LYON, Gastronomic Capital of France & the Beaujolais Region

May 26 - June 1, 2018

with Chef Michel Bouit, president, The Word of MBI, A Taste of France

Saturday May 26
Departure for France

Sunday May 27
Arrival in Lyon & transfer by deluxe motor coach to Hotel Ibis Lyon Centre Perrache for 5 nights.

Lyon is one of Europe’s great cities. It was founded by the Romans and has a visible history spanning more than 2,000 years. Its Renaissance Old Quarter is rivaled only by Venice. The city’s outstanding museums, two seductive rivers the Rhone & the Saone and lively art scene are combined with an abiding appreciation for great food and restaurants. This is a city where even a sandwich bought from a street vendor is a small work of art! Lyon feels like Paris should; relaxed.

Guided visit of the Vieux Lyon - old quarter. The visit includes its Traboules - ancient passageways; the Painted Walls - trompe l’oeil and the 17th century Basilica of Fourviere situated on a hill overlooking the city. Dinner at the famous Brasserie Georges, est. 1836.

Monday May 28 - A Day in the Beaujolais Region
Breakfast at the hotel. Departure for the Beaujolais Region “Route des Crus” considered France’s most beautiful wine region. As we drive through quaint medieval towns built of ochre-colored stones we will see majestic castles and stunning landscape panoramas of rolling hills dotted with vineyards. “Bien sur” our journey includes wine tastings! We will visit Huilerie Beaujolaise, an ancient mill that is still producing walnut, hazelnut, pistachio, almond, and sesame oils and more. Then on to Romaneche-Thorins for a visit of the Hameau du Vin Georges Duboeuf with a degustation and lunch. Our dear friend Franck Duboeuf will also arrange a tasting at Chateau des Capitans, a 19th century chateau in the heart of AOC Cru Jullienas. Dinner this evening is at Paul Bocuse’s Brasserie de l’Est with its menu “Cuisine des Voyages”.

Tuesday May 29
Breakfast at the hotel. Today, we travel outside of Lyon to Jasseron to visit the farm of Monsieur Pascal Chanel who raises the famous Poulet de Bresse. Then on to Buellas for lunch at l’Auberge Bressane. After lunch, we visit of the 18th century Apothecary of Bourg-en-Bresse.

The visit includes its laboratory, one of only a few remaining in perfect condition. The equipment remains from the past centuries: copper stills, mortars, cast iron stove, etc. The back room houses beautiful earthenware pots and a library of ancient works, some of which date back to the 17th century. The pharmacy, with its oak paneling, Louis XV style carved custom cabinets housing containers, towering pots and curative waters, powders, ointments and pills, carefully stored in more than 1,000 boxes, jars and glasses.

Afternoon visit of Les Escargots de Fabio, a snail farming in Ambronay. We conclude our day with a regional dinner in the medieval village of Perouges at Ostellerie du Vieux Perouges consisting of Frog Legs, Poulet de Bresse cuit au Grand Four & Galette Perougienne.

Wednesday May 30
Breakfast at the hotel. Next, we visit the famous family-owned Chocolatier Bernachon. Their artisans roast their own cocoa beans and use only the finest ingredients to create an exquisite array of chocolates, confections and pastries.

Next is Institute Paul Bocuse, Chef Bocuse’s famous culinary school housed in the former Chateau du Vivier in Ecullay. This experience begins with a gastronomic lunch in Restaurant Seasons, the institute’s beautiful formal dining room, followed by a pastry demo in their amphitheater. We then move on to a hands-on cooking class to prepare your own dinner; first and main courses. The Institute provides dessert. It promises to be a great experience!
Thursday May 31
Morning visit of the indoor market La Halle de Lyon to see an incredible array of meat, poultry, fish, cheese, fruit, vegetables and so much more. Here we will experience a true Lyonnais - style breakfast, a machon in the market bistro of our friend Chef Yannis that will be enjoyed with Beaujolais wine.
The rest of day is free to discover more of Lyon.
Dinner at Atelier d’Yvonne, a typical Lyonnaise bouchon.

Friday June 1
After breakfast departure for the airport for return flight.

Bon Voyage!
Reservations ~ Lyon, The Cuisine, Wine, History & Culture

Name _____________________________________

(Print Name Exactly As Shown On Passport) chef coat size ______

Total # traveling __________

Addl. traveler name ________________________________________________

(Print Name Exactly As Shown On Passport) chef coat size ______

Address: _________________________________________________________

City/State/Zip: ___________________________________________________

Telephone #: ____________________________ E mail: ______________________

____ $2,350. per person, double occupancy (land package only, no airfare)
____ $2,700. per person, single room (land package only, no airfare)

A deposit of $500. per person is due with reservation. Final trip balances are payable by March 23, 60 days prior to departure. A confirmation will be mailed upon receipt of reservation. Itineraries may be subject to change.

____ Checks payable to MBI, Inc. PREFERRED ___ Visa ___ MC ___ AE Payments by credit card are assessed 5%

Credit Card #: ________________________________________________ Exp.__________ ______ ________ Security code

Cardholder________________________________________________________

Cardholder Signature: ______________________________________________

Reservations by email: mbi@worldofmbi.com Secure fax: 773-649-9179

Mail: MBI, Inc. 4428 N. Malden. Chicago, IL 60640 Tel: 773-769-1790

TOUR INCLUDES:
• 5 - night hotel accommodations with buffet breakfast, double or single occupancy
• Point to point ground transportation by motor coach including airport transfers
• Unique gastronomic dining experiences and VIP wine tastings
• Professional & cultural visits, hands-on cooking class & culinary demos as per itinerary
• Diploma., commemorative chef coat, taxes and tips
• Extended stays in France or other European destinations can be arranged through The World of MBI

Note: Airfare is not included but can be booked through the World of MBI. Call us for a quote.

Passenger Travel Protection Insurance is recommended and is available.

https://www.tripassure.com/main/?welcome=MBIC4428II.