



Seasoned Solutions

CULINARY GETAWAY TO SAN FRANCISCO: May 20 – 24, 2010



TOUR HOST:

Gail Hall

Gail Hall is a food maven, culinary personality and owner of Seasoned Solution's Loft

Cooking School which focuses on the use of local and regional Alberta ingredients. Gail organizes and hosts Culinary Tours, taking groups of discerning gourmets on food adventures worldwide. Join Gail on this, her 11th culinary tour.

SIGNATURE MOMENTS:

- Funky North Berkeley
- Food adventure in West Marin County
- Ferry Plaza Farmer's Market
- The Presidio
- Chinatown delights
- Architectural Walking Tour



There are few places in North America that rival the City by the Bay in the quality and variety of its eating options. This is a city of delicious depth and range, its dynamic restaurant scene shaped by world-class chefs drawing on the bounty of local farms.

We'll learn about the special attention paid to organic and local production as we meet with chefs and growers.

On this trip you'll dine well, taste abundantly and get a real feel for what makes San Francisco a Seasoned Solutions destination.

COST INFORMATION

START & FINISH: San Francisco, California

TOUR COST (per person): \$2,895 USD*

SINGLE SUPPLEMENT: \$595 USD

* Based on 18 participants.

Deposit due: \$500 USD by Feb 15, 2009

Balance due: March 1, 2010

TOUR COST INCLUDES:

- Accommodation on twin share basis in hotels listed or similar
- Airport transfers for passengers arriving and departing as per the group itinerary
- Meals as specified in the detailed itinerary
- Full day excursion by private coach
- Guided walking tours as described
- All entrance fees

TOUR COST DOES NOT INCLUDE:

- International flights and departure taxes
- Airport transfers if arriving / departing separately from group itinerary
- Travel insurance
- Gratuities
- Items of a personal nature

International Airfare is not included in the cost of your trip. Please contact our office for a quote on airfare from your home city.

This tour will operate with a minimum of 12 and a maximum of 18 participants.



For more information and to book this tour, please contact:

Kerry at the Worldwide Quest office

1.800.387.1483 / 416.633.5666

kerry@worldwidequest.com

Or contact:

Gail Hall

780.437.0761

gailhall@shaw.ca, www.seasonedsolutions.ca

For information about Worldwide Quest's terms and conditions, please refer to the booking form. All participants on tours operated by Worldwide Quest are covered by the terms of the Ontario Travel Companies Compensation Act. Worldwide Quest is licensed in Ontario: #2667946.



SUGGESTED FLIGHT ARRANGEMENTS:

May 20	AC4516	Depart Edmonton:	06:00	Arrive San Francisco:	08:10
May 24	AC4139	Depart San Francisco:	19:45	Arrive Edmonton:	23:36

A CULINARY GETAWAY TO SAN FRANCISCO

May 20 – 24, 2010

ITINERARY IN DETAIL:

Thursday, May 20: Arrive in San Francisco

Guests make independent arrival arrangements. We'll meet up this morning for a walking tour to acquaint ourselves with the Union Square area where we're staying. We'll jump right into our food experience with lunch together at Nopa, a San Francisco gathering place north of the Panhandle, serving urban rustic food and specializing in organic wood-fired cuisine. The restaurant serves simple food created with seasonal ingredients sourced from local purveyors.

This afternoon, we'll continue our food experience with an introduction to North Berkeley and the area's history as the birthplace of California Cuisine spearheaded by Alice Water's Chez Panisse. Our walking tour of the area will feature conversations with chefs and food purveyors as well as a mouth-watering assortment of tastings and samples. Stops along the way include the original Peet's Coffee and Tea in Walnut Square, the eclectic food shops at Epicurious Garden, the Vintage Berkeley Wine Shop and the area's all-organic Farmers Market (*schedule permitting*).

Overnight – Hotel Triton, San Francisco

Meals – Lunch



Friday, May 21: West Marin County

Off the beaten track is where we'll go on this food adventure to West Marin County. Less than one hour north of the Golden Gate Bridge an artisanal food and wine community is waiting to be explored. You'll find cheese makers, wineries and oyster farms for the tasting. Visits are planned at Cowgirl Creamery to see organic cheese making in action, to Point Reyes Farmstead Cheese Company to taste for yourself their out-of-sight artisan blue cheese at this multigenerational family-run dairy and farmstead blue cheese making operation. We'll also plan to visit the Point Reyes Vineyard to taste their late disgorged sparkling wine or one of their award winning still wines and the Hog Island Oyster Company. A special lunch will introduce the area's artisanal cuisine.

Overnight – Hotel Triton, San Francisco

Meals – Breakfast & Lunch



Saturday, May 22: Ferry Plaza Farmer's market

The Ferry Plaza Farmer's market is famous for being one of the first markets dedicated to artisanal, locally produced, seasonal and sustainable produce. It's a must-stop for chefs and anyone who loves handmade fresh products. With our guide, we'll tour the market, meet chefs and store owners; enjoy food, wine and chocolate tastings; and get in a little culinary education, along with lunch. Stops include Acme Bakery, Miette Patisserie, McEvoy Ranch, Recchiuti Confections, Ferry Plaza Wine Mercant, Boccalone Salumeria and Far West Fungi, which claims to be the country's only mushroom store, to name a few. During our visit of the market, we'll also visit Culinaire, a fabulous shop specializing in antiques for and about food.



We'll have lunch at a nearby restaurant specializing in local and seasonal cuisine. In the afternoon, we'll take a (short) break from our food focus to visit the Golden Gate National Recreation Area. The largest urban park in the world, making New York's Central Park look like a putting green, the area covers three counties along 28 miles of stunning, condo-free shoreline, run by the National Park Service. We'll see the Golden Gate Bridge and explore the Presidio Park. There is a wonderful Ecology Trail leading through a redwood grove, a historic forest and rare serpentine grasslands to Inspiration Point, the Presidio's premier overlook. Fantastic views are the reward for your mile long walk! Dinner this evening is scheduled at Chez Panisse, Alice Water's definitive restaurant. *(Please note reservations are permitted only one month in advance — should this restaurant not be available, a restaurant of similar quality will be substituted.)*

Overnight – Hotel Triton, San Francisco

Meals – Breakfast, Lunch & Dinner

Sunday, May 23: Chinatown

Chinatown beckons this morning. We'll start our day with a traditional Chinese breakfast, and then spend some time in the local Chinese food markets and visit a vast kitchen utensil shops. We'll share tea at one of the top tea shops in the heart of Chinatown, nibble on dim sum from a "hole-in-the-wall" (with a very clean kitchen!) on the street, and learn about the beautiful and ornate architecture in this area.

This afternoon, we explore one of the city's trendy and exciting new neighborhoods, Hayes Valley. We will talk about the origins of California cuisine as we visit restaurants that were among the first to offer seasonal, local, market based menus. You will taste artisan cheeses, breads and salumi from California chefs who were not afraid to challenge bland, processed supermarket foods. As you participate in a fine tea tasting, compare single origin chocolates and learn to read a sake label, you'll gain an appreciation for a distinct neighborhood. As we stroll past elegant Victorians and the San Francisco Zen Center, you'll learn about the history of this neighborhood — one where celebrity chefs coexist with Zen priests and coffee cult fanatics.

Overnight – Hotel Triton, San Francisco

Meals – Breakfast & Dinner

Monday, May 24: Walking tour and departure

San Francisco's uniqueness exists in its buildings: some breathtaking and some inspiring, others that seem intended to inspire laughter, and a great many that could have been imagined nowhere else. This morning we'll join a local historian to see some of the great buildings of San Francisco and learn how local history reveals itself in a collection of some remarkable structures, streets and public squares. We'll be introduced to the world's first "glass curtain building", the "narrowest" building in San Francisco and discover hard-to-find rooftop gardens. We'll finish off our walking tour with lunch together.

The afternoon is free for you to revisit some of the sights we've seen during our stay or explore your own part of the city. There are some great shops awaiting you. Don't miss Omnivore Books on Food. This onetime butcher shop has shelves filled with a stunning assortment of the newest and the oldest. Late this afternoon, we'll transfer to the airport for homeward bound flights.

Overnight – Hotel Triton, San Francisco

Meals – Breakfast & Lunch

Itinerary and accommodation subject to change.



Photos: © San Francisco Convention and Visitors Bureau