



Dates:

January 6 - 13, 2020

Travelers:

22 Chefs

Itinerary:

- JAN 6- CASABLANCA, RABAT
 - **9:05 am** - Arrive in Casablanca and meet your driver outside the airport.
 - **12:00 pm** - Begin with a visit to the stunning Hassan II Mosque, the largest in Morocco and the third largest mosque in the world that non-muslims are allowed to enter. Able to accommodate up to 105,000 in prayer, this marvel of modern Moroccan architecture is the work of hundreds of expert craftsmen from around the country, many of them donating their work.
 - **1:30 pm - Lunch:** Begin your Moroccan culinary experience with traditional Moroccan hospitality. Head to the home of a woman who once ran a local restaurant for lunch. Moroccan hospitality often includes feeding people, so you will learn how to make the delicious folded bread, msemmen, to snack on before enjoying couscous for lunch.
 - **3:30 pm** - Continue on to Rabat, where you will visit the Hassan Tower, which has sat unfinished since 1199. Commissioned by Abu Yusuf Yaqub al-Mansur, the tower was to be the minaret for the largest mosque in the world. Unfortunately, when the sultan passed away in 1199, the project was abandoned, leaving some partial outer walls, 348 columns, and a minaret only standing half-finished at 140 feet rather than the intended 260 feet.
 - Standing opposite the Hassan Tower is the Mohammed V Mausoleum, which contains the tombs of Mohammed V, the current king's grandfather, as well as the king's father, Hassan II, and his uncle, Prince Abdallah. It is considered a masterpiece of Alaouite architecture with its white walls and green tiled roof.
 - **8:00 pm** - That evening, enjoy dinner at your hotel, with an opportunity to meet the chef for a discussion about the .
 - Overnight in Rabat.
- JAN 7 - MEKNES, FES
 - **9:00 am** - Depart Rabat in the morning and travel to Meknes, where you will meet the head chef at Chateau Roslane.
 - **11:00 am** - Tour the Les Celliers De Meknes winery, learning about their production of over half the wines from Morocco.
 - **12:00 pm** - After a brief tour of the boutique hotel's local garden, which supplies many of the vegetables used in the kitchen, chef Ayoub Fougani will teach you how to make one of his signature dishes. Enjoy lunch, accompanied by a sampling of several of Les Celliers de Meknes's top wines.
 - **3:30 pm** - Head to Fes in the evening, where you will check into your riad.
 - **7:00 pm - Dinner:** Meet the chef at La Maison Bleue, who will share how she makes hergma, a traditional Moroccan dish of cow feet with chickpeas, wheat berries, and raisins.
 - Moroccan salads
 - Hergma
 - Milk Pastilla
 - Overnight in Fes.

- JAN 8 - FES
 - **9:00 am** - Tour Fes with a private guide. (Walking tour with some transportation between sites.)
 - Begin at the royal palace, with its seven golden doors, and learn about the significance of the intricate decor.
 - Stroll through the Mellah, or Jewish quarter, which was built next to the palace to offer protection.
 - Take in the view of the city from Borj Sud, a former fortress and one of the lookouts on a hill where you can see all of Fes laid out, allowing you to spot landmarks otherwise hidden by the skyline-obscuring buildings.
 - Visit a pottery co-op to see how they make the unique Fes pottery, as well as handcrafting the intricate mosaics adorning half of Morocco.
 - Head into the ancient medina and step into a sort of living museum. The Fes medina is very much a local community that lives and works and goes about daily life in the medina, so be sure to keep moving and watch out for the donkeys!
 - **12:00 pm - Lunch:** Visit the beautiful Riad Mayfez where the chef will talk to you about briouats, Morocco's version of a small, fried dumpling, which can be sweet or savory.
 - Moroccan appetizers
 - Chicken Seffa
 - Lamb tajine with peas and artichoke
 - Panacotta with orange curd
 - **2:30 pm** - In the afternoon, visit handicraft workshops, where you will see why Fes is considered the handicraft capital of Morocco. This can include, among other things, the silk weavers, where beautifully colorful fabrics are woven from silk fibers of the agave plant; and the famous Fes tannery, where they process all manner of animal hides by hand, much as they have for nearly 1,000 years.
 - Stop by the Al-Quaraouiyine University, the oldest degree-granting university still in operation, having been founded in 859CE by a woman.
 - **8:00 pm - Dinner:** That evening, head to Nur, one of the top restaurants in Fes. Meet with Chef Najat Kaanache, who is the mastermind behind the ever-changing improvisational menu of Nur, blending traditional Moroccan ingredients into her own creative dishes. Enjoy the 10 course tasting menu.
 - Overnight in Fes.
- JAN 9 - FES
 - **9:00 am** - Head out to the site of an ancient stone bath, where Chef Najat will teach you about some of the more unique Moroccan dishes and ingredients.
 - **1:00 pm - Lunch:** Enjoy the fruits of your labor for lunch
 - **3:00 pm** - Enjoy some free time in the afternoon, whether to explore the medina further, relax with a traditional hammam, or head out to the Fes golf course.
 - **8:00 pm - Dinner:** Head to Hotel Sahrai, where the chef will talk to you about fish tagines, which require different timing and spices than their heavier beef/lamb/chicken versions.
 - Moroccan salads
 - Briouat with kefta flavored with coriander
 - Snapper tagine with Fes chermoula and simmered vegetables
 - Rice pudding with orange blossom flavor
 - Overnight in Fes.
- JAN 10 - MARRAKECH
 - **9:00 am** - Depart after breakfast and make your way to Marrakech.
 - **1:00 pm - Lunch:** Stop in Rabat for lunch at a seafood restaurant by the ocean.

- **5:00 pm** - Arrive in Marrakech. Enjoy some downtime to relax from the drive, and take advantage of all that your resort has to offer.
- **8:00 pm - Dinner:** That evening, enjoy dinner at Es Saadi Palace, at La Cour des Lions, overlooking the city.
- Overnight in Marrakech
- JAN 11 - MARRAKECH
 - **10:00 am** - Embark on a food tour of the Marrakech medina. Sample the street food found throughout the medina, from the snails cooked in broth to the fresh squeezed orange juice to the fried donuts sold in small carts, as well as trying the beef kebabs and sandwiches that comprise the local fast-food in the medina.
 - **4:00 pm** - Enjoy a free afternoon to further delve into the souks, or perhaps indulge in a traditional hammam.
 - **8:00 pm** - That evening, enjoy dinner at Le Palace.
 - Overnight in Marrakech.
- JAN 12 - MARRAKECH
 - **10:00 pm** - Head to Faime d'Epices for a hands on cooking class, learning to make one of Morocco's most popular dishes, chicken tagine with lemon and olive. Enjoy your tagines for lunch.
 - **3:00 pm** - Enjoy a free afternoon in Marrakech.
 - **8:00 pm - Dinner:** For your final evening, visit Royal Mansour, where you will enjoy a final meal at La Grande Table Marocaine, under 3-Michelin starred head chef Yannick Alleno, highlighting the finest Moroccan ingredients.
 - Sh'hiwates, traditional Moroccan salad delights
 - Pigeon Pastilla Royal Mansour
 - Royal sea bream tangia with purple olives, celery and potato extraction
 - Lamb shoulder Méchoui style with seven vegetables couscous
 - Traditional milk pastilla infused with orange blossom
 - Seasonal fruits tagine
- JAN 13 - DEPARTURE
 - **10:00 am** - After breakfast, check out of your hotel. Transfer to the Casablanca airport for your departure flight.

Includes:

- Round trip airfare between JFK and CMN via Royal Air Maroc
- Ground transportation via motorcoach
- English-speaking group guide
- 2 bottles of water per person per day
- 7 nights accommodation in 5* hotels/riads with breakfast
 - Sofitel Rabat Jardin de Roses in Rabat
 - La Maison Bleue in Fes
 - Es Saadi Palace in Marrakech
- Professional city guides in Fes and Marrakech
- Entrance to all included sites and monuments
- Lunch and dinner daily

Does Not Include:

- Beverages
- Snacks and incidentals

- Hotel services, such as room service or laundry service
- Tips and gratuities