



**CULINARY TRIP TO NICE, FRANCE
APRIL 18 - 25, 2020**

YOUR GUIDE: CHEF JEAN-FRANCIS MOTS formerly of THE RITZ CARLTON, BOSTON

ITINERARY

Note: Sequence and venues are subject to change. An update will be provided closer to departure.

SATURDAY APRIL 18 DEPART

New York JFK 8:15pm flight. Delta #142 (non-stop) OR leaving your city via your favorite airline. West coast may want to consider a route via Paris.

SUNDAY-DAY ONE: APRIL 19

- Arrival in Nice; late morning bus will pick up at the airport
- Check in at [Hotel Aston la Scala](#), 4.5 stars and great location!
- Light lunch and elaboration of trip
- Promenade des Anglais by the beach to kill the jet lag
- Reception and early dinner

MONDAY-DAY TWO: APRIL 20

- Breakfast 7:30am, bus leaves at 9:00am
- Visit of Parfumerie in Grasse: [Fragonard](#)
- Wine tour and olive oil factory tour
- Dinner on your own

TUESDAY-DAY THREE: APRIL 21

- Breakfast 7:30am, bus leaves at 9:00am
- Marche aux fleurs (flower market)
- [Musee Escoffier](#): Museum tour led by Michel Escoffier, great-grandson of Auguste Escoffier
- Lunch by the Musee square ([L'Auberge Fleurie](#))
- Afternoon [Chateau Eze](#) visit of Medieval Village
- Walking tour
- Dinner on your own; suggestion-the old city/harbor of Nice, walking distance

WEDNESDAY-DAY FOUR: APRIL 22

- Breakfast 7:30am, bus leaves at 9:00am
- Monaco: visit of palace-kitchen and garden
- Tour the city, lunch at [Café de Paris](#) and visit the casino
- Dinner on your own

THURSDAY-DAY FIVE: APRIL 23

- Breakfast 7:30am, bus leaves at 9:00am
- Trip to St. Tropez
- Wine tour-[Chateau Minuty](#) in Gassin
- Lunch and shopping
- Dinner on your own

FRIDAY-DAY SIX: APRIL 24

- Breakfast at 7:30am, bus leaves at 9:00 am
- Cooking demonstrations
- Gastronomique farewell dinner* at [le Negresco Hotel](#)
* Evening attire is recommended. Beverages not included.

SATURDAY-DAY SEVEN: APRIL 25 DEPART

- Breakfast 7:30am
- Bus leaves hotel 9:00am for the airport; trip back to New York

Plane leaves Nice at 12 noon arriving at New York JFK Airport at 3:15pm. Flight is Delta Airlines #143 (nonstop). If you choose to make your own flight arrangements, your flight plan must be communicated at the time of deposit.

Air fare is not included due to personal travel preferences. Economy Premium is recommended.

This trip will consist of:

- Cooking demonstrations
- Visit of olive oil fabrication
- Rosé wine visit and degustation
- Goat and other cheese production
- Cultural and historical sightseeing; including Musee Escoffier



Fabrice Roy, gastronomic journalist from the south of France, will be a guest commentator at selected venues. Fabrice has written a book on south of France Gastronomy.

The hotel price for this trip is based on **double occupancy**. Single travelers will be charged an extra fee!

- 1) Trip includes all breakfasts and lunches, two (2) dinners, and transportation. A donation to the Escoffier museum is included for the private visit.
- 2) Deposit of \$1000.00/person is required at registration. Please make checks payable to: Le Great Chef Travels and mail to 744 Hampton Place, Marietta, GA, 30064.
- 3) The final balance (per person) of \$ 2,368.00/single occupancy and \$ 2,285.00/double occupancy is due 45 days prior to departure (March 4, 2020), remitted to the address above.
- 4) Upon request, 50% will be refunded up to 30 days prior to departure (March 19, 2020).
- 5) No money will be refunded within 15 days of departure (April 3, 2020). The price per person is all inclusive; excluding any/all beverages.

Note: Comfortable walking shoes are advised! The temperature should be pleasant during the day and cool in the evening. However, wind or rain is never out of question.

If you have any questions, please feel free to contact Chef Mots at jfmots@hotmail.com or 678-644-1751.