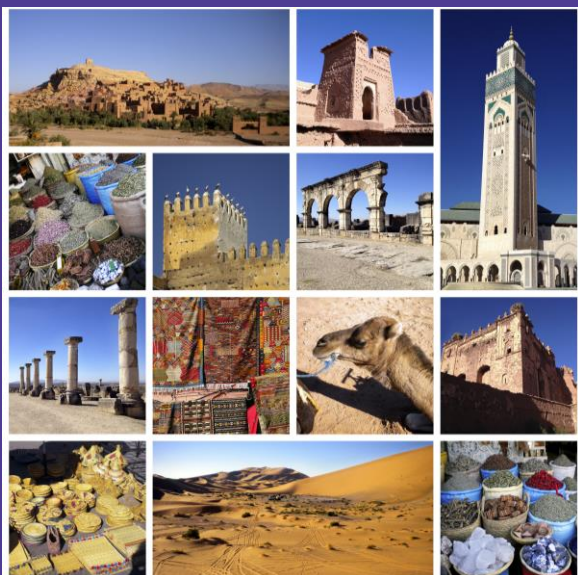




## THE ARTS



## Food, Wine & Cultural Journey to Morocco

Journey throughout the Kingdom of Morocco with Bay Area's Foodie Chap Liam Mayclem while sampling the local cuisine, visiting historic vineyards and exploring some of the most iconic cultural sites and communities in Morocco.

**BOOK NOW 888.747.7501**

### Moroccan Highlights

- ✓ Explore the **medinas (local markets)**, mosques like Hassan II, and sample the local wines and cuisine throughout your journey.
- ✓ Explore two of the **finest wineries Morocco** has to offer including wine tastings at **Thalvin Winery** outside Casablanca and the lovely **Château Roslane**, one of the most ancient wineries in the country.
- ✓ Explore the high **Atlas Mountains** with a visit to learn about Olive Oil production.

### Community & Culinary Connections

- ✓ **Interact with the local people** and have the chance to engage as you join **community members** in the High Atlas region to make lunch and dine together with the community
- ✓ Take part in a **cooking class** at **Riad Shehrazade** located in one of the most gastronomically acclaimed Riads in Fez
- ✓ Embark on a culinary odyssey with one of the most famous female chefs in Morocco **Meryem Cherkaoui** at **The Mandarin Oriental Marrakech**

### What's Included:

- 4 & 5\* accommodations throughout
- All transportation and activities outlined
- Group transfers to and from the international airport
- International air to and from Casablanca (gateway city set tentatively for San Francisco)
- Local English speaking guide throughout
- Most meals and tips
- Wine tasting and wine paired meals as described
- All entrance fees and activities described
- Private transportation throughout

### Not Included:

- Personal expenses at the hotel
- Meals not specified
- Tips for maid/cleaning staff & national guide
- Passport and/or renewal fees
- Domestic flight to gateway city
- Departure taxes where applicable



## DAY 1

For those travelers electing to purchase an air inclusive package, depart from San Francisco and fly to Casablanca, Morocco. For those travelers joining us from outside the Bay Area, depart from your home city to Casablanca.

📍 Casablanca, Morocco

## DAY 2 April 3<sup>rd</sup> - Day Trip to Benslimane

Upon arrival the group will be met by your local guide and will enjoy a driving tour of the city as you head to lunch at a local restaurant. **Visit the Hassan II Mosque** which took 6,000 traditional Moroccan artisans, five years to build. It's the **largest mosque in the world**, with room for more than 100,000 worshippers.

Continue your explorations of this architecturally rich city, with a blend of French-colonial design and traditional Moroccan style known as Mauresque architecture.

Make your way to the heart of the city and your spectacular five-star hotel **Le Doge & Spa**. It's authentic Art Deco decorations create a refined décor of an exceptional quality.

Dine this evening at the Cabestan Restaurant, an

📍 Casablanca, Morocco

## DAY 3 - Day Trip to Benslimane

After breakfast at the hotel, depart for your journey to Benslimane - home to the **Thalvin Winery**. Enjoy a wine tasting and lunch at the winery.

In 1926, 50 km. northeast of Casablanca, on the fields of Ouled Taleb Benslimane, was born the **oldest winery** still in operation in the kingdom. Thalvin has two bottling lines with a production capacity of 6.5 million bottles per year.

Confident in the authenticity of its wines and in order to boost the image of Morocco's wine abroad, Thalvin devotes part of its production for export and, in recent years, its wines are served in some of the best restaurants in the world.

You will have lunch at **Ryad des Vignes** where **Chef Damien Durand** and his team will pair your menu with a selection of four high quality **Thalvin wines**

Return to the city this afternoon for some free-time before dinner at **Ricks Café**. Made famous by the 1942 Film Casablanca, enjoy local delicacies and sample local wines paired with your meal.

**Overnight: Le Doge Hotel & Spa**

**Included meals: Breakfast, Lunch & Dinner**





📍 Casablanca – Meknes - Fez, Morocco

## DAY 4 April 5th – Wine Country

Check-out of Le Doge this morning and head to **Castle Roslane**. The first wine chateau in Morocco, located in the AOC Coteaux de l'Atlas, it combines history, modernity, tradition and refinement. Castle Roslane has more than 700 hectares of vineyards, gardens, riads, fountains, and Moroccan reception rooms. The Castle includes, a cellar of 70,000 hectoliters of which 11,000 is in thermostatically controlled stainless steel vats.

In 1998 by order of the Ministry of Agriculture, the first controlled Appellation of Morocco was created delimitating the geographic districts of Sidi-Slimane, Mjat and Boufekrane, a region known for producing great wines since the Roman empire. Sample an array of fine wines including the **Premiere Cru** Château Roslane rouge before heading to lunch at **Villa des pins**.

***DID YOU KNOW?*** Morocco is considered by many to be a “new-old” wine producing country. The history of wine in this country is very old – over 4,000 years. But winemaking and vineyards on any sort of commercial scale appeared and disappeared regularly in that time because of religion, war, and other cultural factors.

This afternoon you will learn all about **Olive Oil** production. Morocco currently ranks 5<sup>th</sup> in the list of global olive oil producers. During a tour of the Mill you will have access to all facilities, taste the best olive oils, and discover the nursery that gave birth to the most qualitative olive groves in the region.

Journey now to Fez here you are free to explore the fine culinary options and discover your dining experience.

**Overnight: Riad Shehrazade**

**Included meals: Breakfast & Lunch**

📍 Fez, Morocco

## DAY 5 April 6<sup>th</sup> – Cooking Class

This morning join an exclusive **cooking class** with the Chef of Riad Shehrazade, a beautiful 19th century Riad. A unique experience to discover an inventive and ancestral cuisine typical of Fez, cultural and gastronomic capital of Morocco.

This spectacular guest palace in Fez offers inventive and authentic Moroccan cuisine. Learn first-hand about the accolades and prestige awarded this fine dining establishment, famous for **“The couscous with 7 fruits”** which have been praised by prestigious gastronomic critics and international press around the globe.

Dine with the Chef on the luncheon **you have prepared** and do not be shy about praising your own gastronomic delicacies!

In the afternoon step back in time as you visit **Fez**, one of the world's eternal cities. With your knowledgeable guide, explore some of the thousands of narrow lanes, alleys and souks that make up the labyrinth of Fez el-Bali, the city's **old quarter**, and browse endless covered bazaars bursting with aromatic food stands, craft workshops, mosques and a colorful array of local citizens. There will be time to explore at your leisure this afternoon and maybe practice your bartering skills in the bazaars! He who dares, wins!

**Overnight: Riad Shehrazade**

**Included meals: Breakfast & Lunch**







📍 Fez – Rabat - Marrakech, Morocco

## **DAY 6 April 7<sup>th</sup>** – Cultural Exploration

After your breakfast, we'll drive to Marrakech via Rabat (530km), Morocco's capital and see the **Mohamed V Mausoleum & Hassan Tower**.

Lunch is at **le Dhow** – an Arab traditional boat on the Bouregrag River. Docked at the foot of the Kasbah Oudayas, The Dhow is a unique place; the chef calls for a cuisine that takes the best of culinary cultures and offers itself as a marriage of flavors. The menu is refined, and perpetually in motion.



It is a traditional Arabian wooden boat that is commonly called "dhow" in the Middle East, which measures 47 meters long and 10 meters wide that was manufactured in India by hand using traditional methods.

Continue driving to Marrakech and enjoy the spectacular views along the way. Upon arrival check in at your **Riad "Palais Sebban"**.

Take some time to enjoy your new surroundings and enjoy dinner at your leisure.

**Overnight: Riad Palais Sebban Hotel**  
**Included meals: Breakfast & Lunch**

📍 Marakkech, Morocco

## **DAY 7 April 8<sup>th</sup>** – Community Connections

After breakfast, we'll take a **Nanda Journeys unique** excursion to the Atlas and head to a **Berber Village**, where participants will learn, with the locals, how to prepare a Couscous. You will be shown how to knead couscous by hand, help in peeling vegetables, cutting meat and preparing the fire... While your Moroccan Couscous is simmering, **stroll through the village** or enjoy a mint tea made with local herbs.

Enjoy the fruits of your labor with the local Berber community and exchange stories about life in your respect towns.



This afternoon you will have some free time to explore or relax before venturing to your exquisite dining location for this evening – **Le Lotus Privilege**. Enjoy a local **Gnoua Music & Belly Dancing Show** while having dinner. You will be mesmerized by the drumming, dancing and decadence of the evening that will surely create memories to last a lifetime.

**Overnight: Riad Palais Sebban Hotel**  
**Included meals: Breakfast, Lunch & Dinner**





📍 Fez, Morocco

## **DAY 8 – April 9th**

Wine Exploration and Dancing Lessons

After breakfast, depart for a day trip to **“Val d’Argan Domaine”** winery established in 1994. Fruity and generous wines from Val d’Argan are produced in the region of Ounagha. The particularity of the place is that it provides a climate vineyard combining both the wind from the sea to the desert. These climatic differences bring to the Val d’Argan an extremely delicate flavor that allows it to offer a large white wine catalog, pink, gray or red: The gazelle of Mogador, El Mogador & Val d’Argan. Enjoy a wine tasting before a delicious lunch at the winery.

After lunch continue driving to **Essaouira** (about 20min drive) & visit this beautiful **Blue city**. Local artisans here are renowned for their mastery of gold and silver smithing and woodworking, most notably in the renowned Thuya wood which gives their work a unique luster and beauty. Other local treasures include the oil of the Argan tree (imagine a cross between olive, peanut and cashew oil, with a rich aroma and heady flavor) – try it like the locals, mix it with honey and spread it on your toast!

Then it’s time to put on your dancing shoes – the group will be invited to learn how to play & dance to the rhythm of the **Gnaoua music** with a local troop.

Dinner is on your own this evening.

**Overnight: Riad Palais Sebban Hotel**

**Included meals: Breakfast & Lunch**

📍 Marrakech, Morocco

## **DAY 9 April 10th – Chef Meryem Cherkaoui**

On your last day in Marrakech, you’ll embark on a culinary odyssey with one of the most famous female chefs here in Morocco **Meryem Cherkaoui**, at **The Mandarin Oriental Marrakech**. A native of Rabat, Meryem Cherkaoui left Morocco for France after obtaining her bachelor’s degree in order to study cooking. After her studies at the **Institute Paul Bocuse** and having spent time in the most prestigious French luxury hotels, the Majestic in Cannes and the Crillon in Paris, Meryem launched her own restaurant **“Maison du Gourmet”** in Morocco. It quickly became a gastronomic destination and culinary jewel of Morocco. Her cooking style blends the best of French techniques and flavors of her native Country Morocco.



In the afternoon, begin your exploration of the legendary city of Marrakech with a private visit to **the Maison de la Photographie**, a small but unique museum housing a superb collection of historically significant photographs chronicling Moroccan life and culture from 1870 to the 1950s.

**Overnight: Riad Palais Sebban Hotel**

**Included meals: Breakfast & Lunch**





Later, as you make your way through the **labyrinthine souks** of the city, make a stop at a traditional public furnace where people still cook their **homemade bread**.

Another highlight today is **Djemaa El Fna**, the city's main square, which has been described as the backdrop to the world's greatest spectacle. Your visit is in the early evening when the square really comes alive with rows of open-air food stalls, fire-eaters, acrobats, snake-charmers and street musicians performing at every turn. Immerse yourself in the journey through Moroccan flavors ending with a **Moroccan mint tea** at a roof terrace of a café overlooking the square.

Tonight, we invite you to have dinner at one of the elegant Moroccan restaurants: **Dar Yacout** was one of the first dining destinations created in the medina. **Mohamed Zkhiri** is the culinary master who presides over the menu of this sumptuous venue. The décor is enchanting with its private rooms and breath-taking panoramic view from the terrace overlooking the medina and Koutoubia mosque. Highly traditional Moroccan cuisine with a menu incorporating an amazing succession of flavors, and service that lives up to the standards of this wonderful establishment

**Overnight: Riad Palais Sebban Hotel**  
**Included meals: Breakfast & Lunch**



📍 Casablanca, Morocco

## DAY 10 – April 11th

Depart

After breakfast, check out and head to the airport for your early afternoon flight home (flight times subject to change).

Say goodbye to Morocco as you head back to San Francisco (arrival the same day).





📍 Casablanca

## Le Doge Hotel & Spa

<http://www.hotelledoge.com/>



📍 Marrakech

## Riad Palais Sebban

43 Derb Moulay Abdellah Ben Hsleine  
Marrakech, Morocco

**International number:** +212 524-440 225

<http://www.riad-palais-sebban.com/>



📍 Fez

## Palais Sheherazade

23, Arsat Bennis Douh,  
30000 Medina of Fez, Morocco

**International number:** +212 535-74 16 42

<http://www.sheheraz.com/en/>



*Palais Sheherazade has been awarded the prestigious International Five Star Diamond Award by the American Academy of Hospitality Sciences (AAHS).*