



Sunday · January 8th, 2023 - Sunday · January 15th, 2023

Club Chefs of Westchester West Coast Adventure

Final Itinerary as of December 18, 2022

Itinerary for Portland, Napa, & San Francisco

Final Itinerary

| | |
|---------------------------------|---|
| Sunday · January 8th | Flight from New York to Portland 11:30 AM Hilton Portland Downtown - Portland, Oregon Getting Acquainted with Portland and Visit of New Deal Distillery 5:30 PM Meet the Dentons at OX Restaurant 8:15 PM |
| Monday · January 9th | Morning Visit of Coco Donuts and Roseline Coffee 8:15 AM Cooking Class with Lunch at Nostrana 11:00 AM (3hr 30min) Getting to Know Portland through Chocolate and Breweries! 2:30 PM (3hr 30min) Exploring Portland's Food Truck Scene 6:30 PM (2hr 30min) |
| Tuesday · January 10th | Evergreen Aviation & Space Museum 8:30 AM Wine Tasting and Lunch at Domaine Drouhin in Willamette Valley 12:00 PM (2hr 30min) Wine Tasting at Bergstrom Winery 2:30 PM (1hr 45min) Dinner at Olympia Provisions 6:00 PM (3hr) |
| Wednesday · January 11th | Flight from Portland to San Francisco 9:00 AM CJ Olson's Cherry Farm 12:15 PM (1hr) Lunch at Alpine Inn--Meet Local Producers! 1:30 PM (2hr 30min) Hilton Garden Inn Napa - Napa, California (2 nights) |

Dinner and Wine Tasting at Brasswood Cellars 7:30 PM (2hr 30min)

Thursday · January 12th

Tour of the Culinary Institute of America (CIA) at Copia 9:15 AM
Del Dotto Vineyards Experience with Lunch 11:30 AM (3hr 30min)
Dinner at Ad Hoc 7:30 PM (2hr)

Friday · January 13th

The Opus One Experience 9:30 AM
Cakebread Cellars with Lunch 12:00 PM (2hr)
G Hotel San Francisco 4:00 PM
Dinner at Prospect 6:30 PM

Saturday · January 14th

Tour of Ferry Building Markets & Shops 8:30 AM
The Backstreets of Chinatown 11:30 AM
Tour of San Francisco 2:00 PM (2hr)
Grand Finale Dinner at Restaurant Gary Danko 5:30 PM

Sunday · January 15th

Flight from San Francisco to New York 1:55 PM

Final Itinerary

The itinerary below is final as of December 18, 2022. Some of the timelines are subject to change.

Sunday · January 8th



New York, John F. Kennedy International Airport to Portland, Portland International Airport

Alaska Airlines (AS)

Image credits: Pixabay

AS857

Carrier / Flight

11:30 AM

Depart JFK •

2:52 PM

Arrive PDX •

Notes

Your hosts will greet you at the airport after Baggage Claim and direct you to the bus that will take you into Portland for your check-in at the hotel.



Hilton Portland Downtown - Portland, Oregon

1 503-226-1611
921 SW 6th Ave, Portland, OR 97204

Jan 08 · 4:00 PM

Check-in

12:00 PM

Check-out

Downtown Tower Hotel & New Executive Tower, located in heart of business & financial district near shopping & entertainment.

Amenities

Breakfast is included each morning

Room Selection

Category
Double Rooms

Bedding
Two Doubles



Getting Acquainted with Portland and Visit of New Deal Distillery

Image credits: Pixabay

5:30 PM

Start Time

After you check into your hotel, we will meet our local guide to get acquainted with Portland! Your guide will provide general information and answer questions about the city, including the food culture. During our way to New Deal Distillery, you will

have a brief sightseeing drive. Explore the city's craft distilling community, branded as "Distillery Row," with one of its early leaders, Tom Burkleaux, owner and distiller at New Deal Distillery. We will sample some of their hand-crafted spirits and learn about the distillery culture of this avant-garde city.



Meet the Dentons at OX Restaurant.

8:15 PM

Start Time

There's no better way of being welcomed to Portland and the Pacific Northwest than to enter into Greg and Gabi Denton's James Beard Award-winning OX Restaurant, a culinary institution in the heart of Portland's thriving Eliot neighborhood.

OX Restaurant finds inspiration in the wood-fired grilling tradition of Argentina, and with it, the culinary heritage of Spain, France and Italy. The name OX pays homage to the work animal that pulls the plough, tilling the soil and replenishing the land's ability to produce its fruits, vegetables, and grains.

Showcasing prime local meats and fish, OX also features seasonal produce in distinctive preparations.

OX harnesses the culinary talent of Portland chefs Greg Denton and Gabrielle Quiñónez Denton in a friendly and comfortable neighborhood restaurant with an energetic vibe and creative menu designed to appeal to the palate of the Pacific Northwest.

Enjoy bubbles upon arrival followed by a chef-led introduction to the restaurant. You will then be seated in a private space to enjoy Chef Greg and Chef Gabi's fantastic meat-centric fare.

Monday · January 9th



Morning Visit of Coco Donuts and Roseline Coffee

8:15 AM

Start Time

This morning, we begin our culinary tour by visiting a pair of well-regarded establishments centering on coffee and donuts, both of which are iconic to Portland's food scene! First up is Coco Donuts where we will visit their small-scale coffee roastery and sample their donuts. Coco Donuts is a handcrafted classic donut company at its core, but has broken down the traditional barrier of donut shops' non-existent coffee programs by roasting their own coffee, providing customers with the highest quality coffee Oregon has to offer. They cultivate relationships directly with coffee farmers and co-ops around the world to select, roast and offer some of the best specialty coffee around. Enjoy the Coco Donuts experience with their house roasted coffee.

Next, is a visit of Roseline Coffee for a comparative tasting experience. By creating meaningful relationships with their producers, importers and community, Roseline Coffee is able to curate the highest quality coffee experience possible. At their core, the mission is simple: to share great coffee.

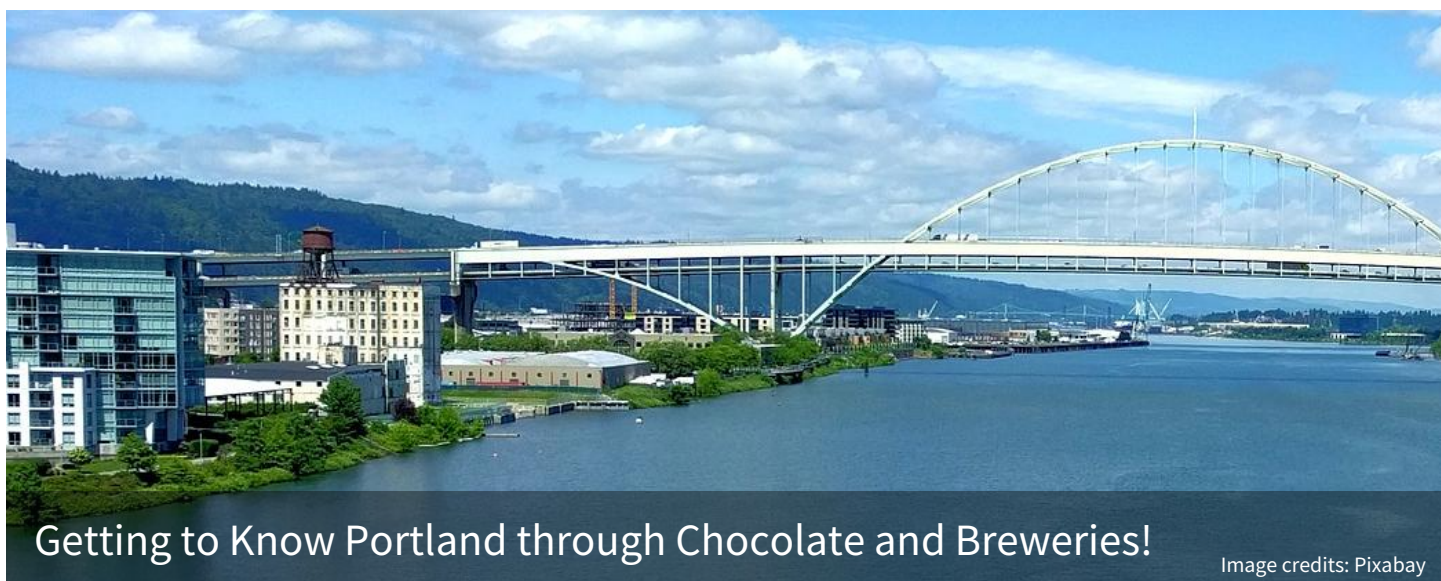


Cooking Class with Lunch at Nostrana

| | | |
|-------------------------------|----------------------------|------------------------------|
| 11:00 AM Start Time | 2:30 PM End Time | 3hr 30min Duration |
|-------------------------------|----------------------------|------------------------------|

Join Chef Cathy Whims at her world famous restaurant, Nostrana, in the heart of Portland's hip Buckman neighborhood. Nostrana—literally ‘ours’ in Italian dialect—invokes local, simple food from honest ingredients, based on regional Italian fare. Cathy will conduct a hands-on gnocchi class in her kitchen. You will learn several techniques to take back to your kitchen, along with sauces that work beautifully with gnocchi. Then, feast on your creations as well as several of Cathy's popular dishes with paired wines. The wines will be presented by Nostrana's sommelier.

Cathy Whims, a six-time James Beard Award finalist, opened Nostrana with her husband David West in 2005. Prior to establishing Nostrana, she was co-owner of Portland's pioneering Italian restaurant, Genoa. A never-ending curiosity takes Cathy to Italy often, where she continues to make new friendships and enjoy the complex flavors evoked by simple cooking.



| | | |
|------------------------------|----------------------------|------------------------------|
| 2:30 PM Start Time | 6:00 PM End Time | 3hr 30min Duration |
|------------------------------|----------------------------|------------------------------|

After lunch, we will visit Creo Chocolate for a “make-your-own-bar” tour of their craft facility and chocolate shop. Next, visit a local craft brewery to learn about Portland's brew culture, enjoy light afternoon snacks, and sample beers brewed on site.

This afternoon's program completes the picture for iconic foods and beverages of this vibrant city.



Exploring Portland's Food Truck Scene

6:30 PM

Start Time

9:00 PM

End Time

2hr 30min

Duration

Our guide will take us to The French Quarter, a food-cart pod in Southwest Portland, to enjoy a sampling of some of Portland's best food cart cuisine--a favorite pastime of the town!

Tuesday · January 10th



Evergreen Aviation & Space Museum

8:30 AM

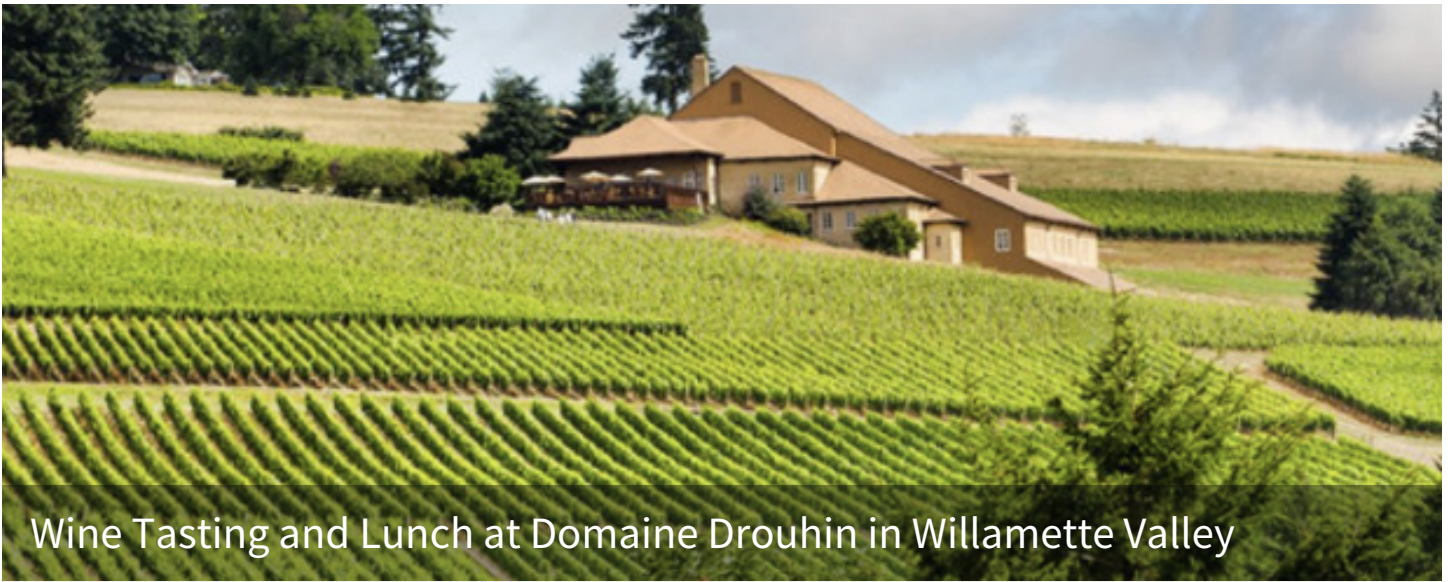
Start Time

We will depart early today after breakfast for an excursion to one of the country's top-rated wine regions, Willamette Valley. Before indulging in the area's world-famous Pinot Noirs (among other wines), we will visit The Evergreen Aviation & Space Museum in McMinnville. Home to the Hughes H-4 Hercules (also known as Spruce Goose), the museum complex includes four main buildings: the original aviation exhibit hall, an [IMAX](#) theater, a second exhibit hall focused on [space technology](#), and a water park.

You will have about 90 minutes to enjoy the museum on your own.

Notes

Entry fees included.



Wine Tasting and Lunch at Domaine Drouhin in Willamette Valley

12:00 PM

Start Time

2:30 PM

End Time

2hr 30min

Duration

Escape to Dundee Hills, overlooking the majestic Willamette Valley. Known for exceptional Pinot Noir and Chardonnay wines, we are excited to take you to the Drouhin family's estate in Oregon, complementing their award-winning Burgundy winery.

Experience wines made with French Soul from Oregon Soil. Poised atop the Dundee Hills, with gentle slopes that capture the breezes and sunshine, Drouhin's 235-acre estate, Domaine Drouhin Oregon (DDO), overlooking Willamette Valley that produces some of the finest Pinot Noir and Chardonnay fruit in the world. Robert Drouhin's vision of an Oregon estate winery that could rival the great vineyards of Burgundy has been realized here. From what began as test plantings of cloned Pinot Noir rootstock, Domaine Drouhin now encompasses 124 acres of hillside vineyards. Interspersed with the Pinot Noir vines are 11 acres of Chardonnay, planted at various elevations and, like in Burgundy, planted right alongside rows of Pinot Noir.

Everything planted at DDO is unique to the estate. Their densely planted vines are farmed sustainably, L.I.V.E. certified, and tended to by hand when leaves and fruit are thinned; harvesting is also done entirely by hand.

Founded in Beaune in 1880, Maison Joseph Drouhin's cellars have spread from the historical Cellars of the Dukes of Burgundy and the Kings of France in Beaune (12th-18th centuries) to the Moulin de Vaudon, an 18th Century watermill in Chablis. Rigorous attention to detail, self-imposed discipline, a desire to learn, a strong sense of values, passion and daring, are the qualities that have been handed down through the generations, together with the art of winemaking and a never-ending search for excellence.

Enjoy a tour of the vineyard and winery, along with an instructive lesson on New World versus Old World wines--who better than Drouhin to instruct us on the nuances between Burgundy and Willamette Valley?



Wine Tasting at Bergstrom Winery

2:30 PM

Start Time

4:15 PM

End Time

1hr 45min

Duration

Since 1999, the Bergstrom Family has been working towards their vision of stewarding naturally and responsibly farmed, estate vineyard terroirs that best represent the diverse appellations of the world-class Willamette Valley appellation. Bergstrom's Pinot Noirs, Chardonnays, and Syrahs are a three-dimensional expressions of the state's ancient volcanic and marine sedimentary hillsides.

Enjoy your second winery visit of the day and savor Bergstrom's topnotch wines!



Dinner at Olympia Provisions

6:00 PM

Start Time

9:00 PM

End Time

3hr

Duration

Tucked into one of Portland's beautifully restored industrial buildings, Olympia Provisions Southeast has grown from establishing the city's first salumeria to being a destination for refined European cuisine. Their menu is guided by the capable hands of Chef Katherine Roe, and reflects a traditional approach to the culinary world of rustic Spanish and Mediterranean cooking. In combining these methods with the fresh local produce, seafood, and meat of the Pacific Northwest, Roe's dishes highlight the local seasons on her menus while honoring timeless traditions that inspired our world of charcuterie.

We will first visit their world-famous meat plant where their award-winning charcuterie are produced. Then, we'll head to the restaurant for a sumptuous feast featuring their amazing products and the talents of Chef Katherine, paired with local beers.

Wednesday · January 11th



Portland, Portland International Airport to San Francisco, San Francisco International Airport

Alaska Airlines (AS)

Image credits: Pixabay

AS1110

Carrier / Flight

9:00 AM

Depart PDX •

10:48 AM

Arrive SFO •

Notes

Your flight to San Francisco is at 9:00AM today. Your hosts will inform you of the pick-up time at the hotel for the airport.



CJ Olson's Cherry Farm

12:15 PM

Start Time

1:15 PM

End Time

1hr

Duration

Cherries don't get any fresher or more delicious than the ones from CJ Olson's Cherry Farm. For over a century Olson's historic family owned farm in Sunnyvale, California, has grown and harvested Bing cherries and Blenheim apricots the good old-

fashioned way. Local, sustainable farming has never tasted so good. Meet Deborah Olson and take a tour of her facility and learn why her award-winning cherries and apricots are so delicious.



Lunch at Alpine Inn--Meet Local Producers!

1:30 PM

Start Time

4:00 PM

End Time

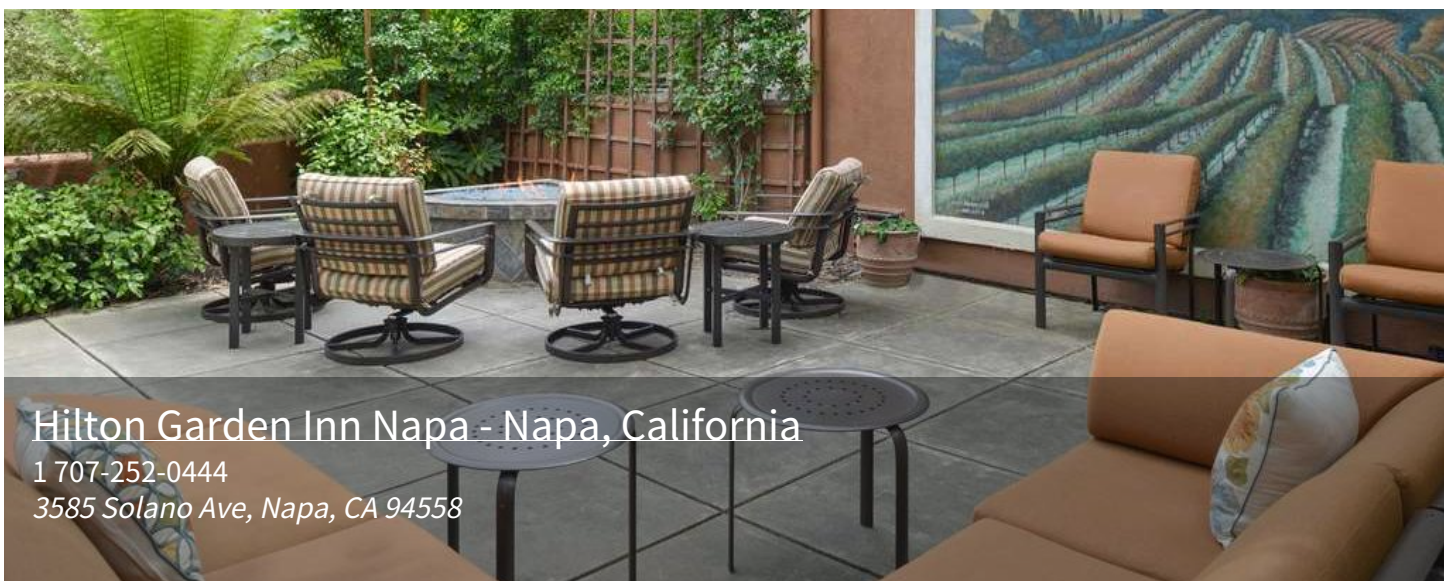
2hr 30min

Duration

Founded in 1852, Casa De Tableta is the second oldest continually operating tavern in California. While the name may have changed numerous times during its rich history, 167 years later the Alpine Inn continues to attract customers to the beer garden on the banks of Los Trancos Creek.

In 2018, Deke & Lori Hunter, Fred & Stephanie Harman, & Jim Kohlberg bought the iconic, Alpine Inn to update & restore it. They worked alongside Greg St. Claire of Avenir Restaurant Group and were able to reopen in August 2019 after months of construction and refurbishments.

Enjoy a fun tavern lunch featuring meats, salads and sides as well as local wines (which you can compare and contrast with Napa's wines tomorrow). Then, be taken to a surprise location to meet Deke and Lori as well as Kevin Bianchini, owner of Bianchini's Market down the road from Alpine Inn. Kevin's gourmet chops run deep and he will showcase a few of his favorites products and producers after lunch.



Hilton Garden Inn Napa - Napa, California

1 707-252-0444

3585 Solano Ave, Napa, CA 94558

Jan 11 · 4:00 PM

Check-in

Jan 13 · 11:00 AM

Check-out

2 nights

Duration

Modern inn located in the heart of Napa Valley, near 270 Napa Valley wineries - 60 miles from San Francisco International Airport.



7:30 PM

Start Time

10:00 PM

End Time

2hr 30min

Duration

Brasswood's concept is simple; celebrate the local bounty by making elegant wines, cooking delicious food, and creating a warm and welcoming space where guests can relax, slow down and enjoy the finer things in life.

And, that is exactly what we will do in this relaxing space where excellent food is served along with the wines from their stellar cellar!

Thursday · January 12th



9:15 AM

Start Time

Depart at 9:15AM for a short ride to Napa's historic center. Proceed to CIA at Copia.

The CIA at Copia is The Culinary Institute of America's food and beverage hub in the heart of Napa. Explore food and wine through a variety of dining experiences, hands-on classes, shopping, and more.

We will take a private tour of the facility in downtown Napa.



Del Dotto Vineyards Experience with Lunch

11:30 AM

Start Time

3:00 PM

End Time

3hr 30min

Duration

After visiting CIA at Copia, you will visit award-winning Del Dotto Vineyards, not just to sample their exquisite wines, but to also indulge in a unique culinary experience!

Located in the beautiful Napa Valley, Del Dotto Family Wineries & Caves focus on small production, premium wines. Dave Del Dotto has spent the past 25 years acquiring vineyards in some of the best American Viticultural Areas (AVAs) including Rutherford, Oakville, St. Helena, Howell Mountain, and Fort Ross-Seaview Sonoma Coast. Currently, the family produces Cabernet Sauvignon, Cabernet Franc, Merlot, Sangiovese and Sauvignon Blanc from their Napa Valley vineyards, as well as Pinot Noir, Chardonnay and limited amounts of Syrah, Sauvignon Blanc, sparkling Grenache and Mourvedre from their Cinghiale (wild boar) Vineyard in the King Ridge region of the Sonoma Coast.

The Wine & Food

While the wines are Del Dotto's masterpiece, a great wine tasting must have world-class food that brings the wine to life. Executive chef Joshua Schwartz, formerly of The French Laundry, Per Se, Bouchon and Bouley, has also been with the family for more than a decade and his inspired cuisine has highlighted how to marry the art of wine and food. From house-cured salumi and slow braised meats to vegetables from the garden and Grandma Dee's handmade ravioli, Chef Joshua collaborates on a unique menu that embodies the season and pairs perfectly and highlights Del Dotto's amazing wines.



Dinner at Ad Hoc

7:30 PM

Start Time

9:30 PM

End Time

2hr

Duration

Leave room for dinner this evening as you will be wowed with Thomas Keller's extraordinary cuisine at Ad Hoc, his casual concept restaurant.

In September 2006, Chef Thomas Keller opened the doors to Ad Hoc, his casual dining venue for showcasing the American comfort food of his childhood. The name Ad Hoc, literally meaning “for this purpose,” derives from the restaurant’s original purpose: to temporarily fill a space while Chef Keller’s team developed a different restaurant concept. Yet from the first, Ad Hoc was loved by both Napa Valley locals and visitors to the wine country alike, and so this “temporary” restaurant joined Chef Keller’s other Yountville, CA properties as a permanent fixture of Washington Street.

The daily-changing four-course menu, featuring classic American dishes like fried chicken, pot roast and barbeque, is handwritten nightly on chalkboards throughout the restaurant. All courses are served family-style to increase both the conviviality of the Ad Hoc experience and to further recreate the casual comfort of home. The restaurant’s beverage service focuses on the same local producers who can often be found enjoying themselves at the restaurant. While the ability to write a different menu every day provides a significant creative outlet for Ad Hoc’s culinary team they go a step further, frequently offering additional courses as a supplement to the menu showcasing unique or exotic ingredients.

Since its opening, Ad Hoc has received a three-star rating from The San Francisco Chronicle and was featured as one of Food and Wine magazine’s “25 Places to Try.”



The Opus One Experience

9:30 AM

Start Time

Check out of your hotel and proceed to Opus, one of the most prestigious wineries in the Napa/Sonoma region.

This is a special treat as Opus One rarely opens its doors to large groups! The Opus One Experience is a seated experience (outdoors with heaters), hosted by a private Opus One guide, with a 3 vintage tasting.

Four meticulously hedged vineyard parcels form the Opus One estate. Here, the vineyard team cultivates five traditional Bordeaux grape varieties with experience, passion and dedication. This essential human touch brings forth the characteristics of each vintage through a balance of delicate coaxing and gentle restraint.

Enjoy your Opus One Experience!



Cakebread Cellars with Lunch

12:00 PM

Start Time

2:00 PM

End Time

2hr

Duration

After visiting world-class Opus, you will have another world-class experience at nearby Cakebread Cellar.

At Cakebread Cellars, the family owned establishment embraces environmental responsibility with green practices that range from sustainable and organic farming and diligent water/energy conservation to extensive recycling operations (nearly 90% of winery-generated waste). The winery is has been an early industry leader in these efforts. In fact, Cakebread Cellars was only the second California winery to achieve Napa Green certification.

Enjoy a lunch and wine tasting.

Each recipe of Cakebread's delicious menu is inspired by fresh ingredients from the Cakebread Culinary Garden at their Napa Valley winery, and created by their resident winery chefs Brian Streeter and Josh Anderson to complement their wines.

After your Cakebread experience, you will be transferred to San Francisco.



G Hotel San Francisco

4:00 PM

Start Time

It's a city known the world over for its steep hills, cable cars, gentle vibes and one very famous bridge. Welcome to San Francisco, the city where anything goes and it usually does. Whether you're headed over to the galleries and museums of SOMA, taking tea in Chinatown, or exploring the Beat history of North Beach, Hotel G is placed right at the heart of it, just steps away from Union Square and ideally located for people in town for business or pleasure.

Notes

The hotel does not have a restaurant. For breakfast, you will be given two \$25 gift cards you can use at any establishment. Near the hotel are several good choices for breakfast including:

- Davids Delicatessen: 474 Geary St, San Francisco, CA 94102. They are open at 8:00am
- Sears Fine Foods: 439 Powell St, San Francisco, CA 94102. They are open at 7:00am



Dinner at Prospect

6:30 PM

Start Time

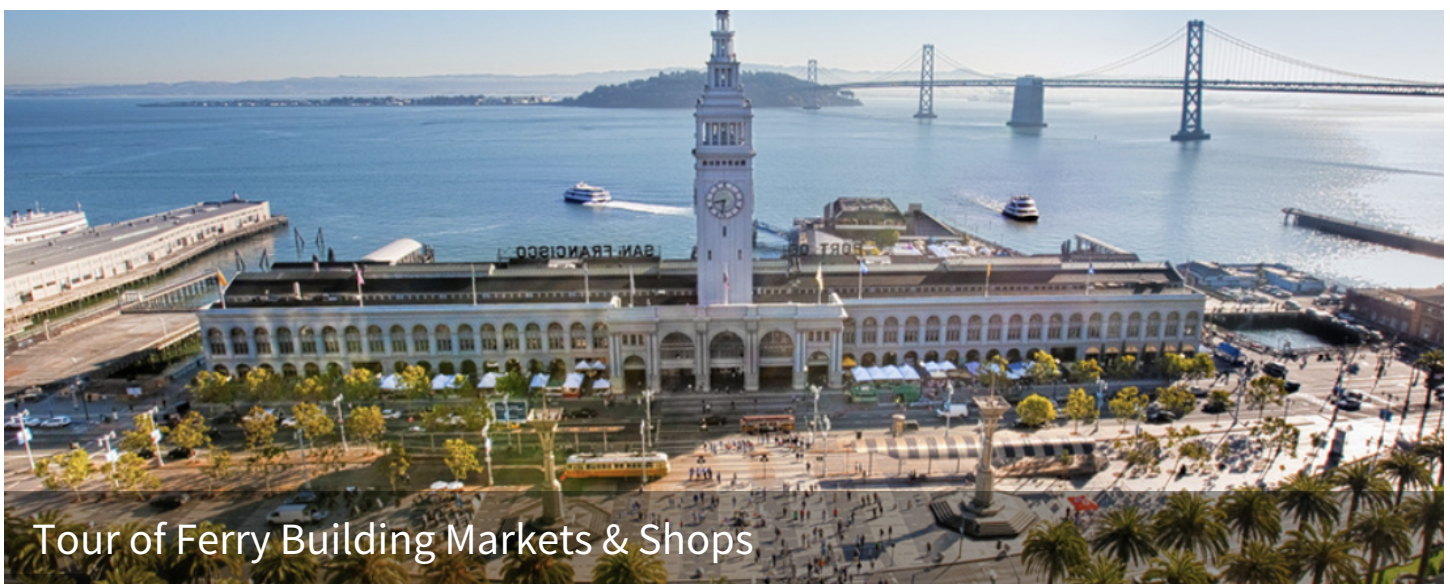
Meet at 6:30PM to be taken to Prospect for your first dinner in San Francisco. Dinner is at 7:00PM.

Prospect is a collaboration of Chef Nancy Oakes, Pam Mazzola, and Kathy King from Boulevard Restaurant. Located at the base of the Infinity Towers, Prospect hosts a warm and modern urban environment, with high service standards and exceptional cuisine. They are proud to offer local, sustainable, organic ingredients, staying consistent with what you've come to expect from Boulevard, their sister restaurant.

Notes

There will be a Tsar Nicoulai Caviar Presentation as part of our dinner.

Saturday · January 14th



Tour of Ferry Building Markets & Shops

8:30 AM

Start Time

You are in luck this morning as it is Saturday and the Ferry Plaza Farmers Market is ready to welcome you at the world-famous San Francisco Ferry Building! Meet at 8:30AM to be taken to meet your guide at the Ferry Building.

Opening in 1898, the Ferry Building became the transportation focal point for anyone arriving by train. From the Gold Rush until the 1930s, arrival by ferryboat became the only way travelers and commuters except those coming from the Peninsula could reach the city.

Today, the Ferry Building is committed to the artisan food community. The Ferry Building Marketplace is a vibrant gathering of local farmers, artisan producers, and independently owned and operated food businesses. The Ferry Building creates a community of like-minded people to support their mission and key goals:

- Showcase small regional producers that practice traditional farming or production techniques.
- Promote the Bay Area's vast ethnic diversity and serve as an incubator for artisan producers.
- Provide a central location for the promotion of the world-class food and wine producing regions of Northern California.
- Collaborate with local transit authorities to build strong regional ties to the Ferry Building.
- Operate as a community gathering-place for the celebration of local culture and cuisine.

We will make our way to the Grand Hall on the 2nd floor. The ambiance of the grand hall will lend itself to an exceptional experience for you. We will have four taste stations set up with reps from shops to help lead the tastings for the 25 chefs. Afterwards, your guide will provide a historic overview and take you through the marketplace and the farmer's market.



The Backstreets of Chinatown

11:30 AM

Start Time

Eat Your Way Through Chinatown for lunch today!

Experience Chinatown with a true local and visit the little know parts of Chinatown that only locals know. You will be taken on a walking experience from the Wok Shop: The Wok Shop, Chinese Culinary: www.wokshop.com to The Golden Gate Fortune Cookie Factory to experience fresh handmade fortune cookies. Along the way, peruse the shops and see authentic Chinese cookware and pass by some of the landmarks of this famous and vibrant neighborhood, arguably the most vibrant Chinatown outside of China!

Stop at The Oriental Pearl for the Dim Sum Lunch. The menu includes:

- Vegetable Egg Roll
- Pot Sticker (*Pork*)
- Siu Mai (*Pork and Shrimp Dumpling*)
- Har Gaw (*Shrimp Dumpling*)
- Chicken & Cilantro Dumpling

- BBQ Pork Bun
- Rice Wrapped in Lotus Leaves Dessert of The Day
- Hot Tea
- Tsing Tao Beer



Tour of San Francisco

2:00 PM

Start Time

4:00 PM

End Time

2hr

Duration

After your tour and lunch in Chinatown, you will take you on a panoramic tour of San Francisco!

San Francisco is one of the most eclectic cities in the United States. It's home to liberals, hippies, hipsters, techies, immigrants, yuppies, one of the oldest gay scenes in the States, that big red bridge, Alcatraz, delicious Chinese food, seafood, well, food in general (this is a great city to be hungry in), and so much more. It's a magical place and one of our favorite places to visit since there is so much to see and do. There's always something new and exciting going on in SF.

You'll get a private tour of the city starting with the crossing over the iconic Golden Gate Bridge. While we won't be able to see everything the city has to offer, you'll get a good overview of the most popular sights such as: Fisherman's Wharf, Alcatraz, Coit Tower, Lombard Street, and some of the many eclectic and peculiar neighborhoods San Francisco is famous for.



Grand Finale Dinner at Restaurant Gary Danko

5:30 PM

Start Time

Twenty-two years after opening its doors in San Francisco's iconic Fisherman's Wharf neighborhood, Restaurant Gary Danko continues to refine its award-winning combination of classic French cooking, thoughtful and inventive use of local ingredients and personable yet impeccable service. "You don't just open a great restaurant," says Chef Gary Danko, "it's a constant work in progress."

This commitment to excellence and innovation has earned Restaurant Gary Danko its twelfth Five Diamond rating from AAA as well as a coveted Relais & Châteaux designation. The Michelin rated restaurant has also earned several James Beard Awards, including Best New Restaurant, Best Service and Best Chef California.

In a warm, enveloping space overhung with orchids and vibrant artworks, an evening at Gary Danko is both intimate and theatrical—a loving nod to an old-world dining experience with its heart thoroughly planted in the new: fresh, locally grown and raised foods drawn from the region's vast seasonal offerings, prepared with precision and flair.

Enjoy your final dinner in grand style. Fingers crossed that Chef Gary will make an appearance!

Sunday · January 15th

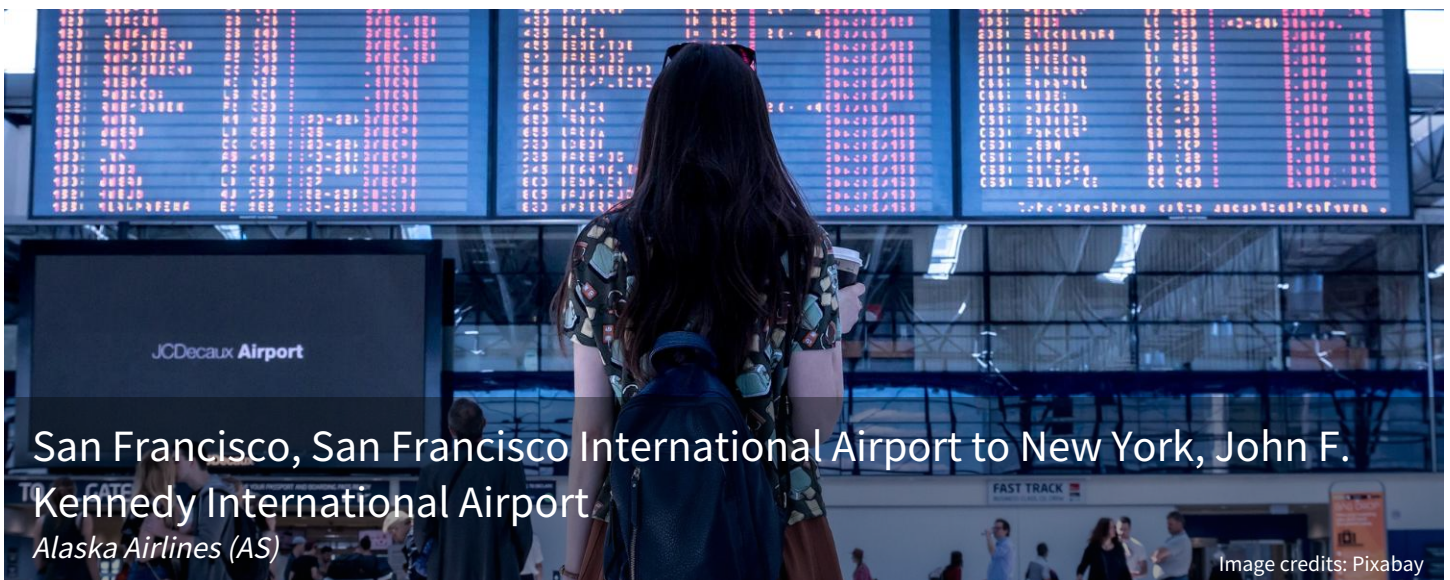


Image credits: Pixabay

AS0020

Carrier / Flight

1:55 PM

Depart SFO •

10:29 PM

Arrive JFK •

Notes

You will be informed by your hosts of the pick-up time at your hotel to take you to San Francisco Airport (SFO) for your flight back home.