

The Basque Country Culinary Tour

May 17-23, 2020



What to expect

Our new range of Culinary Tours continues in one of the world's top gastronomic centres, the Basque Country. May is a wonderful time to enjoy dynamic contrasts of the culture, food and wine in this part of northern Spain. Our journey takes us from the vibrant city of Bilbao to San Sebastian on the Atlantic Coast, taking in the wonderful Basque region of Navarra on the way.

Hosted by US chef Karen Bell (James Beard Finalist) this will be a culinary tour extraordinaire.

The Basque countryside offers a fresh and striking start, enjoying an insight into the sustainable tuna industry on the coast before a barbecue meat masterclass introducing us to the distinct gourmet feel of green Spain.

A shepherd experience in fresh mountain meadows is followed by a Michelin masterclass in Pamplona. Harvesting wonderful vegetables in Navarra and tasting top quality olive oils all adds to the wide range of activities we will enjoy.

We experience a Basque tapas (pintxos) tour of the old town of San Sebastian. Along the road, we enjoy the finest wines of the region as well as that most Basque of wines, the light and spritzy Txakoli, best enjoyed with the local anchovies from the Cantabrian Sea.

Throw in a couple of tutored cookery classes in Bilbao and San Sebastian and you will return home with a real sense of knowledge of the cuisine and culture of the Basque Country, one of the world's culinary jewels.

There's even an optional lunch at a famed Gastronomic Society in San Sebastian. These are normally only for club members but we have received a special invitation for this group.

Highlights

- Optional Michelin star meal in Bilbao
- Sustainable tuna visit and tasting
- Charcoal grill beef masterclass near Gernika
- Visit to Tree of Gernika and Parliament
- Gourmet pintxos tour of San Sebastian
- Cookery classes at Los Fueros, Bilbao, and Mimo San Sebastian
- Shepherd experience & cheese making/ tasting
- Asparagus harvesting in Navarra
- Top olive oil tasting and vegetable lunch
- Dinner at one of the world's top 5 wine cellars
- Visit to the Guggenheim Museum in Bilbao
- Anchovy experience on Basque Coast
- Optional San Sebastian Gastronomic Society lunch



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Fine Wines, Gastronomy & Culture

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Trip Itinerary

Start in Hotel Miro, Bilbao. Optional dinner at Michelin star restaurant Nerua Saturday 16th May

Day 1. Sun 17th May Morning visit to the Guggenheim Museum followed by lunch at the Bistro. Afternoon free before cookery class and dinner at Los Fueros, one of the oldest restaurants in Bilbao.

Day 2. Mon 18th May Morning visit to Bermeo, world Tuna capital, to learn about (and taste) sustainably produced tuna. Visit to Gernika, inspiration for Picasso's famous painting, to see the Tree of Gernika and the Parliament. Show cooking asado lunch with Basque beef over the open fire at the Baserri Maitea restaurant, assisted by Karen Bell. Free evening.

Day 3 Tues 19th May Check out and head to morning shepherd experience including milking sheep, making cheese, watching sheep dogs work as well as cheese tasting in the foothills of the Basque holy mountains in Atxondo. Heading on to Pamplona for show cooking demonstration and lunch at Michelin star Rodero in the city. Check in to centrally located Maisonnave in Pamplona's old town. Free evening.

Day 4. Wed 20th May Morning visit on the fringes of Bardenas desert (yes, in Navarra!) to join in the local asparagus harvest with local producer Ruben Mendi. After a drink in Ruben's excavated caves we harvest

white asparagus, a local delicacy, washed down with Navarran rosado wines. Visit to Hacienda Queiles, a superb property, home to one of Spain's top organic olive oil producers (used by Michelin star chefs throughout the world). Private lunch at the estate. Free evening in Pamplona.

Day 5. Thurs 21st May Check out and head to San Sebastian for morning cookery school to learn how to make Basque pintxos with local experts Mimo (including lunch). Check in to Astoria 7 Hotel before evening pintxos tour of the old city.

Day 6. Fri 22nd May Drive to the coast for visit at a local anchovy producers in Getaria. Up the hill for a visit and tasting at Txomin Extaniz, spectacularly located and producer of fine Txakoli. Afternoon free before dinner at Rekondo overlooking San Sebastian with some fine Basque food at the home of one of the world's top wine cellars.

Optional Day 7. Sat 23rd May End of tour or free morning before a special lunch in one of the city's famed gastronomic societies in the company of Gijs van Hensbergen. This is a rare and privileged visit and a unique way to discover why Basque cuisine is where it is today. Free evening.

Sun 24th May End of tour.



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\$4500 per person double occupancy

\$700 single supplement

\$500 deposit per person

***Optional Michelin dinner night in Bilbao \$295 pp sharing (\$75 single supplement)**

**** Optional Gastronomic Society lunch and night in San Sebastian \$750 pp sharing (\$85 single supplement)**

Limited to 20 guests

Included

- 2 nights Hotel Miro, Bilbao
- 2 nights Hotel Maisonnave, Pamplona
- 2 nights Hotel Astoria 7, San Sebastian
- Private transport by luxury coach
- Tour manager
- Breakfast daily; 5 lunches/ 3 dinners
- Visits and activities as specified



Not included

Airfare; meals not mentioned above; travel insurance; gratuities for guides

Contact us to sign up for this trip

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