

FCP's 2017 Culinary Trip to Chile

Day one **Arrival**

All pax will be met by a representative of A Cooks Tour and Uncorked Tours and provided with transfer to the tour Hotel.

As most participants will arrive at the hotel prior to noon (local time) some optional activities will be made available according to the time of arrival and the interest level of the individual participants, such as: "Fundacion Artesanias de Chile" store and the crafts market "Centro Artesanal Pueblito Los Dominicos".

6:30 Welcome reception with wine and snacks with an introductory presentation on the evolution of Chilean cuisine at Le Reve Hotel followed by a private dinner at a nearby restaurant.

meal service: Dinner

Overnight: La Reve <http://www.lerevehotel.cl>

Day two **Santiago City**

9:00-3:00 City Tour

We will visit the cultural and historic must sees of Chile's capital city, including:

- Plaza de Armas
- El Centro
- Convento de San Francisco
- Cerro Santa Lucia
- Parque Metropolitan
- Have lunch at one of Santiago's most famous eateries offering the "Completo" and other options. visit one of the cities most famous Heladeria to try some "rose petal" ice cream and see how culture has changed by having a traditional coffee (or tea) experience shop on the pedestrian mall.

7:00-8:00 Celebrate Chilean Culture with the countries most famous drink, the Pisco Sour at a private reception at our hotel.

Meal service: Breakfast, Lunch

Dinner is on your own.

Day three **Market visit and Cooking Lesson**

9:30-3:00 Visit La Vega Central (Santiago's sprawling produce, spice, cheese, flower and meat market), where we will meet Matia, our teaching chef from Uncorked's kitchen. We will:

- visit a spice shop to learn about Mapuche Merken
- visit a cheese shop to learn about the indigenous cheeses
- select the ingredients for our cooking lesson to follow to include two of Chile's signature dishes: Pastel and the Empanada (every country in South America has it's take on this staple)

Then it is on to the kitchen for a participatory lesson followed by lunch.

The balance of the day is on your own. Arrangements will be made for those wishing to visit any of the cities museums.

Meal service: Breakfast, Lunch

Day four **Pomaire, Casablanca Valley & Valparaiso**

9:00 Depart for Pomaire, the village that continues the tradition of Pottery started by the Diaguita Indians, the pre-Columbian civilization that lived in this area (50 km west of Santiago). Their craft was later perfected by the Incas. Time to explore the shops.

As we head to Valparaiso we will stop at the Dona Rina Goat Cheese Farm to sample and learn about the cheese of this region

Lunch in Valparaiso, high above the Pacific with spectacular views of the old city and the seaport. Then a guided walking and tram tour of the town that at the turn of the 20th Century was the "San Francisco" of South America.

We'll be back in Santiago by early evening.

Meal service: Breakfast, Lunch

Dinner on your own.

There are dozens of restaurants within easy walking distance or your hotel. Something for every taste and budget.

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Day five Fish & Seafood

10:00 – 3:00 We meet Matia at Santiago's Iconic Mercado Central, famous for its Fish and Seafood. Matia and an expert in sustainable aquaculture to guide us through the market and inform about the latest practices to respect the bounty of Chile's lengthy coastline. We will select the freshest fish for our lesson in making Ceviche and Patagonian King Crab Cakes and Cocktails. Then it's back to the kitchen for a hands on lesson in preparing another of Chile's signature dishes, Ceviche. We will include the deep red King Crab from the icy waters of Patagonia to be sure we experience the best of Chile's Southern Pacific Ocean.

Meal service: Breakfast, Lunch

Day six Colchagua Valley

9:00-5:00 Colchagua Valley may be the prettiest of the several valleys surrounding Santiago. If it's not, the Altair wine property certainly is! Altair produces incredibly high end wines. We will sample all of them with a tour, tasting and outdoor lunch in one of the most breathtaking locations in the Country. Those who remember visiting Andeluna during the Argentina trip, still talk about the unforgettable beauty and ambiance of that location in the Uco Valley of Mendoza. Those who visit here will have the same type of experience and memory. This is at the top of my 'experience' list. This is about 90 minutes from our hotel. During the drive we will pass through countless farms producing fruit, vegetables and small grains and visit a Quinoa farm and learn how it is grown and processed.

Meal service: Breakfast, Lunch

Day seven Maipo Valley (Fundacion Origen de Chile & Santa Rita)

9:00-5:00

10:00 Tour the Dairy, Honey and Organic Gardens of the Fundacion Origen de Chile. Sample their artisanal cheese, honey and garden products and learn about this unique commitment to sustainable agriculture.

12:00 Tour the historic wine estate of Santa Rita that boasts one of the largest wine production facilities in the world. It is steeped in the tradition and history of Chile and has one of the finest collections of ancient American art and jewelry in the world. We will have a tour of the estate, a wonderful lunch with wine and time to explore the museum on at our own pace.

5:00 Back in Santiago

7:30 Farewell dinner at Baco

Meal service: Breakfast, Lunch, Dinner

Day eight Tour ends

Breakfast followed by:

- At leisure until transfers to return flights or scheduled extensions
 - Or
- Excursions to museums or other points of interest
- Those extending their tour, will depart in the morning
- Most everyone returning to the States will depart for the airport in the late afternoon.

Meal service: Breakfast