

# CHEF'S CULINARY WEEK BASQUE COUNTRY, 15 - 22 JANUARY 2018

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**TOUR / JOURNEY:** NORTHERN SPAIN COOKERY JOURNEY  
**CLIENT:** THE CLUB CHEFS OF WESTCHESTER | ATT. AUSTIN BRASWELL

**BOOKING REFERENCE:** 20170190  
**DATES:** 15 - 22 JANUARY 2018  
**DURATION:** 7 NIGHTS  
**PERSONS:** 20 ADULTS  
**LANGUAGE:** ENGLISH

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## **PROGRAM OVERVIEW**

<b>MONDAY 15 JAN</b>	<b>BILBAO – SAN SEBASTIAN</b>   Private transfer in – Lunch Pintxos Tour + Dinner at a traditional restaurant
<b>TUESDAY 16 JAN</b>	<b>SAN SEBASTIAN</b>   Morning city tour + ARZAK*** lunch + Wine Bar Tasting & Dinner
<b>WEDNES. 17 JAN</b>	<b>SAN SEBASTIAN</b>   Mutriku Fishing Experience & Hands-on lunch at a Sociedad Gastronómica + Traditional dinner in San Sebastián preceded by a txakoli wine tasting
<b>THURSD. 18 JAN</b>	<b>SAN SEBASTIAN</b>   Euskal Txerria pigs farm visit & Degustation lunch of pork meat specialties + Dinner at traditional restaurant
<b>FRIDAY 19 JAN</b>	<b>SAN SEBASTIAN - BILBAO</b>   Artisan cheese maker visit & Lunch in Sociedad Gastronómica in Hondarribia + Dinner in a cider house in Bilbao
<b>SATURD. 20 JAN</b>	<b>BILBAO</b>   Food market tour & Cooking Class with a Michelin starred Chef + Guggenheim Museum private tour + Dinner in an <i>asador</i> (grill house) in Bilbao
<b>SUNDAY 21 JAN</b>	<b>BILBAO</b>   Rioja Wine Day Trip + Farewell dinner in a traditional Bilbao restaurant
<b>MONDAY 22 JAN</b>	<b>BILBAO</b>   Private transfer out

### GENERAL CONCEPT

The goal of this program is to provide you with the greatest culinary immersion in the Basque Country in 7 days, professionally oriented to cover the main cultural aspects of the region.

Culinary highlights:

- > Uncover the Basque culinary scene in the most authentic way;
- > 2 to 3 Cooking classes or hands-on show cooking sessions;
- > 1 to 2 Michelin starred restaurants; *ARZAK\*\*\* and one more to be confirmed*
- > Experience all different styles of restaurants: traditional, Michelin, cider house, *asador*, pintxos bars and *sociedad gastronómica*;
- > Food Markets visits;
- > Fishing market experience;
- > Artisanal cheese maker;
- > Local black pigs;
- > Rioja visit

All activities will be totally customized to your specific expectations; therefore this proposal is an inspiring initial point of departure. The menus will be defined in a way to offer a general overview of the local cuisine and a balanced diet throughout the week.

Note that we could add some cultural tours such as a visit to the Guggenheim Museum in Bilbao; final details will be defined on a later stage.

## **PROGRAM OVERVIEW**

### **FLIGHTS OPTIONS**

FIND HERE THE BEST FLIGHT OPTION: <https://goo.gl/flights/WZnH>

### **15 JANUARY 2018, MONDAY | BILBAO - SAN SEBASTIAN**

08:50 – Private Transfer Bilbao Airport – San Sebastian ([Flight: IB 448](#))

12:00 – 15:00 – San Sebastian Pintxos Tour:

#### **SAN SEBASTIAN PINTXOS TOUR (12:00 – 15:00)**

San Sebastián, this small but gorgeous seaside city boasts Belle Époque architecture, a profound cultural heritage and arguably the best cuisine in the Basque Region. It has the most Michelin-starred restaurants per square meter in Europe, but even the quality of the everyday food is sublime. A walking pintxos tour reveals the best of the local gastronomic essence. Be ready for the most genuine experience. We will tell you stories and explain the singularities of this way of eating. We will recommend the best pintxo at each place and the best wine to pair among our preferred bars.

INCLUDED: Private guidance during 3 hours walking tour | Food and drinks (5 pintxos+5 drinks)

NOT INCLUDED: Transportation (not needed) | Personal purchases | Gratuities

21:00 TRADITIONAL RESTAURANT DINNER

### **16 JANUARY 2018, TUESDAY | SAN SEBASTIAN**

11:00 – 13:30 – SAN SEBASTIAN PRIVATE TOUR:

#### **SAN SEBASTIAN PRIVATE CITY TOUR (11:00 – 13:30)**

Enjoy a lovely promenade across this fascinating small city. Shaped by the river Urumea and later up by the hills, the city expanded when the walls were demolished 1863. The first expansion of the old town stretched out to the river's mouth, on the old quarter called Zurriola, which now shows a dynamic commercial activity, recently boosted by the presence of the Kursaal Congress Centre by the beach. The arcades of the Buen Pastor Square were fashioned after the ones of the Rue de Rivoli, with the Maria Cristina Bridge being inspired by the Pont Alexandre III that spans the Seine.

In two and a half hours you will walk around some of the most centrally located highlights and we'll explore some of the historical food and wine shops.

INCLUDED: Private guidance during 2 hours walking tour | All taxes

13:30 – 16:30 – **Lunch at ARZAK\*\*\*** - degustation paired menu –

FREE TIME

20:00 – 22:30 – Special dinner in the best Wine Bar of San Sebastian – *the idea is to experience something different and have a lighter dinner after the BIG lunch at Arzak.*

**17 JANUARY 2018, WEDNESDAY | SAN SEBASTIAN - MUTRIKU - BILBAO**

**ONDARROA, FISH AUCTION & SOCIEDAD GASTRONOMICA EXPERIENCE (11:00 – 15:00)**

An opportunity to learn the past and importance of the fishing art in the region.

Ondarroa is a fishing and canning town; The port of Ondarroa is, as regards the volume of fresh catch, the most important deep-sea fishing port on the Cantabrian coast. Yes, this tiny village has a strong character and has been strongly marked by the sea - popularly named “*la mar*” in feminine - because the sea is their entire life. We will visit the port, and if today we are lucky and there is fish catch – it’ll depend on the weather, that is something we cannot control - we’ll watch first hand the boat coming in, the entire fish unloading and the exciting auction! If not, no worries, the stories and legends of this particular place will not leave you indifferent while you visit the port, its auction hall, the port guilds... And all will be guided by a chef!

In any case, we will get the freshest produce of the day as part of your lunch in a **Sociedad Gastronómica**, that private gastronomic clubs which are the envy of so many! We will arrange your participation, in a special way due your case.



**SOCIEDAD GASTRONÓMICA EXPERIENCE**

Access to one of the most persuasive experiences a gourmet could ever dream of: enjoying a meal at a Sociedad Gastronómica in San Sebastián. Gastronomic societies play an important role and serve as meeting places where men of all social classes, known as cuadrillas, go to cook, eat and socialise.

Called txokos in Basque, these popular institutions had a significant impact on Basque cuisine. Many traditional dishes have been rescued or resurrected by sociedades gastronómicas and would have otherwise died out. Male members – traditionally men only where allowed, women are nowadays admitted in to eat but not to cook – meet in a private club fully equipped with kitchen and dining areas with a modest but cozy decor, either with other members of the society or with their families and friends. Don't expect sophisticated recipes but only traditional preparations such as the bonito con tomate that reminds us of our childhood summers, the yummy bacalao al ajoarriero or a classical T-bone steak called txuletón, you will soon discover the Basque Country is a temple of beef.

INCLUDED: Admittance to the club | Club member & Private chef | All food and drinks

NOT INCLUDED: Transportation (not needed) | Gratuities





In the afternoon after lunch, transfer to Bilbao and FREE TIME.

21:00 TRADITIONAL RESTAURANT DINNER IN SAN SEBASTIAN

## 18 JANUARY 2018, THURSDAY | SAN SEBASTIAN - PIGS FARM - SAN SEBASTIAN

### EUSKAL TXERRIA LOCAL PIGS VISIT

*Euskal txerria* is one of the three Basque pigs, but among them only the Euskal Txerri still survives. This friendly pig is known for their enormous, floppy ears. We'll visit a farm family that is preserving this breed, learn all about the animal and the breeding. We will see the pigs grazing free, and they will teach us how they make all the delicious specialties such as *jamón*, shoulder, loin, *chorizo*, *chistorra*, *Lukainka* (artisan sausage), marinated bacon...

INCLUDED: Private visit to the farm | Lunch: degustation menu of the breeder's pork meat | Transportation | All food and drinks

NOT INCLUDED: Anything not mentioned at section "INCLUDED"



After lunch, back to San Sebastián for:

18:00 – 22:00 – **PROFESSIONAL COOKING CLASS IN SAN SEBASTIAN** *Theme to be defined*

**19 JANUARY 2018, FRIDAY | SAN SEBASTIAN- CHEESE MAKER - BILBAO**

**ARTISAN CHEESE MAKER VISIT**

We will visit an artisan cheese maker, using the three milks, sheep, goat and cow from neighboring shepherds. He is a real researcher and loves his job. He will talk about “blind cheese” (without holes), pasteurized and raw milk, milk producers and restrictions that have the consequence that certain ways of artisan processing are lost. A passionate man that makes some of the best cheese in Spain.

INCLUDED: Private visit to artisan cheese maker | Degustation

NOT INCLUDED: Anything not mentioned at section “INCLUDED”



**21:00 – VISIT OF HONDARRIBIA & LUNCH AT A SOCIEDAD GATRONÓMICA**





AFTER LUNCH, TRANSFER TO BILBAO.

21:00 – DINNER AT A TRADITIONAL CIDER HOUSE “SIDRERÍA” IN BILBAO

### 20 JANUARY 2018, SATURDAY | BILBAO

10:00 – COOKING CLASS IN BILBAO WITH A MICHELIN STARRED CHEF – [IN NEGOCIATION](#)

17:00 – 18:30 – PRIVATE VISIT OF GUGGENHEIM MIUSEUM (1,5 HOURS)

21:00 – DINNER AT AN **ASADOR** (TRADITIONAL GRILL HOUSE)





**21 JANUARY 2018, SUNDAY | BILBAO – RIOJA -BILBAO**

**EXCLUSIVE RIOJA WINE DAY TOUR FROM BILBAO**

La Rioja turns out what most people have in mind when they think of Spanish wines. Enjoy a great day among vineyards around two of the best wineries in an exclusive private-guided tour. The region produces wine since ancient Roman times. Taste terrific wines and discover small charming villages from Middle Ages. It's no accident that when phylloxera hit Bordeaux in the late 19th century, French winemakers chose Rioja as a location to make wines for the French market.

Not only will you have a chance to access remarkable wineries but also you will try astonishing new style wines that express a sense of place. Winemakers are making wines that reveal the terroir of the region, village, estate, and, increasingly, the vineyard. A pairing lunch is foreseen at one of the bodegas. Final program to be defined for your party. This photo is not contractual, bodegas and wines to be defined.



BACK TO BILBAO IN THE AFTERNOON.

FAREWELL DINNER IN A TRADITIONAL ESTABLISHMENT - [TABLE BOOKED](#) -

**22 JANUARY 2018, MONDAY | BILBAO, DEPARTURE**

XX:XX – Private Transfer Hotel in Bilbao – Bilbao Airport ([Suggested flight here](#))

## SOME EXTRA INFORMATION FOR YOU...

### WHAT IS A BASQUE SIDRERÍA?

A Basque sidrería also names sagardotegi, s a type of cider house where Basque cider and traditional foods are served. The menu is simple; cod fish omelet, fried cod fish with peppers and spectacular T-bone steaks with lots of cider. The best period, form January to April when the new cider is ready since at sidrerías you're able to drink cider directly from the barrels. Fingers crossed, we'd love to share with you this traditional experience.

### WHAT IS AN ASADOR

Not only because Asador Etxebarri is a Michelin-starred Basque restaurant, but *asadores* are traditional grill houses in the Basque Country, with coal being the greatest taste-enhancer. Cooking over an open fire is now experiencing a new wave and it is the most ancestral cooking method too. You shouldn't miss not trying some good grill!

### ACCOMMODATIONS

- 4 NIGHTS | SAN SEBASTIAN: 4\* Sup
- 3 NIGHTS | BILBAO: 4\* Boutique

### PRICE IN EUROS: 3.000 EUR PER PERSON FOR A GROUP OF TWENTY

### WHAT'S INCLUDED

- 7 Nights accommodation as specified, based on double occupancy on bed and breakfast basis;
- All private transfers in deluxe minibus;
- 7 lunches;
- 7 dinners;
- Private Activities as described per the program;
- An expert tour director throughout the program;
- Hotels curating and bookings handling;
- Restaurants curating and bookings handling;
- All taxes

### NOT INCLUDED

- Personal purchases
- Gratuities (not required)
- Travel insurance
- Medical insurance
- Any concept not mentioned at the section "WHAT'S INCLUDED"

PLEASE, INFORM ABOUT ANY ALLERGY OR FOOD INTOLERANCE

## VISA INFORMATION

All citizens require passport or EU national ID identification to be valid for six months after departure date.

## BOOKING & PAYMENT TERMS

- At the time of reservation: 25% of journey cost per person
- 90 day before departure: Balance due

## CANCELLATION POLICY

Written Advice of Cancellation has to be received at [info@paladarytomar.com](mailto:info@paladarytomar.com) and the following % of total holiday cost penalty will be applied from the date of the cancellation notice:

- More than 90 days before departure: 10% of total holiday cost per person;
- 90 -61 days before departure: 20% of total holiday cost per person;
- 60 – 31 days before departure: 50% of total holiday cost per person;
- 30 days or less before departure: 100% of total holiday cost per person

Particular conditions of contract may apply, where no specified these [General Terms and Conditions](#) will apply. Refunds will be made in the same way as payment is made; in case of bank transfer any possible transaction costs are borne by the customer. Payments by credit card are subject to a 4% financial fee.

[See Paladar y Tomar Small Groups General Booking Terms and Conditions.](#)

## OTHER IFORMATION

Travel insurance is not included and we strongly recommend that clients take out their own travel cancellation insurance and international medical coverage.

**NOTE NO BOOKING HAS BEEN MADE AND WE CANNOT GUARANTEE PRICES NOR AVAILABILITY UNTIL BOOKING CONFIRMATION.**

**Paladar y Tomar**  
BARCELONA June 18, 2017