



Celestial  Voyagers



CHEF ALIZA GREEN
CULINARY & CULTURAL TOUR
BORDEAUX, BASQUE COUNTRY
& BILBAO, SPAIN

MAY 19 - 28, 2024

\$6,975

DOUBLE ROOM OCCUPANCY
SINGLE ROOM + \$1,275. DEPOSIT \$750

Aliza Green: Bordeaux, Basque Country, & Bilbao 2024

Day 1 Sunday, May 19, 2024 DEPARTURE FOR BORDEAUX, FRANCE

Departure from the US with an overnight flight to Bordeaux. Airfare is not included.

Day 2 Monday May 20, 2024 ARRIVAL IN BORDEAUX AND CITY TOUR | D |

Arrival by plane or by train in Bordeaux. Check-in at hotel for 3 nights. Afternoon guided walking tour. Welcome dinner at a local restaurant

Day 3 Tuesay, May 21, 2024 LES HALLES DE BACALAN & LA CITE DU VIN | B L |

Tram ride to Les Halles de Bacalan and meet Chef Frederic Coiffe; sample local products and enjoy Lunch. Across the street take a guided tor at "La Cité du Vin". Free time to explore before returning to your hotel on your own

Day 4 Wednesday, May 22, 2024 SAINT EMILION WINERY & COOKING CLASS | B D |

Departure to St Emilion and visit to Chateau Ambe Tour Pourret. Meet the Chateau Chef who will prepare lunch in a cooking class with you. Wine tasting at the Chateau. After lunch, visit the underground town and the monolith cathedral.

Day 5 Thursday, May 23, 2024 CAVIAR AND OYSTERS | B D |

Short drive before tasting caviar at a Sturgeon Farm. Next will be Oyster Tasting with a glass of wine. Check-in at Bayonne hotel for 3 nights before dinner at a restaurant featuring local cuisine.

Day 6 Friday, May 24, 2024 GASTRONOMY IN BIARRITZ & BAYONNE | B D |

Morning in Biarritz: tour the city and the local market with free time for market lunch. Visit Bayonne in the afternoon and learn about local "charcurterie" and the history of chocolate at the Atelier de Chocolat. Dinner at Sequences, the restaurant of Chef Sebastien Gruvé.

Day 7 Saturday, May 25, 2024 FRENCH BASQUE COUNTRY & ESPELETTE PEPPER | B D |

Excursion to the most typical villages of French Basque country: Sare, Ainhoa and Espelette . "Atelier du Piment" with a pintxos workshop and tasting local Txakoli wine. Dinner at "Les Rosiers", in Biarritz, a Michelin* restaurant.

Day 8 Sunday, May 26, 2024 SAN SEBASTIAN & SPANISH BASQUE COUNTRY | B L |

Michelin-starred Secrets Cooking Class in San Sebastian with lunch and guided city tour. Departure for Bilbao, Spain where you will stay for 2 nights.

Day 9 Monday, May 27, 2024 FRANK GEARY GUGGENHEIM MUSEUM & PINTXOS | B L D |

Guided sightseeing in Bilbao including the visit of famous Museum and Foodies Tasting Tour of pintxos and a drink. Farewell dinner in Bilbao at a restaurant serving typical cuisine.

Day 10 Tuesday, May 28, 2024 FAREWELL TO BILBAO AND BASQUE COUNTRY | B |

Transfer to Biarritz airport for your flight back home.

MEALS AND FOOD EXPERIENCES

Bordeaux and Aquitaine

- Friendly lunch and cooking experience at "Les Halles de Bacalan"
- Visit the "Cité du Vin"
- The famous vineyards of Bordeaux
- Wine tasting and cooking class at Chateau Ambe
- Caviar Tasting
- Oyster degustation
- Saint Emilion Monolith Cathedral



Bayonne, Biarritz & French Basque Country

- Visit "Les Halles" and the fish market in Biarritz
- Discover Bayonne "charcuterie" specialties & Atelier du Chocolat
- Atelier du Piment in L'Espelette
- Bayonne: Dinner at local restaurant "Sequences" by Sebastien Grave, includes beverages.
- Biarritz: Gala dinner at "les Rosiers", by Andree and Stephane Rosiers, includes beverages, 1* Michelin.

San Sebastian, Spain Basque Country, Bilbao

- San Sebastian: cooking class at 5* hotel
- La Concha Bay of San Sebastian
- Frank Geary's world=famous Guggenheim Museum



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Information from Chef and Tour Leader Aliza Green

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Information and registration with Celestial Voyagers

www.celestialvoyagers.com (212-203-1021)