

Club Chefs of Westchester
Educational Trip to Germany
January 16th, 2016 - January 24th, 2016

Saturday January 16th, 2016

- 1:30pm** Meet at Manursing Island Club for Shuttle to Airport
5:35pm Depart JFK Airport on Lufthansa flight LH 411

Sunday January 17th, 2016

- 7:35am** Arrive @ MUC Airport
 Boxed breakfast including fluids for hydration by our MUC- Guide "Gudrun Seuster"
<https://de-de.facebook.com/gudrun.seuster>

- 8:45am** Mount the Coach bus by Brutscher Reisen, off to Landsberg am Lech
<http://www.brutscher-reisen.de>

- 12:00pm** Lunch @ Fischerwirt in Landsberg am Lech <http://www.fischerwirt-landsberg.de>
(Covered by CCW)

- 2:00pm** continue with our bus ride off to Obersdorf <http://www.oberstdorf.de/en>

- 2:45pm:** Arrival @ our Hotel Loewen & Strauss Obersdorf
<http://www.oberstdorf-hotel.org>

- 6:00pm** Meet @ the Bar for an aperitif (covered by CCW)

- 6:30pm** Dinner @ Essatelier 1 Star Michelin by chef Peter Strauss (Covered by CCW)
<http://www.oberstdorf-hotel.org/index.php/wirtschaft/ess-atelier-strauss/das-gourmet-restaurant>

Monday January 18th, 2016

- 8:00am** Breakfast in Hotel

- 9:30am** entering the all-day culinary pleasure lab @ Loewen & Strauss hosted by Peter Strauss and company featuring Jeunes Restaurateur D'Europe (attire chef whites & apron)
<http://www.jre.eu>

The chefs that host this culinary experience will try to create dishes that day, that haven't been done before and will try to bring items onto the plate that distinguish from trends that have been set in the past. Our role in this event will be up to us. Who ever wants to participate hands on is welcome to do so, spectators are welcome just the same.

We will be eating what we cook that day, which will cover lunch. The day in the lab will be followed by a kitchen party where local food items will be provided by Peter.

Tuesday January 19th, 2016

This day requires winter attire (long johns, gloves, hat, warm jacket, boots!)

- 8:00am** Breakfast in Hotel
- 9:30am** Ski Bus from the heart of town to the Local Goat Cheese Farm in Oberstdorf (bottom of Nebelhorn mountain) for a tour and tasting of the organic cheeses.
- 11.30am** 7km Ski Lift to the top of the “Nebelhorn” mountain
- 12:30pm** Buffet lunch at the “Marktrestaurant” enjoying breathtaking views while having local dishes and beverages <http://www.das-hoechste.de/partner/nebelhorn-marktrestaurant>
- 3.00pm** commuting back down and to the hotel to meet with Peter Strauss
- 3:15pm** Hike through nature to the Oberstdorf Curler Court for a game of traditional Bavarian Curling (Eisstockschiessen)
<http://www.oberstdorf.de/entdecker/memo/eisstockschiessen-oberstdorf.html>
- 5:00pm** Torch hike back to the hotel with a hot spiced wine station half way (provided by Loewen & Strauss)
- 7:00pm** dinner and scoops @ Loewenwirtschaft, local rustic cuisine (**Covered by CCW, consumption after dinner will be at own expense!**)
<http://www.oberstdorf-hotel.org/index.php/wirtschaft/loewenwirtschaft>
live music humpta band!

Wednesday January 20th, 2016

- 6:30am** Breakfast in Hotel bring suitcases to lobby by 7:15 am, Check out!!! Please make sure all private expenses are paid!
- 8:00am** Drive to Schwangau, Schloss Neuschwanstein
<http://www.neuschwanstein.de/englisch/palace/index.htm>
- 9:00am** Guided Tour in English (45min.)
- 10:00am** Drive to Andechs Monestry for a guided tour of the brewery. Monks have been brewing beer since 1455
<http://andechs.de/en/brewery>
- 12:00pm** Lunch @ the cluster restaurant <http://andechs.de/en/hospitality>
- 2:30pm** departure to the Munich Art Hotel (our domicile for the rest of our adventure)
<http://www.arthotelmunich.com>
The hotel is located at Paul Heyse Strasse which is according to Gudrun, a phenomenal location, centralized and all our upcoming sights are easy to reach!
Get settled in and freshen up for another brewery to come...
Gudrun, our guide for Munich, will welcome us with weekly tickets for public transportation, note pads and city maps with compliments of the city of Munich!

5:00pm We will visit the oldest (since 1328) and only brewery that is still private (non-corporate) in Munich at Landsberger Strasse, the “Augustiner” (dress casual)
<http://www.augustiner-braeu.de>
Followed by dinner and a few scoops at the sites restaurant

Thursday January 21st, 2016

(please pack chef whites and an apron for this days cooking classes!)

6:30am Breakfast in Hotel

7:30 am heading to meet with our first instructor for the day, Chef Christine Mayr of CRUA at the local market the “Viktualienmarkt” **8am sharp!!!**
<http://www.muenchen.de/rathaus/Stadtverwaltung/Kommunalreferat/markthallen/viktualienmarkt.html>

10:00am enter Kustermann cooking school, located in walking distance of the market
<https://www.kustermann.de/en/Kustermann-culinary-school>
Christine Mayr of CRUA will be hosting a cooking class on raw food
<http://www.cruagourmetcuisine.com>
We will be eating what we cook for lunch!

1:00pm Meet Chef Christian Mezger of TIAN at his restaurant, again in walking distance of our cooking school

<http://www.taste-tian.com/restaurant/de/muenchen/?gclid=CJXyxNPD5skCFUSPHwodNk4JRw>

1:45pm Enjoy an introduction into the vegetarian world of TIAN with an Aperitif on the house
cooking class at Kustermann cooking school hosted by Chef Christian Mezger of TIAN including a vegetarian cookbook signed by the master chef

5:45pm heading back to Art Hotel to freshen up for dinner

7:45pm meet in the hotel lobby

8:30pm Dinner @ Restaurant Broeding
<http://www.broeding.de> (dress code casual)

Friday January 22nd, 2016

7:00am Breakfast in Hotel

8:00am Depart with train to “Grafing” Station (15mins) where a bus will pick us up to go to Hermannsdorfer Farm 30 min. out of town

9:00am Tour the Hermannsdorfer Farm followed by a traditional Bavarian Weisswurst, Brezn and Weissbier
<http://www.herrmannsdorfer.de/home>

12:00pm Sausage & Pretzel making class at the Hermannsdorfer Farm

3:00pm Departure by Bus back to the City Grafing Station and then back to the Hotel
(leisure until meeting for dinner!)

6:30pm meeting in the lobby for departure to dinner

7:15pm Dinner @ Restaurant Tantris Munich
<http://www.tantris.de/home.php>

Saturday January 23rd, 2016

8:00 am Breakfast in Hotel

9:30 am meeting in the lobby for departure to the cooking school

10:00 am Workshop at Haralds Kochschule for Bavarian & Swabian Cuisine (5Hours)
We eat what we cook for lunch!

3:00pm Rest of Afternoon free at own leisure

7:00pm Meeting in the hotel lobby for departure to dinner

7:30pm Dinner at Restaurant Zauberberg
<http://www.restaurant-zauberberg.de/>

Sunday January 24th, 2016

7:00am Breakfast and Checkout of Hotel

8:00am Train to MUC Airport, the train station is in walking distance of our hotel
<https://www.google.com/maps/dir/Arthotel+munich,+Paul-Heyse-Stra%C3%9Fe,+Munich,+Germany/M%C3%BCnchen+Central+Station,+Bayerstra%C3%9Fe+10A,+80335+M%C3%BCnchen/@48.1392386,11.5566623,18z/data=!3m1!4b1!4m13!4m12!1m5!1m1!1s0x479e75f8ca5125f3:0xf19005fd509463b7!2m2!1d11.5556024!2d48.1380235!1m5!1m1!1s0x479e75f93d8ab293:0xd5fe7137da4467b7!2m2!1d11.5577663!2d48.1404584>
Train will stop directly at the airport!

12:15pm Departure on Lufthansa flight LH 410 to New York JFK

3:15pm Arrive in New York @ JFK Airport

Transfer back to where we started! ☺