Celestial Voyagers

CELESTIAL VOYAGERS, INC. Email. Info@celestialvoyagers.com Tel: + 1 212-203-1021 + 1 516-647-0033 www.celestialvoyagers.com

June 7, 2023



Cuisine, Culture, and History Tour with CHEF ALIZA GREEN

October 18 - 28, 2024

\$6750 per person/double room occupancy \$965 single room supplement

Provence Culinary and Cultural Tour with Chef Aliza Green

DAY 1: Friday, October 18, 2024 | DEPARTURE |

Departure from USA for an overnight transatlantic flight to Paris (or elsewhere in Europe) and then transfer to Marseille by air.

DAY 2: Saturday, October 19, 2024 | WELCOME TO DELIGHTFUL PROVENCE! | D |

Arrival Paris CDG (or elsewhere in Europe) to connect with your flight to Marseille. Group transfer by coach to Avignon. Check-in to your **centrally-located hotel of local character** in Avignon for 3 nights. Meet your tour companions for dinner at a local restaurant

DAY 3: Sunday, October 20, 2024 | AVIGNON: GASTRONOMIC AND PAPAL CITY | B L |

Market visit with chef to purchase supplies for our **hands-on cooking workshop** with Chef Jonathan Chiri. Prepare the recipes and then have lunch together including wine tastings. Afternoon and evening at leisure to explore Avignon.

DAY 4: Monday, October 21, 2024 | EXPLORE ROMAN PROVENCE | B D |

Full day guided tour of **"Provence Romaine"**: Pont du Gard" a 1st century BCE Roman aqueduct, and the Triumphal Arch and Antique Theatre of Orange. **Wine tasting at Châteauneuf du Pape.** Dinner including wine at 1 Michelin-star Sevin in Avignon, a 5 minutes walk from the hotel.

DAY 5: Tuesday, October 22, 2024 | MELONS, LAVENDER & HILLTOP VILLAGES | B L|

Departure for beautiful Gordes and its **Tuesday street market**. Proceed to the **Lavender Museum** to discover its essence. Continue to Cavaillon with its interesting Jewish history and famed for its luscious melons. **Lunch at Michelin-starred restaurant** followed by a guided tour. Stop at hilltop village **of Oppede Le Vieux**, Check-in for 3 nights at **Hotel du Moulin de Lourmarin**.

DAY 6: Wednesday, October 23, 2024 | ALL ABOUT TRUFFLES! | B D |

Departure by bus to Cadenet for **truffle hunting and tasting** with Champagne. Return to Lourmarin for a free afternoon and a game of "**petanque**" before dinner. Dinner at the hotel.

DAY 7: Thursday, October 24, 2024 | SECRETS OF PROVENÇALE CUISINE | B L |

Cooking class in Aix-en-Provence. Meet the Chef who will teach you the **secrets of Provençale cuisine** as you prepare the 3 courses that you will enjoy for lunch. Spend the afternoon exploring **Aix-en-Provence**, birthplace of Paul Cézanne and city of 1000 fountains. Return to Lourmarin.

DAY 8: Friday, October 25, 2024 | LES ALPILLES: SAINT REMY & LES BAUX | B L |

Depart for for Les "Alpilles" region with guided visit **of Saint Rémy de Provence**. Visit to **chocolatier Joël Durand**. Gastronomic lunch at local restaurant. Proceed to nearby "Les Baux de Provence" and memorable art show inside the quarry. Check-in at your **hotel in Arles** for 3 nights.

DAY 9: Saturday, October 26, 2024 LA CAMARGUE: A UNIQUE LAND | B L |

FD Excursion through **La Camargue**, visit La Manade Blanc farm, tour the paddy fields on a cart and learn about the rice production. See the bull herd and have lunch at the farm with local specialties. Continue to **Aigues Morte**: tour the salins (salt ponds) on the small train.

DAY 10: Sunday, October 27, 2024 | ARLES: VAN GOGH & LUMA | B D |

Morning guided walking guided tour of Arles. Learn about this Roman city and Van Gogh's stay here. Visit **LUMA, the new Art Center of Arles** designed by Frank Gehry. Workshop or presentation at LUMA related to French gastronomy. Farewell dinner at local restaurant.

Day 11: Monday, October 28, 2024 | FAREWELL TO DELIGHTFUL PROVENCE | B |

After breakfast, drive to **Marseilles Airport** for flights to Paris and CDG Airport or other destinations *(or extend your stay in Provence, we can help).*

TOUR HIGHLIGHTS:

- Market visit and hands-on chef-led cooking class in Avignon
- Guided tour of Roman Provence
- Wine tasting at Chateauneuf du Pape
- Tuesday market visit in beautiful Gordes & visit to the Lavender Museum
- Lunch at Michelin-starred restaurant in Cavaillon; dinner at Michelin-starred Sevin in Avignon
- Tour Cavaillon famed for melons and its fascinating Jewish history
- Truffle hunting with local expert and truffle tasting with Champagne
- Secrets of Provençale cuisine hands-on cooking class in Aix-en-Provence
- Tour Les Beaux de Provence with its unique art show inside the quarry
- Travel through La Camargue and the salt basins of Aigues Morte
- Tour Arles where Van Gogh lived and its new Frank Gehry-designed LUMA Art Center

OTHER SERVICES INCLUDE:

- Nine night's accommodation, double occupancy
- Daily breakfast at the hotels
- Five lunches at restaurants and cooking classes
- Four dinners
- Bottled water on coach and with meals
- Coffee and tea with meals
- Expert commentary, culinary advice and background by Chef Aliza Green
- Travel by private coach
- Expert local guides





Information from Chef and Tour Leader Aliza Green <u>www.alizagreen.com</u> 215-740-9905 spice@alizagreen.com

Information and registration with Celestial Voyagers <u>www.celestialvoyagers.com</u> 516-647-0033

