce olive oil in true artisan tradition. You will taste the oil they produce with hearty, crusty breads and homemade wine. Next you will visit a local organic winery and tour the facilities to learn about the preparation and attention to detail needed to ensure only the highest quality of production. A full wine tasting will be held featuring four different ranges of wines accompanied by a delicious lunch prepared by the owner in true Spanish style before returning to the hotel. You will then have the rest of the afternoon as free time followed by dinner in the hotel. (Today breakfast, lunch, and dinner will be included. Drinks during meals included)

Thursday

Tapas Cooking Class | Cheese Making Experience

Notes: Today's cooking class will focus on a traditional Spanish lunch. The chef will lead in creating a wide range of tapas dishes ranging from local Iberian meats, organic home grown ingredients, fresh fish or seafood and exotic spices to be enjoyed for lunch along with regional wine... leading to a well-deserved and traditional Spanish siesta. In the afternoon, we will be visited by a local specialist in elaborating homemade Goats Cheese on the hotel gardens with live goats and learn the full process of cheese making... with many samples to satisfy your culinary curiosity, accompanied by charcuterie and homemade wine in a wineskin. Dinner will be in the hotel restaurant. (Today breakfast, lunch, and dinner will be included. Drinks during meals included)

Friday

Jerez de la Frontera Sherry Wine Tour | Puerto de Santa Maria Seafood

Notes: As our gift to you, there is an additional inclusion for this day, a trip to Jerez de la Frontera where sherry wines have impregnated the whole of its culture, art forms, and customs since 1100 BC. You will be taken to one of the most famous and largest sherry wine cellars in Jerez for a complete guided tour. Season permitting you will first be treated to a brief horse riding spectacle after which you will receive a tour of the facilities where you will learn the full process of sherry making, sampling of the dry and sweet wines of the bodega. You will have an opportunity to visit the Cellar Shop before heading for a delightful lunch in a typical seafood restaurant in the nearby Puerto la Santa Maria. The rest of the afternoon will be for leisure time back at the hotel. Dinner will be in the hotel restaurant. (Today breakfast, lunch, and dinner will be included. Drinks during the meals included)

Saturday

Moorish Cooking Class | Mountain Train to Cliffside City of Ronda

Notes: We will head off early for a visit to the stunning cliff side city of Ronda. American artists Ernest Hemingway and Orson Welles spent many summers in Ronda as part-time residents. Both wrote about Ronda's beauty, and their collective accounts have contributed to Ronda's popularity over time. We will do a brief tour of this picturesque town and take time for last minute shopping. Upon returning we are ready for our final cooking class. Spain is a country of many wonders and many diversities in each region. This Moorish Cooking Class is devoted to the ancient Moorish cuisine with a modern Spanish international flavor. The Moorish heritage features the use of ground almonds and spices, such as saffron, cinnamon, nutmeg, and sesame in both savory and sweet dishes. The Chef's experience will lead you through historic flavors and contemporary food styles with a focus on artistic plating techniques. When you are ready in the afternoon. A Special Surprise Farewell Dinner will be arranged in the hotel restaurant where the host and guide will join you to cherish the experiences of the week. (Today breakfast, lunch, and dinner will be included. Drinks during the meals included)

Sunday

Farewells | Transfer from Hotel to Destination

Notes: The week comes to a conclusion much too quickly, but you will relish the new friendships made along with the memories you will cherish for a lifetime. Discuss your departure with the host upon arrival so ground transfers may be coordinated.