

CHEF'S CULINARY WEEK BASQUE COUNTRY, 15 - 22 JANUARY 2018



Paladar y Tomar
WINE & CULINARY TRAVEL DESIGN



TOUR / JOURNEY: NORTHERN SPAIN COOKERY JOURNEY
CLIENT: THE CLUB CHEFS OF WESTCHESTER | ATT. AUSTIN BRASWELL

BOOKING REFERENCE: 20170190
DATES: 15 - 22 JANUARY 2018
DURATION: 7 NIGHTS
PERSONS: 20 ADULTS
LANGUAGE: ENGLISH

PROGRAM OVERVIEW

MONDAY 15 JAN	BILBAO – SAN SEBASTIAN Private transfer San Sebastian - Bilbao + Lunch Pintxos Tour + Dinner at a traditional restaurant
TUESDAY 16 JAN	SAN SEBASTIAN Morning city tour + ARZAK*** lunch + Wine Bar Tasting & Dinner
WEDNES. 17 JAN	SAN SEBASTIAN Mutriku Fishing Experience & Hands-on lunch at a Sociedad Gastronómica + Traditional dinner in San Sebastián
THURSD. 18 JAN	SAN SEBASTIAN Euskal Txerria pigs farm visit & Degustation lunch of pork meat specialties + Cooking class & dinner in San Sebastian
FRIDAY 19 JAN	SAN SEBASTIAN - BILBAO Artisan cheese maker visit & Lunch in Sociedad Gastronómica in Hondarribia + Dinner in a cider house in Bilbao
SATURD. 20 JAN	BILBAO Food market tour & Cooking Class + Guggenheim Museum private tour + Dinner in an <i>asador</i> (grill house) in Bilbao
SUNDAY 21 JAN	BILBAO Rioja Wine Day Trip + Farewell dinner in a traditional restaurant in Bilbao
MONDAY 22 JAN	BILBAO Private transfer out to Bilbao Airport

GENERAL CONCEPT

The goal of this program is to provide you with the greatest culinary immersion in the Basque Country in 7 days, professionally oriented to cover the main cultural aspects of the region.

Culinary highlights:

- > Uncover the Basque culinary scene in the most authentic way;
- > 2 Cooking classes and 2 hands-on show cooking sessions;
- > 1 Michelin starred restaurants: ARZAK***
- > Experience all different styles of restaurants: traditional, Michelin, *asador*, pintxos bars and *sociedad gastronómica*;
- > Food Market visit;
- > Fishing market experience;
- > Artisanal cheese maker;
- > Local black pigs;
- > Rioja visit

All activities are totally customized to your specific expectations; therefore this proposal is an inspiring initial point of departure. The menus will be defined in a way to offer a general overview of the local cuisine and a balanced diet throughout the week.

PROGRAM

15 JANUARY 2018, MONDAY | BILBAO - SAN SEBASTIAN

11:15 – Private Transfer Bilbao Airport – Hotel de Londres y de Inglaterra, San Sebastian ([Flight: BA 0466 from London LHR](#))

13:00 approx. Arrival to San Sebastian and check-in.

13:30 – Meet at the lobby, we'll leave for a waking Pintxos Tour:

SAN SEBASTIAN PINTXOS TOUR

San Sebastián, this small but gorgeous seaside city boasts Belle Époque architecture, a profound cultural heritage and arguably the best cuisine in the Basque Region. It has the most Michelin-starred restaurants per square meter in Europe, but even the quality of the everyday food is sublime. A walking pintxos tour reveals the best of the local gastronomic essence. Be ready for the most genuine experience. We will tell you stories and explain the singularities of this way of eating. We will recommend the best pintxo at each place and the best wine to pair among our preferred bars.

INCLUDED: Private guidance during 3 hours walking tour | Food and drinks (5 pintxos+5 drinks)
NOT INCLUDED: Transportation (not needed) | Personal purchases | Gratuities

16:30 – End of the tour, free time to rest.

20:45 – Meet at the lobby, we'll walk to restaurant [Casa Urola by chef Pablo Loureiro Rodil](#); cross the pintxos bar and climb upstairs, you'll find yourself at one of the most acclaimed restaurants in the city, founded in 1956, keeping its old-fashioned looks from others in Parte Vieja.

16 JANUARY 2018, TUESDAY | SAN SEBASTIAN

10:00 – 13:30 – Meet at the lobby,

SAN SEBASTIAN PRIVATE CITY TOUR

Enjoy a lovely promenade across this fascinating small city. Shaped by the river Urumea and later up by the hills, the city expanded when the walls were demolished 1863. The first expansion of the old town stretched out to the river's mouth, on the old quarter called Zurriola, which now shows a dynamic commercial activity, recently boosted by the presence of the Kursaal Congress Centre by the beach. The arcades of the Buen Pastor Square were fashioned after the ones of the Rue de Rivoli, with the Maria Cristina Bridge being inspired by the Pont Alexandre III that spans the Seine.

You'll walk around some of the most centrally located highlights and we'll explore some of the historical food and wine shops.

INCLUDED: Private guidance with local guide | Transport| All taxes

13:30 – 16:30 – Lunch at **ARZAK***** - degustation paired menu –

FREE TIME

21:00 – 23:00 approx – Private wine tasting and light dinner: at [Essencia Wine Bar](#), a great establishment by well known wine merchant that sells national and international wines. We'll organize a txakoli wine tasting with local wines from the area.

17 JANUARY 2018, WEDNESDAY | SAN SEBASTIAN – ONDARROA - MUTRIKU – SAN SEBASTIAN

08:50 – Meet at the lobby, we'll be transferred to Ondarroa.

09:00 – 10:30 – Transfer to Ondarroa:

ONDARROA, FISH AUCTION & SOCIEDAD GASTRONOMICA EXPERIENCE

An opportunity to learn the past and importance of the fishing art in the region.

Ondarroa is a fishing and canning town; The port of Ondarroa is, as regards the volume of fresh catch, the most important deep-sea fishing port on the Cantabrian coast. Yes, this tiny village has a strong character and has been strongly marked by the sea - popularly named “*la mar*” in feminine - because the sea is their entire life. We will visit the port, and if today we are lucky and there is fish catch - it'll depend on the weather, that is something we cannot control - we'll watch first hand the boat coming in, the entire fish unloading and the exciting auction! If not, no worries, the stories and legends of this particular place will not leave you indifferent while you visit the port, its auction hall, the port guilds... And all will be guided by a chef!

In any case, we will get the freshest produce of the day as part of your lunch in a **Sociedad Gastronómica**, that private gastronomic clubs which are the envy of so many! We will arrange your participation, in a special way due your case.

SOCIEDAD GASTRONÓMICA EXPERIENCE

Access to one of the most persuasive experiences a gourmet could ever dream of: enjoying a meal at a Sociedad Gastronómica in San Sebastián. Gastronomic societies play an important role and serve as meeting places where men of all social classes, known as cuadrillas, go to cook, eat and socialise.

Called txokos in Basque, these popular institutions had a significant impact on Basque cuisine. Many traditional dishes have been rescued or resurrected by sociedades gastronómicas and would have otherwise died out. Male members – traditionally men only where allowed, women are nowadays admitted in to eat but not to cook – meet in a private club fully equipped with kitchen and dining areas with a modest but cozy decor, either with other members of the society or with their families and friends. Don't expect sophisticated recipes but only traditional preparations such as the bonito con tomate that reminds us of our childhood summers, the yummy bacalao al ajoarriero or a classical T-bone steak called txuletón, you will soon discover the Basque Country is a temple of beef.

INCLUDED: Admittance to the club | Club member & Private chef | All food and drinks

NOT INCLUDED: Transportation (not needed) | Gratuities

15:30 – 17:00 – Transfer back to San Sebastian.

FREE TIME.

21:00 – Dinner at [Restaurante LANZIEGO](#) by chef [Iker Agote Lanziego](#), grandson of the founders, runs a discrete restaurant where ingredients are king since 1982, and her mother is the meticulous Maître d' watching every detail.

18 JANUARY 2018, THURSDAY | SAN SEBASTIAN – PIGS FARM – SAN SEBASTIAN

10:15 – Meet at the lobby, we'll be transferred to the pigs farm:

10:30 – 11:15 – Transfer.

EUSKAL TXERRIA LOCAL PIGS VISIT

Euskal txerria is one of the three Basque pigs, but among them only the Euskal Txerri still survives. This friendly pigs are known for their enormous, floppy ears. We'll visit a farm family that is preserving this breed, learn all about the animal and the breeding. We will see the pigs grazing free, and they will teach us how they make all the delicious specialties such as *jamón*, shoulder, loin, *chorizo*, *chistorra*, Lukainka (artisan sausage), marinated bacon...

INCLUDED: Private visit to the farm | Lunch: degustation menu of the breeder's pork meat |
Transportation | All food and drinks

NOT INCLUDED: Anything not mentioned at section "INCLUDED"

15:30 -16:30 – Transfer back to San Sebastian

18:00 – 22:00 –COOKING CLASS IN SAN SEBASTIAN: [Michelin Star Secrets Class](#)

19 JANUARY 2018, FRIDAY | SAN SEBASTIAN- SAINT JEAN DE LUZ - BILBAO

08:45 – Meet at the lobby.

09:00 – 10:00 – Transfer to Saint de Luz:

TASTES OF THE FRENCH BASQUE COUNTRY & HONDARRIBIA

Enjoy a short escape to discover the culinary secrets of the French Basque country, we'll take the winding coast road -the Corniche- to the small town of San Juan de Luz, where we'll visit its interesting food market.

Visit one of the best *maître fromager*, which serves Michelin star restaurants and taste a wide variety of these exceptional products with a glass of Irouleguy wine.

If we have time we'll visit the first producer of the famous "French macaron" this cookie who became famous all over the world.

Then we will head back to Spain, to the town of Hondarribia.

11:45 – 15:30 – Visit of the town of **Hondarribia** & lunch at the local **Sociedad gastronómica**, a second hands-on lively session.

15:30 – 17:15 – Transfer to Bilbao

21:00 – Dinner at a traditional **grill house** known as "asador", to try the Basque grilled T-Bone steak.

20 JANUARY 2018, SATURDAY | BILBAO

09:30 – Meet at the lobby.

09:30 – 10:00 – Walking tour to reach Ribera Food Market

11:00 – 16:00 Cooking class : **The art of pintxos**

17:00 – 18:30 – Private tour of **Guggenheim Museum** (90 min), our guide María is an arts connoisseur.

FREE TIME

20:50 – Meet at the lobby.

21:00 – Dinner at restaurant **BAITA by chef Baita Gaminiz**, a chic, elegant restaurant with fine views over the river, where you can sample the house specialty, *bacalao* (cod fish), prepared in a dozen different ways.

21 JANUARY 2018, SUNDAY | BILBAO – RIOJA -BILBAO

09:00 – Meet at the lobby.

09:00 – 10:30 – Transfer to Rioja.

EXCLUSIVE RIOJA WINE DAY TOUR FROM BILBAO

La Rioja turns out what most people have in mind when they think of Spanish wines. Enjoy a great day among vineyards around two of the best wineries in an exclusive private-guided tour. The region produces wine since ancient Roman times. Taste terrific wines. It's no accident that when phylloxera hit Bordeaux in the late 19th century, French winemakers chose Rioja as a location to make wines for the French market.

Not only will you have a chance to access remarkable wineries but also you will try astonishing new style wines that express a sense of place. Winemakers are making wines that reveal the terroir of the region, village, estate, and, increasingly, the vineyard. A pairing lunch is foreseen at one of the bodegas.

WINERY 1: WILL BE DEFINED THIS WEEK

WINERY 2: WILL BE DEFINED THIS WEEK

16:30 – Transfer back to Bilbao.

21:00 – Farewell dinner at restaurant in Bilbao

22 JANUARY 2018, MONDAY | BILBAO, DEPARTURE

06:30 – Private Transfer Hotel Miró Bilbao – Bilbao Airport (**Flight BA 7243 departing at 9.30 am**)

SOME EXTRA INFORMATION FOR YOU...

WHAT IS AN ASADOR

Not only because Asador Etxebarri is a Michelin-starred Basque restaurant, but *asadores* are traditional grill houses in the Basque Country, with coal being the greatest taste-enhancer. Cooking over an open fire is now experiencing a new wave and it is the most ancestral cooking method too. You shouldn't miss not trying some good grill!

ACCOMMODATIONS

- 4 NIGHTS | SAN SEBASTIAN: 4* Sup
- 3 NIGHTS | BILBAO: 4* Boutique

PRICE IN EUROS: 3.000 EUR PER PERSON FOR A GROUP OF TWENTY

WHAT'S INCLUDED

- 7 Nights accommodation as specified, based on double occupancy on bed and breakfast basis;
- All private transfers in deluxe minibus;
- 7 lunches;
- 7 dinners;
- Private Activities as described per the program;
- An expert tour director throughout the program;
- Hotels curating and bookings handling;
- Restaurants curating and bookings handling;
- All taxes

NOT INCLUDED

- Personal purchases
- Gratuities (not required)
- Travel insurance
- Medical insurance
- Any concept not mentioned at the section "WHAT'S INCLUDED"

PLEASE, INFORM ABOUT ANY ALLERGY OR FOOD INTOLERANCE

USEFUL INFORMATION

VISA INFORMATION

All citizens require passport or EU national ID identification to be valid for six months after departure date.

TRAVEL AND MEDICAL INSURANCE

Remember to bring with you your travel and medical insurance documents and to have with you the emergency telephone numbers.

DRESS CODE

Casual dress code and comfortable clothes are recommended. Sun glasses, cap and sunscreen are always suitable. It will be cold and humid, we suggest bringing winter clothes. There is a high probability of rain, closed shoes, a pair of water proof shoes and a raincoat are highly recommended.

WIFI

Free Wifi is available at every hotel.

POWER SUPPLY

Voltage is 220V, 50 Hz (cycles). One needs to use a transformer (converter) if the appliance one wants to use is 110V. The voltage in the U.S. is 110V, 60 Hz. The wattage of the transformer must match the wattage of the appliance. The shape is also different; the electric plug has two round pins. One needs an adapter plug if one's appliance comes from the US, where two flat pins are used.

TIPPING ETIQUETTE IN SPAIN

During your stay in Spain, the norm here (if you want to follow local tipping etiquette), is leaving small change for bars and taxis, single euros for other transactions including everyday restaurants and anywhere between 5 and 10 percent for more elaborate meals. But during the group program not tipping is required, remember, it's all-inclusive.

LUGGAGE

The vehicle used for all the trip transfers has capacity enough for the group, but we recommend not exceeding one big suitcase and one small carry-on suitcase per person. Please identify your pieces of luggage; that will help porters and hotel staff to identify them and properly distribute them upon check-in.

HOTEL IN SAN SEBASTIAN: [Hotel de Londres y de Inglaterra 4*](#)

HOTEL IN BILBAO: [Hotel Miró 4* Boutique](#)

VALESKA AND FERNANDO WILL BE WITH YOU THE ENTIRE PROGRAM FROM JANUARY 15th TO JANUARY 22nd.

LOCAL CONTACT:

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