

This CORK & FORK sample itinerary has been developed based on a group of 2 individuals and is provided merely as a glimpse of the sort of customized travel experience CORK & FORK would delight in developing for independent travelers and groups.



VIP Epicurean Paris

Highlights:

- 7 days/6 nights of epicurean and cultural immersion in the City of Lights
- Deluxe accommodations at Le Meurice, one of the most iconic hotel properties in all of Paris
- Hands-on private culinary lesson with a Parisian chef in addition to a two-day culinary lesson program at Ecole Ritz Escoffier, one of the premier culinary schools in the city
- A delightful Epicurean Walking Tour of the gourmet food shops of the Left Bank with a culinary guide
- A tour of exceptional Parisian markets with a culinary guide
- Historical walking tour of the old districts of Paris
- A guided tour of Le Louvre and Musee d'Orsay, with an arts guide
- Airport transfers via luxury sedan in addition to transfers associated with the markets tour
- Opinionated dining recommendations



Contact Jim Dondero at CORK & FORK to discuss this itinerary.
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Day One: Arrival at Paris-Charles de Gaulle. Airport meet-and-greet and hotel transfer via Mercedes S-Class sedan. Leisurely private guided Epicurean Walking Tour with tastings in the 6th and 7th arrondissements. A three-course lunch with your guide is included as a part of this tour. Accommodation: Le Meurice, a landmark property on the Rue de Rivoli featuring recent restoration by Philippe Starck

Day Two: A Day in Le Marais with Chef Paule Caillat including a market tour of Marché Richard-Lenoir, cooking lesson and three-course lunch with wine pairing. Afternoon at leisure. Accommodation: Le Meurice

Day Three: Morning walking tour of old Paris to include the Ile de la Cite, the Latin Quarter and Le Marais. Afternoon private guided tour of the Louvre and Musee d'Orsay. Accommodation: Le Meurice

Day Four: Morning market visits to three markets (which could include Marche Saxe Breteuil, Marche Raspail or the Marche Mouton) with your culinary guide. Afternoon at leisure. Accommodation: Le Meurice

Day Five: Day one of professional group cooking lesson (maximum of 12 participants) with lunch at Ecole Ritz Escoffier (focus to be determined based on dates). Accommodation: Le Meurice

Day Six: Day two of professional group cooking lesson with lunch at Ecole Ritz Escoffier. Accommodation: Le Meurice

Day Seven: Airport transfer via Mercedes S-Class sedan for departure.

Whats included:

- 6 nights accommodations at the Le Meurice (standard room category)
- All culinary experiences and private guided epicurean tours as noted (including four lunches, tastings, ingredients, wine in conjunction with experiences, culinary guide services, etc.)
 - Private guided epicurean walking tour
 - A Day in Le Marais with Chef Paule Caillat (market tour, cooking lesson, and lunch with wine pairings)
 - Two-day focused culinary instruction at Ecole Ritz Escoffier
 - Private guided tour of 3 Parisian markets including transfers
- Cultural walking tours (museum tour, old Paris walking tour)
- 6 breakfasts at your hotel in addition to 4 lunches
- Dining recommendations and reservations for independent dining
- Airport meet-and-greet
- Private airport transfers
- All taxes, gratuities and handcrafted travel design services by CORK & FORK

Pricing Per Person (based on double occupancy): \$7,875

We would be happy to develop a personalized itinerary to accommodate your budget.

Pricing and arrangements are subject to availability and price fluctuation.

Pricing will be guaranteed prior to final booking.

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