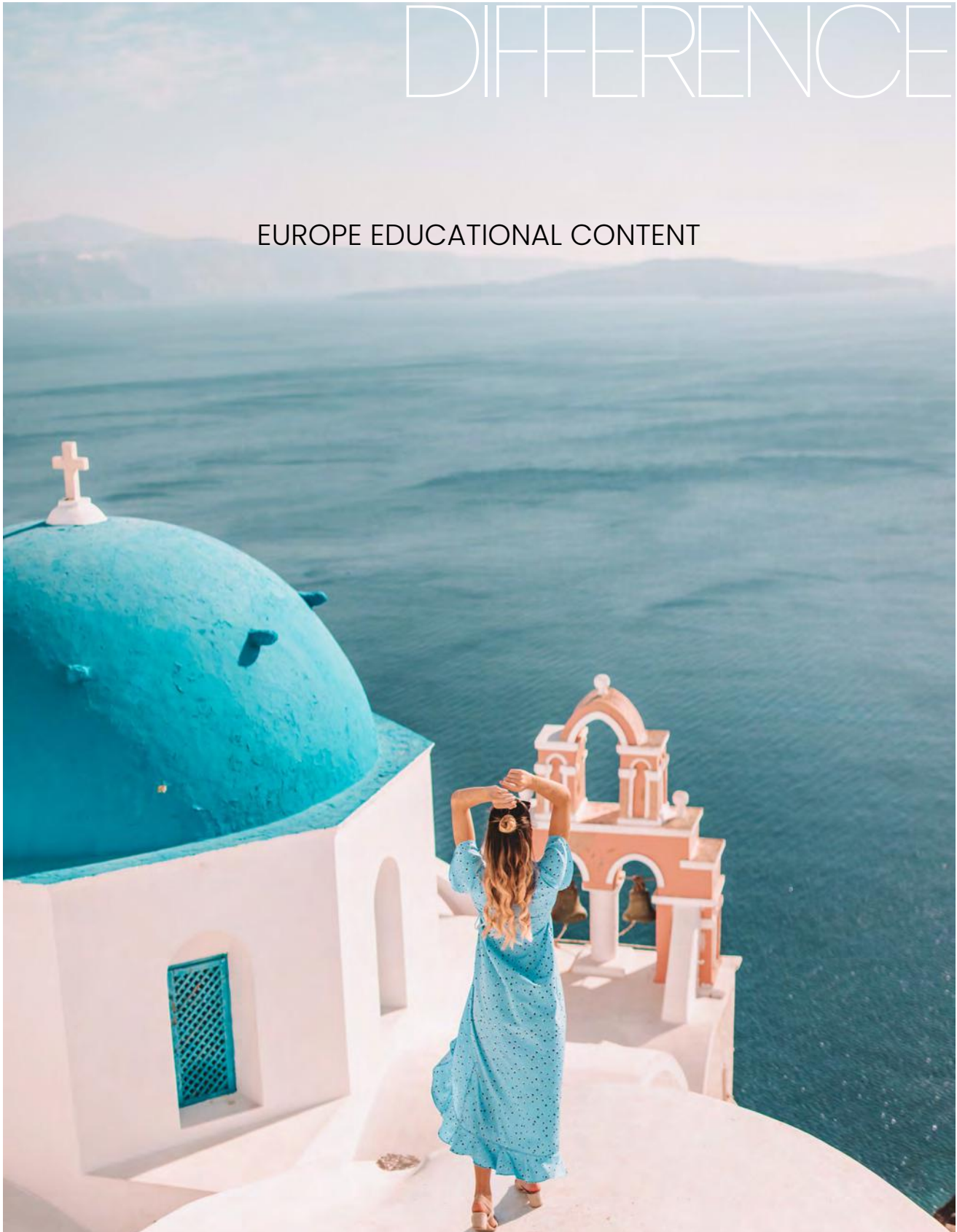


CLASSIC DIFFERENCE

EUROPE EDUCATIONAL CONTENT



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ADDITIONAL RESOURCES

We have plenty of additional marketing material to help you sell Europe this year and beyond. Click on each title below, bookmark them in your browser, and use them as often as you need!

- [EUROPEAN RICHES SELECT](#)
- [EUROPEAN RICHES](#)
- [EUROPEAN ROMANCE](#)
- [W3: PREFERRED TOURS IN ITALY](#)
- [CHABÉ: PREFERRED TOURS IN FRANCE & SWITZERLAND](#)



QV



Vienna Opera House

Impressions of Austria

Austria might conjure visions of baroque churches, palatial headquarters, and breathtaking alpine panoramas. But the country offers much more than that; from high culture, and classical music echoing in lavishly gilded concert halls to its ethos of careful local sourcing for its traditional cuisine. Outdoor adventures abound amid lyrical landscapes, glaciers, and flower meadows. Don't miss discovering the many impressions of Austria.



BEST RESTAURANTS*

- Steirereck (*Vienna*)
- Zum Schwarzen Kameel (*Vienna*)
- Gastwirtschaft Huth (*Vienna*)
- Esszimmer (*Salzburg*)
- Zum Fidenen Affen (*Salzburg*)
- Gasthof Goldgasse (*Salzburg*)



BEST MUSEUMS

- Albertina Museum (*Vienna*)
- Kunsthistorisches Museum (*Vienna*)
- Natural History Museum (*Vienna*)
- Belvedere Museum (*Vienna*)
- Mozart's Birthplace & Residence (*Salzburg*)
- DomQuartier (*Salzburg*)
- Salzburg Museum (*Salzburg*)



MUST SEE

- The Hofburg (*Vienna*)
- Schönbrunn Palace & Gardens (*Vienna*)
- Vienna State Opera (*Vienna*)
- The Spanish Riding School (*Vienna*)
- Salzburg Cathedral (*Salzburg*)
- Fortress Hohensalzburg (*Salzburg*)
- Mirabell Palace & Gardens (*Salzburg*)

* Subject to change without prior notice

Hohensalzburg Fortress, Salzburg

Experiences

PRIVATE TOURS IN VIENNA AND SALZBURG

- **Vienna City Tour**

Follow the paths of Babenberg Archdukes and Habsburg Emperors. Step into the Middle Ages at St. Stephan's Cathedral in the heart of the city. The highlight of this tour is a visit of the former imperial summer residence of Empress Sisi, the Schönbrunn Palace, with a walk through the royal apartments and more.

- **Danube Valley with Melk & Dürnstein (from Vienna)**
Discover Melk and visit Austria's greatest Baroque Benedictine Abbey. Then head to Durnstein (by boat or car) and learn the story of Richard the Lionheart. Continue on to Krems, in the heart of the Wachau, before returning to Vienna.

- **Sound of Music (from Salzburg)**

Take a ride with breathtaking views of the landscape where the opening scenes of the famous film were filmed. Relax and listen to the original soundtrack. See the highlights of the film, along with the historical and architectural landmarks in the city, as well as part of the Lake District.

- **Eagle's Nest Tour (from Salzburg)**

A special kind of adventure awaits on this tour to Bavaria - Berchtesgaden and the Eagle's Nest. Drive along the König see River Valley, through the Bavarian mountains. Once arrived, a bus will take you to the Eagle's Nest, along steep rock walls and deep gorges. Take in a view of the 'Hoher Goell' and across the Bavarian mountains.

Delicious Recipe: Wiener Schnitzel



- 4 skinless veal cutlets, 5 - 6 oz each
- 2 eggs, beaten with fork
- 3/4 cup coarse-ground flour
- 3/4 cup breadcrumbs
- Salt, pepper
- Clarified butter and/or plant oil
- Slices of lemon for garnish

Pound cutlets until thin. Season on both sides with salt and pepper. Arrange flour, eggs, and breadcrumbs in 3 separate dishes. Coat each schnitzel on both sides in flour, then dip in eggs until covered and coat in the breadcrumbs. Press down the crumbs using the reverse side of the fork (this causes the crumb coating to "fluff up" during cooking).

In a large pan, melt sufficient clarified butter for the schnitzel to be able to swim freely in the oil (or heat up the plant oil with 1-2 tbsp of clarified butter or butter). Place the schnitzel in the pan when the fat is so hot that it bubbles up if some breadcrumbs or a small piece of butter is introduced to it.

Fry for 2-4 minutes on each side or until golden brown. Turn using a spatula (do not pierce the coating!). Remove the crispy schnitzel and place on kitchen paper to dry off. Arrange on the plate and garnish with slices of lemon before serving. Serve with parsley, potatoes, rice, potato salad, or mixed salad.

CV



Dubrovnik, Croatia



Kotor, Montenegro

Impressions of Croatia and Montenegro

Two of the world's most beautiful countries offer pristine coastlines, medieval villages, UNESCO World Heritage sites, and stunning islands. Croatia is rich in history and homegrown wines, while Montenegro boasts spectacular natural sceneries dotted with important landmarks. Dubrovnik and Kotor are only two hours apart by car, making a two-country itinerary easily attainable without much extra expense.



BEST RESTAURANTS*

CROATIA

- Restaurant Nautika (Dubrovnik)
- Restaurant Proto (Dubrovnik)
- Restaurant 360° (Dubrovnik)
- Restaurant Glorijet (Dubrovnik)

MONTENEGRO

- Čatovića Mlini (Tivat)
- Conte restaurant (Perast)
- Ribarsko selo (Tivat)
- Forza Mare (Kotor)



CULTURAL SITES

CROATIA

- Pula Amphitheatre
- Walls of Ston
- Roman Forum (Zadar)
- Diocletian's Palace (Split)

MONTENEGRO

- Naval Heritage Museum (Tivat)
- Our Lady of the Rocks Catholic Museum (Perast)
- St. Tryphon's Cathedral (Kotor)
- Royal Museum (Cetinje)



MUST SEE

CROATIA

- Dubrovnik Old Town Wall
- Hvar Town
- Plitvice Lakes National Park
- Kornati National Park

MONTENEGRO

- Kotor Bay
- Sveti Stefan
- Perast Town
- Island Churches, Kotor

** Subject to change without prior notice*

CV

Old Town, Korčula Island, Croatia

Experiences

FEATURED TOUR FROM DUBROVNIK: Where the Silk Road Begins

Board a private motor boat for a cruise through the Elaphiti Islands to Korčula Island, the home of Marco Polo. Upon arrival, meet your local guide for a private tour of the old town. Visit the Cathedral of St. Marco with exhibits from the Greek and Roman periods. Visit the Museum of Icons with the unique collection of Byzantine icons and ceremonial pieces. Continue to Marco Polo's childhood home – a modest medieval house from which originates this great Venetian merchant, writer and traveler. In the afternoon your skipper will take you back to Dubrovnik.

FROM DUBROVNIK, CROATIA

- Discover Dubrovnik Walking Tour
- Tour of the Konavle Region

FROM SPLIT, CROATIA

- The Living Monument
- Private Tour of Krka Waterfalls
- Private Tour of Plitvice Lakes

FROM TIVAT OR SVETI STEFAN, MONTENEGRO

- Private Tour of Boka Bay - Jewels of Montenegro's Coast
- Private Tour of Lovćen, Njeguši and Cetinje - Wreath of Mountains
- Private Tour of Skadar Lake

Cuttlefish Black Risotto



- ½ kg of cleaned Cuttlefish, cut in rings
- 1-2 tbsp FRESH Cuttlefish Ink
- 250 gr Arborio Rice
- 200 ml White Wine
- 1 fresh Onion, finely chopped
- 3 Garlic Cloves, crushed
- Parsley, finely chopped
- 2 Bay Leaves
- Olive Oil
- Salt, Pepper
- 500 ml Fish Stock

This traditional Dalmatian dish is a favorite among locals!

Fry onion in a splash of olive oil, until translucent. Add cuttlefish and garlic and stir gently for about 10 minutes over low heat. Add rice, wine, salt, and bay leaves, and allow for wine to evaporate (about 20 minutes). Add a ladle of fish stock, one at the time, stirring constantly. Don't allow the rice to get dry.

Once rice is half cooked, add cuttlefish ink, stirring constantly. Continue adding fish stock until rice is done (but don't over cook it).

Once done, turn off the fire, add a pat of butter. Season to taste. Serve on a plate and garnish with finely chopped parsley.



Old Town Square
& Astronomical Clock

Impressions of Prague

The Czech Republic's proud capital city of Prague offers stunning architecture, a lazy river, a maze of cobblestoned lanes, and a 14th-century stone bridge. Find ancient chapels, unexpected gardens, and quaint cafés a few blocks from Old Town, and take in breathtaking views of the city from its hilltop castle. Let Prague impress you on your next trip.



BEST RESTAURANTS*

- Kampa Park
- U Modré Kachničky
- Field
- Paloma
- Francouzská Restaurace
- Grand Cru Restaurant Bar
- Terasa U Zlaté Studně
- V Zátíší
- Mlynec



BEST MUSEUMS

- Franz Kafka Museum
- Mucha Museum
- The National Museum
- Jewish Museum
- Museum of Charles Bridge
- Kampa Museum
- Museum of Chocolate
- Museum of Miniatures
- Antonín Dvořák Museum



MUST SEE

- Hradčany - Castle District
- St. Vitus Cathedral
- Church of Our Lady Victorious
- Charles Bridge
- Old Town Square
- Strahov Monastery
- Jewish Quarter

** Subject to change without prior notice*

Strahov Monastery Library

Experiences

• Strahov Monastery Private VIP Tour

Located west of Prague Castle on the top of the Strahov hill is the Strahov Monastery, founded in 1140, and home of the greatest and most ornate library of the Middle Ages. Visit the Theological and Philosophical Halls that house a great number of books, manuscripts, first prints, maps, etc., and walk among the more than 320,000 ancient books; the oldest manuscript is the Strahov Evangeliary, dating back to 860.

• Private Food & Beer Tour

Your guide will share the history of Prague's best pilsners, lagers, and ales. The tour includes unlimited beer tastings, and your choice of one full meal or unlimited food samples between tastings.

• Private Prague City Tour

This private guided tour includes a walking tour of St. Vitus Cathedral, St. George Basilica, and Golden Lane at Prague Castle. Then head to Malostranske Square to see St. Nicolas Cathedral. Drive through Mala Strana and across Charles Bridge for a panoramic view of the Jewish Quarter, Old Town, Powder Tower, Municipal House, Wenceslas Square, and more.

• Full-Day Private Karlovy Vary Tour

Discover the spa town of Karlovy Vary, 77 miles from Prague with hot springs spread around the city center in colonnades. Purchase or rent a special drinking pot and walk through the main colonnade to sample the medicinal waters of the hot springs. Learn all about the mineral water called "Mattoni" and the famous herb liquor "Becherovka". Later, visit Moser, the world renowned "Glass of Kings" glass factory.

Kaplice Cmunda Potato Pancake



POTATO DOUGH

- 2 lbs potatoes
- 1/2 lb all-purpose flour
- 3 garlic cloves
- 1 egg
- 1 tsp marjoram
- salt and pepper

MEAT

- 1 lb chunk smoked pork meat (ham or bacon)
- Oil for frying
- ground black pepper

SIDE DISH

- 1/4 cup oil
- 2-3 tsp granulated sugar
- 1 medium onion, chopped
- 1 lb sauerkraut, cut in small pieces
- 1 tbsp all purpose flour
- 1 to 2 tsp caraway seeds
- salt

Peel and grate the potatoes into a bowl. Let them sit and then pour out the excess water. Mash garlic, season with salt, and add to potatoes. Add the flour, milk, egg, marjoram, and mix. Season with pepper. Heat oil in a pan and fry pan-size portions of the potatoes on both sides.

Boil the smoked meat in a pot of salted water for 45 minutes. Cut into slices and fry in oil on both sides.

Fry the onion in a pan with oil until golden. Add the sauerkraut. Flavor with salt and caraway seeds. Add water and braise for 30 minutes. Mix in sugar, cover, and cook 5 minutes longer.

Arrange a potato pancake on a plate. Add slices of fried meat on one side of the pancake and then fold the pancake in half. Serve with the sauerkraut.

CV

CLASSIC
25
YEARS
EUROPE



Victoria Memorial,
Buckingham Palace

Welcome back to England

Cheers! It's good to be back!

The gateway to Europe is open to travelers again and our partners are welcoming your clients back with open arms and a host of delightful amenities. Call our experts to help you plan a memorable London itinerary or unforgettable trip including other countries! We know just how to do it so don't delay. It's time to get back to England!

Book now through 3/26/22 for travel through 3/31/22

★★★★★

CORINTHIA LONDON

- Daily buffet breakfast
- Bottle of Champagne
- One afternoon tea for two
- One-way airport or rail station transfer when staying in Garden Suite or higher

★★★★★

THE GORING

- Daily English breakfast
- Bottle of Champagne
- One afternoon tea for two

★★★★★

HOTEL 41

- Daily English breakfast
- Welcome drink
- One 2-course lunch or dinner
- 15% hotel dining discount throughout stay
- Arrival airport transfer and welcome drink with the General Manager when staying in a Suite or higher

★★★★★

THE MILESTONE HOTEL

- Daily English breakfast
- Welcome drink
- One 3-course table d'hôte dinner for two
- 15% hotel dining discount throughout stay
- Arrival airport transfer and Cocktail Masterclass when staying in a Suite or higher

•• see our other participating properties on page 2 ••

Offers valid on new bookings only. Four nights minimum stay required. Offers are subject to availability at time of booking and may be changed or discontinued at any time without notice. Offer inclusions are not transferable and not redeemable for cash. Unused inclusions are not redeemable for cash or credit. Meal inclusions do not include beverages unless otherwise indicated. Limited quantities available. Blackout dates, minimum night stays, minimum stay requirements on air, seasonal surcharges, resort fees (if any), and other restrictions may also apply. Offers are not valid for Group Travel. Some booking and travel dates may vary. Other promotions and departure dates available which may result in a different rate and/or hotel inclusion. Customer is responsible for hotel taxes and fees on the free night offers, where applicable. Offers are not combinable with consortia amenities. For those properties where Classic Vacations has access to dynamic pricing rates, those rates will likely fluctuate from time to time based on market conditions and other factors beyond Classic Vacations control. Classic Vacations CST# 2079429-20. HWN-0721

CV

CLASSIC
25
YEARS EUROPE

*Big Ben, Houses of Parliament,
and Westminster Bridge*

Keep calm and enjoy your stay!

London serves as the perfect starting point to an exciting European vacation. Welcome back!

Book now through 3/26/22 for travel through 3/31/22

★★★★★

ATHENAEUM HOTEL & RESIDENCES

- Daily English breakfast
- One lunch for two from set menu
- Invitation to the hotel Club Lounge

THE EGERTON HOUSE HOTEL

- Daily English breakfast
- Welcome drink for two
- Two tickets to the Victoria & Albert Museum
- 15% hotel dining discount during stay
- Airport arrival transfer when staying in a Suite

★★★★★

ST. JAMES'S HOTEL AND CLUB LONDON

- Daily English breakfast
- Welcome bottle of Champagne and seasonal gift
- One 3-course lunch for two, including a glass of wine per person
- 10% VIP Discount Shopping Card
- One-way airport or rail station transfer when staying in Deluxe Suite and higher

★★★★★

THE BLOOMSBURY

- Daily English breakfast
- Two cocktails in the Coral Room
- One afternoon tea for two
- Saturday morning walking tour with Blue Badge Guide, followed by two gin & tonic cocktails in the Coral Room

THE CHESTERFIELD MAYFAIR

- Daily English breakfast
- Welcome drink for two
- One 3-course lunch or dinner for two
- 15% hotel dining discount during stay
- Arrival airport transfer when staying in a Suite

★★★★★

THE MONTAGUE ON THE GARDENS

- Daily English breakfast
- Welcome drink for two
- One 2-course table d'hôte lunch for two
- 15% hotel dining discount during stay
- Arrival airport transfer when staying in a Suite

THE RUBENS AT THE PALACE

- Daily English breakfast
- Welcome drink for two
- One 2-course lunch or dinner for two
- 15% hotel dining discount during stay
- Airport arrival transfer and welcome drink for two with the General Manager when staying in a Suite

Offers valid on new bookings only. Four nights minimum stay required. Offers are subject to availability at time of booking and may be changed or discontinued at any time without notice. Offer inclusions are not transferable and not redeemable for cash. Unused inclusions are not redeemable for cash or credit. Meal inclusions do not include beverages unless otherwise indicated. Limited quantities available. Blackout dates, minimum night stays, minimum stay requirements on air, seasonal surcharges, resort fees (if any), and other restrictions may also apply. Offers are not valid for Group Travel. Some booking and travel dates may vary. Other promotions and departure dates available which may result in a different rate and/or hotel inclusion. Customer is responsible for hotel taxes and fees on the free night offers, where applicable. Offers are not combinable with consortia amenities. For those properties where Classic Vacations has access to dynamic pricing rates, those rates will likely fluctuate from time to time based on market conditions and other factors beyond Classic Vacations control. Classic Vacations CST# 2079429-20. HWN-0721

CV



Impressions of London

London's story is brilliantly told in its iconic monuments, its traditions, and its history. It is one of the world's most visited locations and offers something for everyone, including a look into Royal life, over 7,000 pubs, free culture, and an "Eye" over the city. London is considered to be the gateway to the rest of Europe, with convenient flight and rail connections joining other cities.



IVANA'S FAVORITE EATERIES*

- The Wolseley
- Baltazar
- Berners Tavern
- Restaurant Gordon Ramsay
- Le Gavroche
- Brasserie Zedel
- Padella



FREE ADMISSION SITES

- British Museum
- Victoria & Albert Museum
- Houses of Parliament
- National Portrait Gallery

PAID ADMISSION SITES

- Tower of London
- London Eye
- St. Paul's Cathedral
- Madame Tussauds



SHOPPING EVERYWHERE

- Bond Street
- Oxford Street
- Regent Street
- Covent Garden
- Seven Dials
- King's Road
- Knightsbridge

** Subject to change without prior notice*

Experiences

FEATURED TOUR: Hampton Court and Windsor

Step back in time through the south of London to visit the home of Henry VIII at Hampton Court. Browse through the old state apartments, public rooms, and the magnificent grounds. Your experience continues via Runnymede, site of the Kennedy Memorial and historic signing of the Magna Carta, to arrive at Windsor. The town is dominated by the impressive Windsor Castle, which has been successfully restored since the fire in 1992. From here you may choose to indulge in a 45 minute cruise on the River Thames, visit the playing fields of Eton College, or browse the antique shops and tea rooms of Windsor. This full day tour includes a private chauffeur and guide.

PRIVATE GUIDED HALF DAY TOURS

- Half Day Royal London
- Half Day Harry Potter
- Half Day Museums
- Half Day Fish and Chips
- London by Night
- Full Day Stonehenge and Salisbury
- Full Day Canterbury and Dover Castle

Shepherd's Pie



For the Filling:

- 2 tbsp Olive Oil
- 1.5 lbs Ground Lamb or Beef
- 1 large Carrot, grated
- 1 large Onion, grated
- Bag of frozen peas
- Fresh Rosemary, stemmed
- Fresh Thyme, stemmed
- 4 cloves minced Garlic
- Salt and Pepper to taste
- Worcestershire Sauce
- Small can Tomato Puree
- 150 ml Red Wine
- 1/4 cup Chicken Stock

For the Mash:

- 1.5 lbs Potatoes, peeled
- 1/4 cup Heavy Cream
- 3.5 tbsp Butter
- Salt and Pepper to taste
- 2 Egg Yolks
- 1/4 cup Parmesan Cheese

Cooking the Filling: Pour olive oil into a hot, rather large pan, then add meat. Stir meat as if your life depends on it for a few minutes so it's nice and brown, and broken into very small pieces. Stir in the herbs and garlic and add the carrots, onions, and frozen peas. The idea at this point is to get everything to a minced consistency. Add a few splashes of Worcestershire Sauce, and tomato puree, stirring after each addition. Add the red wine and sweat down for a minute or two. Add chicken stock and cook for 3 more minutes. Scoop your meat mixture into a deep casserole or other oven safe dish.

Cooking the Mash: This part is as easy as pie (no pun intended). Just boil some water, throw some salt and your potatoes in, and set a timer for 15 minutes. Strain the water off once done. Mash the potatoes with their ingredients and keep warm. Your filling should be about done by this point.

Final Instructions: Spread the mash over the top of the mix with the bottom of the spoon and then sprinkle a generous portion of Parmesan cheese over the top. Poke the top with a fork several times to give it a peaked look and stick it in the oven at 400° for 18-20 minutes to brown the potatoes and set the pie. Serve it with a nice salad!

CV

CLASSIC
25 YEARS EUROPE

Cathedral of Notre Dame
Bayeux, Normandy

Bienvenue en France

Bonjour, we have been waiting for you!

Travelers have been anxious to travel again and we have all that they need for their next trip of a lifetime to one of the world's most famous countries. With non-stop service from US gateway cities resuming, our partners are serving up their best offers in Normandy, Nice, and Paris, and you can plan a vacation including all three locations with our experts. Don't wait to book. Welcome back to France!

Book now through 3/27/22 for travel through 3/31/22

BAYEAUX

★★★★★

CHÂTEAU LA CHENEVIÈRE

- Daily buffet breakfast

NICE

★★★★★

HÔTEL LA PÈROUSE

- Daily buffet breakfast
- Welcome cheese plate, bread, and red wine in room on arrival

NICE

★★★★★

HYATT REGENCY NICE PALAIS DE LA MÉDITERRANÉE

- Daily breakfast
- One cocktail with appetizers per person at the hotel bar or on the sea view terrace

•• see our participating properties in Paris on page 2 ••

Offers valid on new bookings only. Three nights minimum stay required. Offers are subject to availability at time of booking and may be changed or discontinued at any time without notice. Offer inclusions are not transferable and not redeemable for cash. Unused inclusions are not redeemable for cash or credit. Limited quantities available. Blackout dates, minimum night stays, minimum stay requirements on air, seasonal surcharges, resort fees (if any), and other restrictions may also apply. Offers are not valid for Group Travel. Some booking and travel dates may vary. Other promotions and departure dates available which may result in a different rate and/or hotel inclusion. Customer is responsible for hotel taxes and fees on the free night offers, where applicable. Offers are not combinable with consortia amenities. For those properties where Classic Vacations has access to dynamic pricing rates, those rates will likely fluctuate from time to time based on market conditions and other factors beyond Classic Vacations control. Classic Vacations CST# 2079429-20. HWN-0721

CVCLASSIC
25 YEARS
EUROPEPont Alexandre III
Paris

À bientôt, Paris!

No other city is as magical as the City of Light. The essence of Paris is ready to enchant you once again.

Book now through 3/27/22 for travel through 3/31/22

★★★★★

LA RESERVE PARIS

- Daily continental breakfast
- Two entrance tickets to Grand Palais, Louvre Museum, or d'Orsay Museum (conciierge selection)

LE BRISTOL PARIS

- Daily American breakfast
- Welcome fruit basket
- Two entrance tickets to Jacquemart-André Museum

PARK HYATT VENDÔME

- Daily breakfast
- Bottle of wine and local amenity
- For Park Suites and higher, the wine will be replaced by Champagne

★★★★★

GRAND HÔTEL DU PALAIS ROYAL

- Daily buffet breakfast
- One tailor-made cocktail by the head mixologist, per person per stay
- One 50 euros hotel food & beverage voucher
- VIP treatment in room with bottle of wine and Chef petits fours

★★★★★

GRAND POWERS

- Daily American buffet breakfast
- One 50 euros hotel food & beverage voucher
- Two tailor-made cocktails
- VIP treatment
- Free access to the Wellness area

HÔTEL PONT ROYAL

- Daily buffet breakfast
- Welcome glass of Champagne
- Two entrance tickets to d'Orsay Museum, once per stay

HÔTEL REGINA LOUVRE PARIS

- Daily buffet breakfast
- 80 euros hotel food & beverage credit
- Bottle of wine in room on arrival
- For Prestige Suite and higher, guests also receive a one way transfer from the airport or rail station

LA VILLA HAUSSMANN

- Daily breakfast
- Welcome charcuterie & cheese board with 2 glasses of wine in room on arrival
- Free access to the Wellness area

★★★★★

LA VILLA MAILLOT ARC DE TRIOMPHE

- Daily breakfast
- Pastries in room on arrival
- Two tickets on Bateaux Mouches Seine river cruise (one hour)

B SIGNATURE HOTELS & RESORTS

★★★★★

HOTEL VERNET

★★★★★

EDOUARD 7 HOTEL**HOTEL BEL AMI****HOTEL DE SERS****HOTEL MONTALEMBERT****All five offers include:**

- Daily breakfast
- Two tickets on Bateaux Mouches Seine river cruise, once per stay
- Welcome canapés with Champagne or cocktail per person
- VIP amenities



Place de la Concorde

Impressions of Paris

With its historical monuments, cultural dynamism, and gastronomy, Paris is a magical city full of surprises and expectations. The City of Light beckons all year round, and calls visitors back again and again. Every season has its charm. Every corner has its gem. Every street has its tale, and every visit offers the promise of experiencing something new.

Paris is always a good idea! -Audrey Hepburn



BEST FOOD INDULGENCES*

- Café La Fontaine de Belleville (*café*)
- Le Grand Colbert (*brasserie*)
- Au Petit Tonneau (*bistro*)
- Homer Lobster – Saint Germain (*restaurant*)
- Debaube & Gallais (*chocolatier*)
- Stohrer (*pâtisserie*)
- Angelina Paris (*tea house*)



DON'T MISS SITES

- Eiffel Tower
- Arc de Triomphe de l'Étoile
- Louvre Museum
- D'Orsay Museum
- Place Vendôme
- Palais Garnier
- Pont Alexandre
- Notre-Dame Cathedral
- Place de la Concorde



FASHION EVERYWHERE

- Rue Cambon
- Rue Saint-Honoré
- Avenue Montaigne
- Rue de Rivoli
- Champs-Élysées
- Boulevard Haussmann
- Louis Vuitton Foundation

** Subject to change without prior notice*

CV



L'Orangerie Garden, Palace of Versailles

Experiences

FEATURED TOUR (outside Paris): Palace of Versailles Private Tour with Royal Quarters with Private Guide

See the Palace of Versailles (Château de Versailles) as French kings once did—including a once-in-a-lifetime private viewing of the palace's Royal Quarters of Louis XV and Louis XVI: the King's Chamber, Library, dining room, and the Council Study. See the clock room and the 'corner room'. Walk down the Hall of Mirrors, lined with 357 mirrors reflecting the windows on the opposite wall. Later, visit one of two additional royal sites, based on daily availability: the Royal Opera House, built in 1770 to celebrate the wedding of Louis XVI and Marie Antoinette, or the Royal Chapel, where a series of paintings and sculptures depict the notion that kings were chosen by God.

FEATURED TOUR (in Paris): Coco Chanel Tour with Private Guide and Fashion Specialist

Follow in the footsteps of Coco Chanel, from Rue Cambon, Rue St Honoré, and the beautiful Place Vendôme to her private mansion, flagship store, and the Ritz, where she lived for many years. Your private guide and fashion specialist will share the life and influence of Chanel in the fashion world. Learn how Karl Lagerfeld became "Head of the House". See the Hermès and Chanel boutiques and other shops in the home district of haute couture. At the end of the tour, your driver can leave you to shop at your leisure or take you to "Angelina's", the famous tea room frequented by Coco Chanel herself, to enjoy a hot chocolate and dessert.

PRIVATE GUIDED HALF DAY TOURS

- Night at the Louvre
- French Revolution
- Giverny
- Paris City Tour

PRIVATE GUIDED FULL DAY TOURS

- Champagne Reims/Epervay
- Normandy D-Day Landing Beaches
- Loire Valley
- Fontainebleau

Polenta Croque Monsieur



- 750ml whole milk
- 40ml heavy cream
- 150g dried polenta
- 4 ham slices
- 4 emmental cheese slices
- 4 white bread slices, crust removed
- 4 tsp butter, separated
- Salt and pepper

Preheat the oven to 325° F. Place bread into a food processor and process until fine.

Bring milk to a boil on the stove. Add the polenta slowly, stirring constantly. Cook on low for 20 minutes, stirring regularly and adding the heavy cream incrementally to avoid sticking.

Once cooked, pour into a rectangular baking dish to 1 cm thickness, then cool in refrigerator for 10 minutes until firm.

Cut into 10cm x 10cm squares (about 12 squares). Place 4 squares side-by-side on a baking sheet. Top each with 1 slice of emmental cheese and 1 slice of ham. Place a square of polenta on top. Add one more layer of cheese and ham, and top with a final square of polenta.

Sprinkle each with breadcrumbs and 1 tsp butter. Bake for 15 minutes until the inside is warm and cheese is melted, then broil for 30 seconds to brown the top of the sandwich. Enjoy!



Insider tip from Chef Eric: "This croque monsieur is delicious when served with a dollop of crème fraiche mixed with nutmeg or parmesan and a green salad."



Marienplatz Town Hall, Munich

Impressions of Germany

Germany's allure brings to mind beautiful castles, pristine landscapes, and delicious gasto delights. Trendy cities showcase a kaleidoscope of Romanesque, Baroque, and Gothic architecture mixed with modern creations, while charming villages share a magical scene within romantic river valleys. First impressions make lasting ones and Germany beckons in all of its splendor.



BEST RESTAURANTS*

- Tim Raue (*Berlin*)
- Horváth (*Berlin*)
- Lutter & Wegner (*Berlin*)
- Braufactum (*Berlin*)
- Bogenhauser Hof (*Munich*)
- Löwenbräukeller (*Munich*)
- Zum Franziskaner (*Munich*)
- Lorsbacher Thal (*Frankfurt*)
- Apfelwein Wagner (*Frankfurt*)
- Margarete (*Frankfurt*)



BEST MUSEUMS

- Charlottenburg Palace (*Berlin*)
- Museum Island (*Berlin*)
- Berlin Wall Memorial (*Berlin*)
- Nymphenburg Palace & Gardens (*Munich*)
- Kunstareal (*Munich*)
- Goethe House and Museum (*Frankfurt*)
- Städel Museum (*Frankfurt*)



MUST SEE

- Brandenburg Gate (*Berlin*)
- Berlin Wall (*Berlin*)
- Bundestag (*Berlin*)
- Holocaust Memorial (*Berlin*)
- Marienplatz (*Munich*)
- Frauenkirche (*Munich*)
- English Garden (*Munich*)
- Römerberg (*Frankfurt*)
- St. Bartholomew Cathedral (*Frankfurt*)

* Subject to change without prior notice

Experiences

Half-Day Private Munich City Tour

Explore this magnificent city with our experienced guide and drive by the most interesting locations of the almost 1000 year old city, such as the Pinakotheks (art galleries), Olympic Stadium, Nymphenburg Palace, Viktualienmarkt (open-air market), St. Peter's Church, City Hall, and Church of our Ladies are only some of the famous sights you will see.

Half-Day Private Dachau (from Munich)

Discover the village of Dachau, site of the former concentration camp. The memorial site combines the historical authenticity of the original environment and its many surviving buildings with the function of a modern exhibition center.

Half-Day Private Berlin City Tour

This tour of Berlin introduces you to the main sights of the city, including the famous boulevard Kurfürstendamm, with Kaiser Wilhelm Memorial Church, Tiergarten, Brandenburg Gate, Unter den Linden boulevard, Gendarmenmarkt, Museum Island, and Castle Charlottenburg.

Half-Day Private Frankfurt City Tour

Glinting with glass, steel and concrete skyscrapers, Frankfurt-on-the-Main is unlike any other German city. Yet at its heart, Frankfurt is an unexpectedly traditional and charming city, with half-timbered buildings huddled in its quaint medieval Altstadt (old city), cozy apple wine taverns serving hearty regional food, village-like neighborhoods filled with outdoor cafes, boutiques and street art, and beautiful parks, gardens, and riverside paths.

Oma's Apfelkuchen (Grandma's Apple Cake)



- 5 large egg yolks
- 2 medium Granny Smith apples, peeled, cored, and halved
- 1 cup plus 2 tbsp unsalted butter, softened
- 1 and 1/4 cups sugar
- 2 cups all-purpose flour
- 2 tablespoons cornstarch
- 2 teaspoons cream of tartar
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/4 cup 2% milk
- Confectioners' sugar

Preheat oven to 350°. Let egg yolks stand at room temperature for 30 minutes. Starting 1/2 inch from the top, cut apple halves lengthwise into 1/4-inch slices, leaving them attached at the top so they fan out slightly. Set aside.

Cream butter and sugar until light and fluffy, 5-7 minutes. Add egg yolks, one at a time, beating well after each addition. In another bowl, sift flour, cornstarch, cream of tartar, baking powder and salt twice. Gradually beat into creamed mixture. Add milk; mix well (batter will be thick).

Spread batter into a greased 9-inch springform pan wrapped in a sheet of heavy-duty foil. Gently press apples, round side up, into batter. Bake until a toothpick inserted in the center comes out with moist crumbs, 45-55 minutes. Cool on a wire rack for 10 minutes. Loosen sides from pan with a knife; remove foil. Cool 1 hour longer. Remove rim from pan. Dust with confectioners' sugar.



dreaming of GREECE

Santorini, Greece

Greece kicks off its summer season and re-opens to visitors! It's time to help your clients plan their next dream vacation and indulge in the riches of an authentic Greek experience!

EUROPEAN RICHES

Enhance your vacation in Greece with a stay at one of our participating properties, and receive daily breakfast and more! See our featured properties below.

ATHENS

- New Hotel Athens

CORFU

- Domes Miramare, a Luxury Collection Resort, Corfu

CRETE

- Blue Palace, a Luxury Collection Resort & Spa, Crete

MYKONOS

- Grecotel Mykonos Blu

PAROS

- Parilio

SANTORINI

- Santo Maris Oia Luxury Suites & Spa

Click [HERE](#) to view our full list of *European Riches* properties

EUROPEAN RICHES SELECT

Outstanding properties, top-notch service, and value-added amenities are the hallmarks of our exclusive collection. See our featured properties below.

MYKONOS

- Myconian Avaton Resort
- Myconian Utopia Resort
- Myconian Villa Collection

SANTORINI

- Canaves Oia Suites
- Grace Hotel Santorini, Auberge Resorts Collection
- Mystique, a Luxury Collection Hotel

Click [HERE](#) to view our full list of *European Riches Select* properties

Amazing Sample Itinerary

Let our experts help you plan the perfect vacation!

Mykonos

Suggested stay: 3 nights

★★★★★

MYCONIAN UTOPIA RESORT

The quintessence of sophisticated hospitality and sheer natural beauty

Mykonos is a haven of incredible cuisine and stunning natural beauty with colorful red, blue, and green doors and windows on white structures. The warm, inviting culture of the local people, vibrant nightlife, delectable cuisine, sandy beaches, and carefree spirit will tempt you to visit again and again. Explore the nearby islands of Delos, Paros, and Naxos to make your stay even more exciting.

Mykonos Santorini

For convenience, book a water transfer between islands and enjoy spectacular sea views as you sail through the blue Aegean Sea. Ask us to book your tickets in advance.

Santorini

Suggested stay: 3 nights

★★★★★

MYSTIQUE, A LUXURY COLLECTION RESORT

An exclusive hideaway overlooking the Aegean Sea in Oia

Santorini boasts colorful red, white, or even black sand beaches, picturesque towns, and charming villages. Enjoy spectacular sunsets from your hotel located high atop the cliffs. Dine in a typical taverna and savor the freshest ingredients. Don't miss a leisurely sail in the caldera and see the cliffs from the sea. Santorini fulfills every dream ever imagined.

Santorini Crete

A flight between Santorini and Crete may not be the most convenient since all flights connect via Athens. A water transfer is more direct and will take about 2 hours.

Crete

Suggested stay: 3-5 nights

★★★★★

ELOUNDA GULF VILLAS

Luxury villa retreat echoing authentic Mediterranean living

Crete has a truly magical atmosphere all its own. It is big enough to easily spend an entire vacation there or the perfect addition to a holiday through the Greek Islands. Consider a stay on both sides of the island and explore its natural beauty, ancient ruins, and peaceful seascapes. Cretans believe their food is best in all the islands--be sure and taste for yourselves!

Crete Athens

It takes just 50 minutes to fly to Athens from Crete and there are many convenient schedules daily from Chania or Heraklion airports.

Athens

Suggested stay: 3 nights

★★★★★

NEW HOTEL ATHENS

Energetic design hotel located in the heart of Athens

Few cities rival Athens when it comes to historical importance, position, and culture. Plan your days exploring antiquities within the city, dining with the locals in traditional tavernas, and shopping in the various neighborhoods. Beyond Athens, discover ancient ruins in Sounion, Delphi, Corinth, and much more. You will return home with so many memories to last a lifetime!

CV

Impressions of Authentic Greece

Corfu, Greece

The portrait of authentic Greece is painted in its famous mainland in the scenic Peloponnese and Halkidiki Peninsula, in the Cycladic islands of Paros, and Naxos, and in the Ionian island of Corfu. Each area and island offer glimpses into authenticity not found anywhere else in Greece. Discover pristine landscapes, crystal-clear seascapes, charming villages, local traditions, ancient ruins, and endless horizons.



RESTAURANTS*

- To Elliniko (*Naxos Town, Naxos*)
- Giannoulis (*Agios Prokopios, Naxos*)
- Barbarossa (*Naousa, Paros*)
- Klarinos Tavern (*Lefkes, Paros*)
- Ostria (*Porto Heli, Peloponnese*)
- Maria's (*Ermioni, Peloponnese*)
- Massalia (*Nea Fokaia, Halkidiki*)
- Marina (*Nea Moudania, Halkidiki*)
- Rex Restaurant (*Corfu Town, Corfu*)
- Barbas Taverna (*Corfu Town, Corfu*)



MONUMENTS

- Kouros of Apollonas (*Naxos*)
- Temple of Demeter (*Naxos*)
- Panagia Ekatontapiliani (*Paros*)
- Paros Park (*Paros*)
- Ancient Olympia (*Peloponnese*)
- Corinth Canal (*Peloponnese*)
- Achillion Palace (*Corfu*)
- Spianada Square (*Corfu*)
- Mount Athos (*Halkidiki*)
- Aristotle Park (*Halkidiki*)



BEACHES

- Mikri Vigla (*Naxos*)
- Agios Georgios (*Naxos*)
- Colymbithres (*Paros*)
- Chrissi Akti (*Paros*)
- Agios Gordios (*Corfu*)
- Paleokastritsa (*Corfu*)
- Simos (*Peloponnese*)
- Tolo (*Peloponnese*)
- Chrouso (*Kassandra, Halkidiki*)
- Kryaritsi (*Sithonia, Halkidiki*)

* Subject to change without prior notice

CV

Naxos, Greece

Experiences



ANCIENT OLYMPIA, PELOPONNESE

Discover where the Olympic flame is ignited every four years for the modern Olympics. Go back in history at the Olympic Stadium and follow the footsteps of the first athletes who participated in the ancient Olympic Games, trained, made sacrifices to the gods, and competed against each other.

NAXOS TOUR

Visit Demeter's temple and museum. Tour the Citron and taste the local Citron drink. See the marble village in Apeiranthos, the old emery mines of Apollonas, and the huge Kouros of Apollonas statue.

CORFU

Explore Achilleon Palace with its gardens, statues, and paintings. Visit Kanoni. Swim like a royal in the historical royal baths of Mon Repo's Palace. Enjoy some refreshments, lunch, or a royal massage.

HALKIDIKI

Visit Aristotle Park, dedicated to the famous Greek philosopher, Aristotle, and see instruments showing the phenomena of nature. Stroll in Aristotle's footsteps along Aristotle's route, connecting the park to the Ancient Stageira.

Traditional dish from Corfu - Sofrito



- 2 lbs boneless veal cut in 6 slices
- All purpose flour, for dredging
- 1 tbsp butter
- 1/3 of a cup olive oil, for frying
- 7-9 cloves of garlic, sliced
- 1/3 cup white wine vinegar
- 1/3 cup white wine
- 2 2/3 cups beef broth (warm)
- 1/2 cup freshly chopped parsley
- Salt and freshly ground pepper

Season the meat with salt and freshly ground pepper and dredge lightly the veal slices with flour, tapping off any excess. Heat the oil and butter in a large non stick skillet over medium-high heat. Add the veal (in batches) and sauté, until browned on all sides. Place on a platter, cover and set aside.

Cut the garlic cloves in slices and add in the same oil used to brown the meat. Turn down to medium heat and stir for a minute. Pour in the white wine vinegar and deglaze. Add the veal and the white wine and wait for a couple of minutes to steam up. Add the warm broth and season with salt and pepper.

Turn the heat down to low-medium and simmer until the veal is tender and the sauce thickens, for about 30-40 minutes. Stir in the freshly chopped parsley. Serve the Sofrito while still hot over mashed potatoes, rice, or fries, with some crusted garlic bread aside.

Enjoy!

CV



Impressions of Athens

Few cities rival Athens when it comes to historical importance. It also serves as the gateway to the rest of Greece and the Greek Islands. Among its other antiquities, the Acropolis, visible from nearly every part of the city, is the hub around which the city still revolves. Beyond Athens, are more ancient ruins, such as the Temple of Poseidon at Sounion, the Temple of Apollo in Delphi, Corinth Canal, and much more. Athens offers numerous dining spots, from traditional tavernas to high-end eateries, as well as a lively nightlife, and excellent shopping, including Plaka, Kolonaki, Monastiraki, and Ermou Street.



RESTAURANTS*

- O Thanasis (*Athens*)
- Seychelles (*Athens*)
- Vlassis Restaurant (*Athens*)
- Black Sheep (*Athens*)
- Atitamos (*Athens*)
- Liondi (*Athens*)
- Aleria (*Athens*)
- Varoulko (*Mikrolimano, Piraeus*)
- Imerovigli (*Mikrolimano, Piraeus*)



MONUMENTS

- Parthenon (*Athens*)
- Temple of Zeus (*Athens*)
- Panathenaic Stadium (*Athens*)
- Hellenic Parliament (*Athens*)
- Temple of Poseidon (*Sounion*)
- Temple of Apollo (*Delphi*)
- Ancient Theatre (*Epidaurus*)
- Lion Gate (*Mycenae*)



BEACHES

- Vouliagmeni
- Varkiza
- Anavyssos
- Lagonissi
- Cape Sounion
- Porto Rafti

* Subject to change without prior notice

Experiences

ATHENS CITY TOUR

Explore the highlights of Athens including the ancient Olympic Stadium, Royal Palace, Temple of Zeus, Hadrian's Arch, and the Acropolis, Ancient Agora, Constitution Square, House of Parliament, and Tomb of the Unknown Soldier.

CAPE SOUNION

Drive south along the Saronic gulf coast past Glyfada, Vouliagmeni, and Varkiza to Cape Sounion, dominated by the Temple of Poseidon, one of the most important sanctuaries in Attica.

CORINTH

Head west along the Saronic Gulf to the Corinth Canal. After a short stop on the bridge, proceed to the ancient town of Corinth - once among the richest in ancient times, as evident from its remains, including the huge agora (market place) and Temple of Apollo.

DELPHI

Delphi, in ancient times was considered the center of the known world - the place where heaven and earth met. Visit the Archaeological Museum with its ancient treasures and the Springs of Castalia, known for its mythical waters of eternal youth and poetic inspiration. Explore the Sanctuary of Apollo, including the Oracle, Ancient Theatre, the Temple, and the treasuries.

MYCENAE – EPIDAUROS

Drive past the Corinth Canal and visit the remains of Mycenae, including the Lion Gate, Cyclopean Walls, and Royal Tombs. Continue on for a short visit to Nafplion, the first capital city of independent Greece, followed by a visit of Epidaurus, with its acoustical Ancient Theatre.

Authentic Greek salad recipe - Horiatiki



- 6-8 tbsp extra virgin olive oil
- 2 tbsp white wine vinegar
- 2 tbsp dry oregano
- 1/4 cup cherry tomatoes, halved
- 1/3 onion, sliced
- 1 green bell pepper, sliced
- 1/4 cup Greek olives
- 1/2 cucumber, sliced
- 1 tsp capers
- 1/2 cup feta cheese
- Salt and pepper to taste

The Greek salad is famously one of the most popular and well-known Greek dishes outside and inside Greece. Greeks love the "Horiatiki", which means "villager's salad" in Greek. It is especially popular in the summer months, with the abundance of fresh produce.

In a bowl, add 4-5 tbsp olive oil, vinegar, 1 tbsp oregano, salt, and pepper. Stir gently with a spoon until just combined (don't emulsify). Add the tomatoes, onions, bell pepper, olives, cucumber, and capers. Mix gently and spoon into a shallow bowl.

To finish, add the feta cheese. Drizzle the remaining olive oil and oregano on top and serve.

Enjoy!

CV



Spinalonga Island

Impressions of Crete

The island of Crete is the largest in Greece, and it has a truly magical atmosphere all its own. It is big enough to easily spend an entire vacation there or the perfect addition to a holiday through the Greek Islands.

Crete is best experienced discovering hidden corners, savoring Cretan cuisine, and soaking in the brilliant Mediterranean sun. Admire remnants of once mighty civilizations and explore impressive mountainscapes, steep gorges, and fertile valleys. Crete is a small universe teeming with treasures waiting to be discovered.



RESTAURANTS*

- Gioma Meze (*Agios Nikolaos*)
- AgrecoFarms (*Arkadi*)
- Chrisostomos (*Chania*)
- Despina Tavern (*Elounda*)
- Platanos (*Fourni*)
- Peskesi (*Heraklion*)
- Kalliotzina (*Koutsouras*)
- Ostria Tavern (*Plaka*)
- I Strofi tis Gefseis (*Vizari*)



TOWNS & VILLAGES

- Agios Nikolaos town
- Anogeia village
- Chania town
- Heraklion town
- Ierapetra town
- Rethymno town
- Sfakia village
- Sitia town



BEACHES

- Balos Beach, Chania
- Elafonisi Beach, Chania
- Falasarna Beach, Chania
- Golden Beach, Chri
- Matala Beach, Heraklion
- Preveli Beach, Rethymno
- Vai Beach, Lasithi

* Subject to change without prior notice

Palace of Knossos

Experiences

DIKTAEAN CAVE & LASITHI PLATEAU

Visit the birthplace of Zeus and explore the flour mills of the Lasithi Plateau.

AGIOS NIKOLAOS, PANAGIA KERA, AND KRITSA

Wander through Agios Nikolaos, discover the Byzantine church of Panagia Kera, and visit the traditional village of Kritsa.

GOURNIA, SITIA, TOPLOU, AND VAI PALM BEACH

Tour the archaeological site of Gournia, Sitia, monastery of Toplou, and Vai Palm Beach, awarded a Blue Flag.

SPINALONGA ISLAND

Discover the history and once-mighty fortress of Spinalonga.

PALACE OF KNOSSOS & ARCHAEOLOGICAL MUSEUM OF HERAKLION

Explore the ruins of Knossos and the display rooms of the Archaeological Museum of Heraklion.

ARKADI MONASTERY, RETHYMNO, & CHANIA

Discover the natural beauty of Arkadi Monastery. Stroll the promenade of Rethymnon and explore the town of Chania.

OLIVE OIL AND WINE TOUR

Tour the olive oil-producing Vassilakis Estate and the family winery of Lyrarakis Estate.

SAMARIA GORGE

Explore one of the most impressive gorges in all of Greece and the longest in Europe.



- 4 slices thick whole grain bread, toasted
- 4 medium tomatoes grated (do not chop)
- 3-4 ounces crumbled feta cheese
- 1/3 cup of extra virgin olive oil
- Dry oregano
- Greek olives for decoration

Recipe: Dakos Cretan Salad

Grate the tomatoes and drain all the liquids.

Arrange the toasted bread on a plate. Drizzle one tablespoon olive oil to the top of each slice and let it absorb.

Spoon the grated tomato on top, covering the whole slice and then add the crumbled cheese.

Drizzle with another teaspoon of olive oil and sprinkle with oregano.

Top with Greek olives.

Enjoy!

CV

Impressions of Mykonos

Close your eyes and imagine your perfect island vacation. Do you see soft sands and clear water, endless blue skies, and a sophisticated summer party atmosphere? Your dreams are directing you to the Greek island of Mykonos, one of the most cherished escapes in the world. A haven of incredible cuisine from diverse and distinguished chefs will tantalize your taste buds. The stunning natural beauty of the island and its colorful red, blue, and green doors and windows on white structures set it apart from the rest. And the warm, inviting culture of the local people will tempt you to visit again and again.



RESTAURANTS*

- Nautilus (*Chora*)
- Nobu Matsuhisha (*Chora*)
- Koursaros (*Chora*)
- Galleraki (*Chora*)
- Remezzo (*Chora*)
- Nammos (*Psarou*)
- Kiki's (*Agios Sostis*)
- Apaggio (*Ornos*)



BEACH BARS & CLUBS

- Space Club
- Cavo Paradiso
- Jackie O's
- Scorpios
- Kalua Mykonos
- Sol y Mar



BEACHES

- Psarou Beach
- Paraga Beach
- Paradise Beach
- Super Paradise Beach
- Kalo Livadi Beach
- Kalafatis Beach
- Platis Gialos Beach
- Panormos Beach
- Agios Sostis Beach

**Subject to change without prior notice*

CV



Experiences



CRUISE IN STYLE

Charter a luxurious speed yacht or sailing catamaran (on a private or shared basis) and cruise the crystal clear waters around Mykonos. Sail to nearby Delos and Rhenia Island or cruise along the south coast of the island. The sea's the limit!

MYKONOS ISLAND PRIVATE TOUR

This two-hour tour will give you an inside view of Mykonos with a local guide, including Ano Mera village, Panagia Touliani monastery, Armenistis Lighthouse, and Agios Ioannis beach.

FISHING TOUR

Learn the secrets of traditional fishing. The catch of the day will be served as a delicious meal after a fun day of fishing, swimming, and exploring.

FOLKLORE FARMSTEAD & RESTAURANT TOUR

Interact with a traditional Mykonian family and visit three folklore workshops, including icon painting. Wander through the vegetable garden, vineyard, and farmstead. The tour ends with wine and homemade treats.

Delectable Delights



KOPANISTI

Feta cheese spread, usually combined with tomatoes, grapes, figs, or watermelon; and also a great accompaniment for ouzo, the famous anise-flavored spirit.



AMYGDALOTA

Delicate almond cookie treats that are crisp on the outside and chewy on the inside. Traditionally, these cookies symbolize new beginnings.



ONION PIE

Savory and flavorful pie filled with sweet onions, dill, and the slightly tart tyrovolia cheese served at breakfast.

Impressions of Santorini

The iconic island of Santorini; perched on the crystal-blue Aegean Sea with its craggy cliffs, ancient windmills, and whitewashed structures with kisses of cerulean blue throughout; is a dreamlike and romantic destination.

Its beaches boast deep waters and colorful red, white, or even black sands. The traditional local cuisine is renowned for its freshness and delicious flavors. And, the sunsets are among the most beautiful in the world.

Natural beauty abounds on this ancient island, formed from a volcano thousands of years ago; and its picturesque towns and historical sites make for enriching visits and incredible snapshots.



WHERE TO DINE*

- La Maison (*Imerovigli*)
- Mylos (*Firostefani*)
- Argo (*Fira*)
- Botargo (*Pyrgos*)
- Alisachni (*Megalochori*)
- Salty Bone (*Vlyhada Beach*)
- Aroma Avlis (*Kamari Beach*)
- Dimitris Ammoudi Taverna (*Oia*)
- Naos Restaurant (*Oia*)



WHERE TO WINE

- Boutari Winery
- Santo Winery
- Venetsanos Winery
- Sigalas Winery



WHERE TO RELAX

- Red Beach
- Perivolos Beach
- Monolithos Beach
- Kamari Beach
- Vlyhada Beach

**Subject to change without prior notice*

Experiences

PRIVATE TOURS

- Island Tour and Wine Tasting
- Island Tour, Wine Tasting, and Akrotiri
- Winery Tour with Driver-Guide
- Tailor-Made Island Tour

SAILING EXPERIENCES

Shared and private catamaran and yacht excursions, departing from Ammoudi.

SHARED

- Diamond Cruise
- Platinum Cruise
- Santorini Gems
- Red Cruise

PRIVATE

Create your own experience

- by Lagoon catamaran
- by Pardo motor yacht
- by Iguana speedboat

SHARED TOURS

- FD Boat Tour with Thirassia
- FD Akrotiti Bus Tour
- Akrotiri Minoan Excavations and Perivolos
- Akrotiri Minoan Excavations and Winery
- VIP Santorini
- HD Winery Tour
- Archaic and Medieval Santorini
- Eat & Walk Santorini Food Tour



Recipe: Tomato Kefedes

In a large bowl, mix together the chopped tomatoes, scallions, herbs, cinnamon (optional), salt, and pepper. Combine 1 1/4 cups of the flour and the baking powder in a small bowl and add it to the tomatoes. Mix well to a thick batter consistency, adding more flour as necessary. Adjust the salt and pepper to taste.

Heat 1 1/2 inches of oil in a large, heavy skillet over medium high heat until very hot. Drop the batter by tablespoons into the hot oil. Fry the fritters on both sides until golden. Remove with a slotted spoon and drain on paper towels. Serve hot.

Enjoy!

- 1 1/2 lbs. ripe plum tomatoes, finely chopped
- 3 scallions, finely chopped
- 2 Tbsp. fresh flat-leaf parsley, finely chopped
- 4 Tbsp. fresh mint, finely chopped
- Pinch of cinnamon (optional)
- Salt and freshly ground pepper to taste
- 1 1/4 cups flour, with some extra
- 1/2 tsp. baking powder
- Extra virgin olive oil or vegetable oil for frying



Astra Suites

Accommodations

PREFERRED PROPERTIES

FIROSTEFANI



- The Tsitouras Collection

IMEROVIGLI



- Andronis Concept Wellness Resort
- Astra Suites
- Grace Hotel, Auberge Resorts Collection



- Katikies Chromata Santorini



- Altana Cliffside Villas
- Altana Heritage Suites

MEGALOHORI



- Vedema, a Luxury Collection Resort

OIA



- Andronis Luxury Suites
- Canaves Oia Epitome
- Canaves Oia Hotel
- Canaves Oia Suites
- Canaves Oia Sunday Suites
- Kirini Santorini
- Katikies Santorini
- Mystique, a Luxury Collection Hotel



- Santo Maris Oia Luxury Suites & Spa

OIA



- Andronis Boutique Hotel
- Santorini Secret Suites & Spa



- Alta Mare by Andronis

PERIVOLOS BEACH



- Istorìa Hotel

ELITE VILLA COLLECTION

FIRA

- Daylight Suite (1-Bedroom)
- Twilight Suite (1-Bedroom)
- Daylight & Twilight Villa (2-bedrooms)

FIROSTEFANI

- Wave Grotto Suite (1-bedroom)
- Sea Grotto Suite (1-Bedroom)
- White Grotto Villa (2-Bedroom)

IMEROVIGLI

- Villa Bliss Deluxe (2-Bedroom)
- Villa Bliss Superior (2-Bedroom)
- Villa Bliss Executive (3-Bedroom)
- Villa Complex Bliss (7-Bedrooms)
- Villa Giallo (3-Bedrooms)

OIA

- Sea Pearl Suite (1-Bedroom)
- Villa Le Muse (2-Bedroom)

CV



Navagio Beach, Zakynthos

Impressions of Zakynthos

Zakynthos is one of the most popular islands in the Ionian Sea, with stunning natural beauty, endless panoramas, crystal blue waters, and exotic beaches, rivalling those of the more famous Cyclades Islands. Vibrant flowers and gorgeous cliffs add to the charm of this Greek island. Apart from its beautiful natural environment, Zakynthos also has a long and rich culture, much influenced by the Venetians. The island is known for its elegant musical tradition and special architecture in Zakynthos Town. Numerous direct flights connect Zakynthos to major cities throughout Europe.



DON'T MISS

- Marathonisi (Turtle Island)
- Blue Caves
- Kiliomeno Mountain Village
- Bohali & Venetian Castle
- Byzantine Museum
- Museum of Dionisios Solomos
- St. Dionisios Church & Monastery



BEACHES

- Vassilikos Beach
- Navagio Beach
- Porto Limnionas Beach
- Laganas Beach
- Tsilivi Beach
- Alykes Beach



DAY TRIPS

- Ancient Olympia
- Ithaca
- Lefkada
- Kefalonia

** Subject to change without prior notice*

CV

Blue Caves

BLUE CAVES (KERI CAVES)

The Blue Caves is a succession of caves reflecting the striking deep azure color of the sea, with natural carvings on limestone walls. Nature has shaped them into a maze of caverns with gates hanging above the sea. You can find the caves on the northern or southern coasts of the island.

NAVAGIO BEACH

The white pebble beach and turquoise water made Navagio Beach one of the world's most beautiful beaches (*Condé Nast Traveller*). Also known as Shipwreck Cove, it is only 20 minutes away from our preferred hotel, Porto Zante Villas & Spa, by boat.

Ornitha Zante



- 3 lb roasting chicken (works just as well with portions)
- 2 garlic cloves, crushed
- 1 (14 oz) can tomatoes
- 1 tsp dried oregano
- 1 pint chicken stock (or water)
- 3 tbsp olive oil, plus more for rub
- 8 oz small shell pasta (shells, fusilli, penne)
- Salt and pepper

ANCIENT OLYMPIA

Visit the birthplace of the Olympic Games in Peloponnese, 1 hour by boat from Zakynthos Port plus 1 hour drive. Explore the Archaeological Museum, the ancient temples of Zeus and Hera, and the ancient Stadium, where the Olympic Games once took place.

Experiences

MARATHONISI (TURTLE ISLAND)

Visit Marathonisi, home to the endangered species sea turtle, *Caretta-Caretta*, and swim side by side with these beautiful creatures; just 20 minutes from Porto Zante Villas and Spa by private yacht. Dafni Beach, with its untouched beauty is one of the most important turtle nesting beaches in Greece and worldwide.

WINERIES & OLIVE OIL

Immerse in the velvety taste of the local wines and learn about the history of wine-making as told by an enchanting storyteller. Visit an olive press and learn the entire olive oil production process from the past to today.

A local treat



Mantolato is a locally produced nougat made from egg whites, almonds, sugar, and honey. Meaning "with almonds", its name is derived from the Italian word *mandorle* since the island was under Venetian and Italian occupancy for many years before it was re-added in the Greek state. That is why you see so many Italian elements on the island and on all the Ionian islands.

Rub the chicken with garlic and olive oil and place in a roasting tin or wide casserole.

Add the tomatoes, oregano, and a tbsp of oil (optional) and cover loosely with foil.

Place in the oven at 350°F. Roast for 60-75 minutes (45-60 minutes if using portions).

Remove the foil. Add the pasta and liquid, to coat and moisten the pasta. Season with salt and pepper and add the remaining oil.

Return to the oven uncovered and cook for 45 minutes, until the pasta has cooked through and the chicken tops are browned.

Serve hot.

Variations - try white wine and water instead of stock, and replace the oregano with dried thyme and tarragon.



Ashford Castle, Co. Mayo

Impressions of Ireland

The "Emerald Isle" offers endless panoramas, bustling cities, natural wonders, quaint villages, rugged coastlines, and tranquil countrysides. Visitors enjoy a welcoming hospitality, lively atmosphere, and distinct culture, along with a variety of outdoor activities, including sailing and hiking. Savor traditional Irish dishes and sample some of the world's best whiskeys and beer in a typical Irish pub. With so much to explore, experience, and enjoy, Ireland is a destination that should not be missed.



RESTAURANTS*

- The Greenhouse (Dublin)
- Craft (Dublin)
- Bastible (Dublin)
- FarmGate Café (Cork)
- Market Lane (Cork)
- Mews (Kenmare)
- Mulcahys (Kenmare)
- Blue Serenade (Mayo)
- An Port Mor (Mayo)



DON'T MISS

- Cliffs of Moher
- Wild Atlantic Way
- Rock of Cashel
- Aran Islands (Galway)
- Giant's Causeway (County Antrim)
- Croagh Patrick (County Mayo)
- St. Declan's Way (Ardmore, County Waterford)



MUST SEE CASTLES

- Ashford Castle (County Mayo)
- Blarney Castle (County Cork)
- Carrickfergus Castle (County Antrim)
- Dunluce Castle (County Antrim)
- Enniskillen Castle (County Fermanagh)
- Huntington Castle (County Carlow)
- Kilkenny Castle (Kilkenny City)

* Subject to change without prior notice

Cliffs of Moher

Experiences

CLIFFS OF MOHER, COUNTY CLARE

One of Ireland's blockbuster sights, the Cliffs of Moher are staggeringly beautiful. The vertical cliffs rise to a height of 214m, their edge abruptly falling away into the Atlantic. Views stretch to the Aran Islands and the hills of Connemara. Sunsets here see the sky turn a kaleidoscope of amber, amethyst, rose pink and deep garnet red.

WILD ATLANTIC WAY

Ireland's northwestern corner is an untamed collection of soaring cliffs (the tallest in Europe), sheep-speckled headlands, secluded coves, and long stretches of white, powdery sand. In the county's southwest, is Rossnowlagh, one of Europe's premier surf beaches and a hotspot for big-wave surfers.

THE GIANT'S CAUSEWAY, COUNTY ANTRIM

This spectacular rock formation, No. Ireland's only World Heritage site, is the one of the most impressive and atmospheric landscape features, a vast expanse of regular, closely packed, hexagonal stone columns looking for all the world like the handiwork of giants.

OTHER ADVENTURES

- Carrick-a-Rede Rope Bridge, County Antrim
- Gap of Dunloe, County Kerry
- Croke Park GAA Stadium, Dublin
- Kilmainham Gaol, Dublin
- Croagh Patrick, County Mayo
- Glendalough, County Wicklow
- Garnish Island, West Cork

Guinness Brown Bread



DIRECTIONS

Preheat the oven to 325°F.

Put the flour, bread soda, salt, and porridge oats into a large mixing bowl and stir to mix them well.

In a separate bowl, beat the eggs together with the treacle and add to the dry mixture.

Mix in the Guinness beer and buttermilk and combine the mix to a "sloppy" consistency.

Pour into a greased 9-in round cake tin and smooth the top of the bread with a wet spoon. Bake for 50 minutes, then remove the bread from the tin and invert. Return to the oven to bake for an additional 15 minutes.

Remove from the oven and allow the bread to cool down.

Slice and serve with butter.

- 1 tbsp Black Treacle (Molasses)
- 2 tsp Bread Soda
- 350 g Extra Coarse Wholemeal Flour
- 2 large Eggs
- 100 ml Guinness Beer
- 50 g Plain Flour
- 50 g Porridge Oats
- 200 ml SuperValu Irish Buttermilk
- Pinch SuperValu Irish Salt

CV



The Baptistry

Impressions of Florence

Florence is home to many masterpieces of Renaissance art and architecture, as well as some of the world's most iconic and famous landmarks. The Duomo rises proudly in the city center, with Ponte Vecchio, Uffizi Gallery, Galleria dell'Accademia, Piazza della Republica, Pitti Palace, and Boboli Gardens in its surroundings. Here you can feast on gourmet Tuscan cuisine, shop in designer stores and outlets, and visit many other cities nearby.



RESTAURANTS*

- Enoteca Pinchiorri
- Trattoria Armando
- Il Latini
- Santo Bevitore
- Cucina Torricoda
- Cibreo
- Trattoria Armando



MUSEUMS

- Accademia Gallery
- Uffizi Gallery
- Palazzo Vecchio
- Ospedale degli Innocenti
- Bargello Museum
- Palazzo Strozzi
- Palazzo Pitti & Boboli Gardens



DAY TRIPS

- Pisa
- Siena
- Cinque Terre
- Volterra
- San Gimignano
- Chianti
- Rome

** Subject to change without prior notice*

Experiences

FRAGRANCE MASTERCLASS

The class will take place in a historic 18th-century workshop. You will relive the magical atmosphere of alchemists and apothecaries residing in Florence during the Renaissance period, surrounded by unique glassware, ampules, and rare essences. Following the historical footprints of Caterina de' Medici and her master perfumer, Renato Bianco, your Master will guide you through the process leading to the creation of your unique and personal fragrance. Participants will take home a 50 ml bottle of perfume or 100 ml reed diffuser bottle, the formula they created, and a certificate of attendance.

MEDICI'S FLORENCE TOUR

Visit Palazzo Medici Riccardi, home of the Medici for 100 years from 1444. Its Chapel of the Magi depicts several members of the Medici family. Admire Michelangelo's design and decoration in the Laurentian Library.

FLORENCE SHOPPING TOUR

It takes only a couple of minutes to drive to Gucci, Prada, Armani, Ferragamo, Fendi, or any of the 'bottega' which so well represents the highly skilled Florentine handicraft.

PINOCCHIO PARK

Pinocchio Park re-creates the Adventures of Pinocchio story, with a number of activities for children, such as puppet shows, cultural activities, art exhibitions, illustrations, and performing minstrels.

Bistecca alla Fiorentina



- 2 teaspoons of onion powder
- 2 teaspoons of garlic powder
- 1 tablespoon of sea salt
- 1 teaspoon of pepper
- 2 tablespoons of olive oil
- 2 ½ to 3- pound porterhouse steak
- 2 sprigs each of fresh rosemary, sage, and thyme wrapped with butcher's twine at the root end
- 3 tablespoons of melted unsalted butter

In a small bowl mix together the onion powder, garlic powder, salt, and pepper and set aside.

Brush the olive oil all over the porterhouse steak, then season generously with the spice blend you just made.

Place the steak on a hot grill (450°F to 550°F) or griddle pan and cook for 4 to 6 minutes per side for a rare internal temperature. Add 2 to 3 minutes of cooking time per side for medium-rare internal temperature.

Once you flip the steak for the first time begin to baste it by dipping the herbs in the melted butter and brushing the steak with them.

Once the steak is done cooking, let it rest for 3 to 4 minutes before carving the strip and filet mignon away from the bone and slicing them.

Serve warm.



Impressions of Lake Como

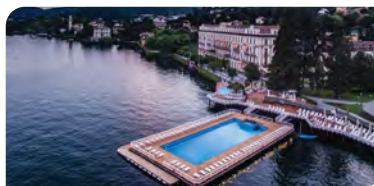
Located at the foot of the Alps, Lake Como offers one of the most picturesque and panoramic sceneries in the world. The entire perimeter of this Y-shaped lake is studded with charming towns and villages.

Several towns, such as Varenna and Como, are easily reachable from Milan by train, while Bellagio is well-connected to other parts of the lake by boat.



RESTAURANTS*

- Vecchia Varenna (*Varenna*)
- Silvio (*Bellagio*)
- La Punta (*Bellagio*)
- Casa Del Portico (*Tremezzo*)
- Osteria Del Gallo (*Como*)
- Harry's Bar (*Cernobbio*)
- Trattoria del Glicini (*Cernobbio*)



LEGENDARY VILLAS

- Villa Carlotta (*Tremezzo*)
- Villa del Balbianello (*Lenno*)
- Villa D'este (*Cernobbio*)
- Villa Erba (*Cernobbio*)
- Villa Melizi (*Bellagio*)
- Villa Monastero (*Varenna*)
- Villa Olmo (*Como*)



CHARMING TOWNS

- Bellagio
- Bellano
- Cernobbio
- Lecco
- Moltrasio
- Tremezzo
- Varenna

* Subject to change without prior notice

Experiences

FEATURED TOURS:

LAKE COMO BY BOAT

Your private Venetian-style luxury water taxi will bring you to Bellagio, where you will stop to visit the town. Explore the natural beauty of Isola Comacina, the only island in the lake, and relax while savoring a special menu served only in this enchanting place.

FLOATING DINNER – DISCOVER LAKE COMO

Enjoy an exclusive experience of a floating dinner on Lake Como! Don't forget that not only is Lake Como a sight for the eyes, but combined with exquisite cuisine makes it a delight for your palette as well. Allow us to welcome you with some canapés and a glass of wine onboard. Then indulge in a wonderful three-course dinner with wine and panoramic views of the lake all around. Definitely a moment to remember!

PRIVATE TOURS WITH ESCORT

- Como Food Tour
- Lake Como and Comacina Island
- Bellagio Walking Tour

PRIVATE TOURS WITH GUIDE

- Grand Tour of Lake Como
- Bellagio Walking Tour

PRIVATE TOURS WITH CHAUFFEUR

- Stresa Tour
- Sirmione Tour

Risotto con Filetti de Pesce Persico



- 800gr fillet of Perch
- 500gr Carnaroli Rice
- 1 liter Vegetable Broth
- 1 Onion, chopped
- Butter
- Sage
- Flour
- Dry White Wine

Fry the chopped onions in a saucepan with 2 squares of butter and, when it begins to brown, toast the rice, stirring.

Deglaze the rice with half a glass of dry white wine, then wet it with a ladle of boiling broth. Bring it to cooking, adding the remaining broth a little at a time, in about 18 minutes.

Flour the perch fillets; melt 40 gr of butter with a few sage leaves in a large pan.

Fry the fish fillets in bubbling butter, then drain with the sage leaves and set aside. Melt another pat of butter in the same pan, with other sage leaves; just let them dry, cooking until the butter becomes hazelnut. Pour the rice on plates or on a serving tray, arrange the golden fillets on top and sprinkle everything with the hazelnut butter. Serve immediately.

Impressions of Milan

Duomo di Milano

Milan offers a sublime mix of historical architecture, modern high-rise skyscrapers, all mingled together with a dash of Italian life and world-class dining. The city is particularly known for its abundance of high-end fashion designers and retailers. It is also home of the famous "*The Last Supper*" by Leonardo da Vinci, and the beautiful Duomo Cathedral, which took over 600 years to complete.



RESTAURANTS*

- Seta Restaurant
- Aimo E Nadia
- Enrico Bartolini
- Il Salumaio Di Montenapoleone
- Solferino
- Trattoria Milanese
- Dai Gemelli



DAY TRIPS

- Bellagio
- Lugano
- Como
- Verona
- Lake Garda
- Bergamo
- Valpolicella Region



TOP SITES

- Duomo Di Milano
- La Scala Theatre
- Brera Desing District & Art Gallery
- Castello Sforzesco
- Galleria Vittorio Emmanuele II
- Monumental Cemetery
- Basilica of Sant'Ambrogio

** Subject to change without prior notice*

CV

Galleria Vittorio Emanuele

Experiences

FEATURED TOUR: MILAN TOUR WITH DA VINCI'S LAST SUPPER

Visit the glamorous Galleria Vittorio Emanuele shopping gallery and the medieval Sforzesco Castle. Next, tour the breathtaking Duomo, one of the world's largest, most striking Gothic cathedrals. Finally, see The Last Supper, Leonardo da Vinci's masterpiece, housed at Santa Maria delle Grazie and now on the UNESCO World Heritage List. This 3-hour tour includes private chauffeur, entrance tickets to Santa Maria delle Grazie and the Duomo museum, and English-speaking guide.

PRIVATE TOURS WITH CHAUFFEUR

- Ferrari and Shopping at Fidenza
- Royal Palace of Colomo & Fidenza Outlet

PRIVATE TOURS WITH ESCORT

- Lugano & Como Tour
- Shopping Tour
- Carthusian Monastery of Pavia

PRIVATE TOURS WITH GUIDE

- Brera Art Gallery
- Milan Highlights
- Museum of Castello Sforzesco
- National Museum of Science & Technology

Cotoletta alla Milanese



- 4 bone-in Veal Cutlets
- 2 Eggs
- Ground Breadcrumbs
- 100 gr Butter
- Salt
- 1 Lemon

After removing the membranes of the cutlets, flatten them with a meat tenderizer.

Beat the eggs in a bowl and dip the cutlets in, one at a time. Keep the bone out.

Next, cover the cutlets in breadcrumbs, making sure they stick by pressing down with the palms of your hands.

In a shallow pan, heat the butter. When the butter begins to foam, add the cutlets. Cook for 7-8 minutes on each side, making sure the butter doesn't brown and the cutlets remain soft and slightly golden. Sprinkle some salt on the side that's cooked, then finish cooking the other side. Serve with some lemon slices.



Roman Forum

Impressions of Rome

A mix of ancient ruins and vibrant street life, Rome is one of the world's most charismatic cities. Its artistic heritage is unrivaled--full of priceless treasures and masterpieces, while its iconic monuments boast over 3000 years of history. A trip to Rome is about immersing in its past, indulging in *la dolce vita*, dining in neighborhood trattorias, and creating unforgettable memories.



RESTAURANTS*

- Pizza Emma (*near Via Veneto*)
- La Gensola (*Trastevere*)
- Antica Trattoria Santo Padre (*near Via Veneto*)
- Cesare al Casaletto (*Via del Casaletto*)
- Bistrot64 (*Via Guglielmo Calderini*)
- La Pergola (*Via Alberto Cadolo*)
- Roma Sparita (*Piazza di Santa Cecilia*)



CITY CENTER SITES

- Trevi Fountain
- Colosseum
- Roman Forum
- Capitoline Museums
- Pantheon
- St. Peter's Basilica and Vatican Museums
- Borghese Gallery
- National Museum of Rome



DAY TRIPS

- Castelli Romani
- Ostia Antica
- Hadrian's Villa (Tivoli)
- Villa D'este (Tivoli)
- Naples and Pompeii
- Ancient Appian Way
- Siena and Assisi
- Pisa
- Saturnia Springs

*Subject to change without prior notice

Rome Skyline

Experiences

THE VATICAN TOUR

Don't miss a tour of the Vatican. Discover the Egyptian Museum, the upper galleries and Candelabras, Raphael rooms with its marvelous frescoes and the Borgia apartments decorated by Pinturicchio's painting. In the Sistine Chapel, learn its history and how it is still used today as the Conclave for Papal Elections. Admire the frescoes painted by Michelangelo on the Chapel ceiling and wall behind the altar, depicting scenes from the Old Testament, such as the Creation and the Last Judgment. Last stop is St. Peter's Basilica, the largest Church in the world and home to Michelangelo's "Pieta", as well as the burial site of many past Popes. *(Early morning and after sunset tours are also available.)*

POPULAR TOURS

- Catacombs and Ancient Appian Way
- Timeless Beauties of Rome
- Trastevere and Villa Famesina
- Imperial Rome
- Underground Rome
- Roman Jewish Tour
- Crypts and Catacombs
- Villa Borghese Museums & Gardens
- Naples/Pompeii

CULINARY TOURS

- Market & Cooking Class
- Traditional Cooking Class
- Street Food Walking Tour
- Tivoli and Olive Oil

Bucatini all'Amatriciana



- 2 Tbsp. extra virgin olive oil
- 4 oz. thinly sliced guanciale, pancetta, or unsmoked bacon
- 1/2 tsp. crushed red pepper flakes
- 1/2 tsp. freshly ground black pepper
- 3/4 cup minced onion
- 2 cloves garlic, minced
- 1 (28-oz.) can peeled tomatoes with juices, crushed by hand
- Kosher salt
- 12 oz. dried bucatini or spaghetti
- 1/4 cup finely grated Pecorino (about 1 oz.)

Heat oil in a large heavy skillet over medium heat. Add guanciale and sauté until crisp and golden, about 4 minutes. Add pepper flakes and black pepper; stir for 10 seconds. Add onion and garlic; cook, stirring often, until soft, about 8 minutes. Add tomatoes, reduce heat to low, and cook, stirring occasionally, until sauce thickens, 15-20 minutes.

Meanwhile, bring a large pot of water to a boil. Season with salt; add the pasta and cook, stirring occasionally, until 2 minutes before al dente. Drain, reserving 1 cup of pasta cooking water.

Add drained pasta to sauce in skillet and toss vigorously with tongs to coat. Add 1/2 cup of the reserved pasta water and cook until sauce coats pasta and pasta is al dente, about 2 minutes. (Add a little pasta water if sauce is too dry). Stir in cheese.

To serve, transfer pasta to warmed bowls.



*Ancient Greek Theater
and Mt. Etna*

Impressions of Sicily

Sicily, located just off the "toe" of Italy's "boot" is rich in history, cuisine, and traditions. Seven UNESCO World Heritage sites, 13 minor islands, 6 marine-protected areas, and a host of famous cities offer stunning glimpses into its past and present. On Sicily's eastern edge is Mount Etna, one of Europe's highest active volcanoes. In Syracuse and the island of Ortigia, you'll find an extraordinary art city with one of the largest archaeological areas in the Mediterranean, while Palermo is a melting pot of cultures and lively street markets.



RESTAURANTS*

- Rosmarino (*Taormina*)
- Vicolo Stretto (*Taormina*)
- Villa Antonio (*Taormina*)
- Osteria dei Vespri (*Palermo*)
- Hostaria dei Vicolo (*Sciacca*)
- La Foresteria Planeta (*Menfi*)
- Ostaria Ristorante (*Syracuse*)
- Ristorante Regina Lucia (*Syracuse*)



WINERIES

- Benanti (*Viagrande*)
- Fischetti (*Rovittello*)
- Tenuta di Fessina (*Rovittello*)
- Barone di Villagrande (*Milo*)
- Donnafugata (*Ragusa*)



BEACHES

- San Leone, Agrigento
- Spiaggia di Mondello, Palermo
- Isola Bella, Taormina
- Giardini Naxos, Taormina
- Calamosche Beach
- Cefalù Beach

**Subject to change without prior notice*

CV

Palermo and its Puppets

Experiences

MONREALE

Visit the Cathedral of Monreale, with its Byzantine mosaics shining with gold and telling the history of Christianity through scenes from the Old and New Testaments. See the marble carvings of Roano Chapel and the galleries of the Cloister.

COOKING CLASS IN TAORMINA

Stroll the city market for fresh ingredients and taste some typical products. Learn the secrets of traditional Sicilian dishes with a chef who will assist you in preparing a three-course menu. Enjoy your meal paired with a glass of local wine.

PALERMO AND ITS PUPPETS

Discover the Sicilian tradition of Pupi (hand-carved wooden puppets). Visit the International Marionettes Museum and see a brief puppet show (schedule permitting).

CITY TOURS IN SICILY

- Erice and Segesta
- Valley of the Temples
- Selinunte
- Taormina
- Catania
- Syracuse
- Messina
- Montalbano Elicona

WINE TOURS IN SICILY

- Sicilian Wines
- Marsala
- Etna and Wines

Sicilian Pistachio Cake



- 4 tbsp butter, melted and cooled
- 1 cup Sicilian pistachios
- 1/2 cup all-purpose flour
- 1/2 cup cake flour
- 1 teaspoon salt
- 8 large eggs, separated
- 1 1/2 cups sugar, divided
- 2 teaspoons vanilla
- 3 tablespoons pistachio paste
- Cream cheese frosting

Preheat oven to 350 degrees. Butter two 9-inch cake pans and line with parchment. Butter the parchment and dust the pans with flour.

Pulse pistachios in a food processor until coarsely ground. Add flours and salt and pulse until finely ground.

Combine the yolks, 1 cup of sugar, and vanilla in a large bowl and whisk until pale and fluffy, about two minutes. Whisk in the pistachio paste and melted butter.

Using a mixer, whisk the whites on medium speed until soft peaks form. Raise speed to medium-high and gradually add remaining sugar. Whisk until stiff, glossy peaks form, about 3 to 4 minutes.

Carefully fold the egg whites into the egg yolk mixture. Fold in the flour mixture in three portions. Transfer the batter to the prepared pans and bake until cakes are lightly golden, about 25 minutes.

Let cool 10 minutes in pan. Run a knife around the pans to loosen the cakes and invert onto a wire rack. Remove parchment and reinvert to cool completely. Layer with your favorite cream cheese frosting and garnish with chopped pistachios. Enjoy!

CV



Amalfi

Impressions of Southern Italy

If you are seeking Italian charm and authenticity, the south of Italy has some of the oldest and most historical towns in the country. The famed Amalfi Coast boasts stunning towns such as Sorrento, Positano, Ravello, and Amalfi facing the Tyrrhenian Sea. On the Adriatic Coast, the Puglia region boasts its own captivating towns, such as Alberobello, Matera, and Ostuni; each one has its own story to tell and for you to discover.



RESTAURANTS*

- La Capannina (*Capri*)
- Don Giovanni (*Positano*)
- Ristorante Max (*Positano*)
- Ristorante Don Alfonso 1890 (*Sant'Agata sui Due Golfi*)
- O'Parrucchiano (*Sorrento*)
- Il Punto (*Torre Canne, Puglia*)
- Osteria del Porto (*Savelletri, Puglia*)
- Da Tuccino (*Polignano a Mare*)



CHARMING TOWNS

- Forio (*Ischia*)
- Praiano (*Amalfi Coast*)
- Furore (*Amalfi Coast*)
- Agerola (*Amalfi Coast*)
- Alberobello (*Puglia*)
- Polignano a Mare (*Puglia*)
- Ostuni (*Puglia*)
- Lecce (*Puglia*)



BEACHES & BEACH CLUBS

- La Fontelina (*Capri*)
- Marina Piccola (*Capri*)
- L'incanto (*Positano*)
- Da Adolfo (*Positano*)
- La Scannella (*Forio, Ischia*)
- Torre Guaceto (*Brindisi, Puglia*)
- Baia dei Turchi (*Otranto, Puglia*)
- Costa dei Trulli (*Polignano a Mare*)

* Subject to change without prior notice

Faraglioni Rocks, Capri Island

Experiences

FROM RAVELLO, POSITANO, SORRENTO, AND AMALFI

- Exclusive Cooking Class in Sorrento
- Ruins of Pompeii
- National Gallery of Capodimonte
- Paestum and Vietri Sul Mare
- Mt. Vesuvius Volcano
- Souvenir of Naples
- Archaeological Museum of Naples

FROM PUGLIA

- Trani and Castel del Monte
- Sassi di Matera by Night
- Grottaglie
- Locorotondo
- Martina Franca

FEATURED TOUR: CAPRI BY PRIVATE BOAT

Enjoy an unforgettable day with one of our luxurious private speedboats for a relaxing day at sea. Capri offers many treasures, most visible only from the sea. While onboard our boat, you can enjoy views of the various island caves: Green, Blue, and the spectacular White Cave. Water, beer, soft drinks, a bottle of white wine, and prosecco are included. For lunch, we can provide finger foods and club sandwiches or you can dine in one of the typical restaurants in Capri Island. This tour also includes transfer by private car from your hotel in Positano to/from the pier.

Orecchiette con Cime di Rapa



- 250g fresh orecchiette pasta
- 3 garlic cloves, sliced
- 1/2 red chili, sliced
- 5 anchovies
- 200g fresh broccoli rabe
- Pecorino cheese, grated (optional)

Begin by placing the orecchiette in salted boiling water. Boil for 4-5 minutes.

Meanwhile, gently fry the garlic and chili with the anchovies in a little of their oil until the garlic has softened a little and the anchovies have dissolved.

Two minutes before the pasta is ready, add the broccoli rabe to the pasta pan to cook.

Drain, then add the pasta and broccoli to the anchovy pan and toss to coat the pasta evenly. Garnish with grated pecorino, if desired.

CV



Impressions of Venice

With its historical canals, gondolas, and winding streets, Venice is considered one of the most famous cities in the world. The city is almost always on everyone's "must see" list. Venice is beautiful, fun, full of alleys to get lost in, and canals to take a gondola ride. It's a magical place, with museums, palaces, and historic town squares to explore, and endless gelato to eat—the Venetians will tell you it's the best in all of Italy!



RESTAURANTS*

- Alle Corone
- Wistèria
- Vecia Cavana
- Vecio Bragosso
- Al Giubagìo
- Vini da Gigi
- Da Romano (Burano Island)
- Locanda Cipriani (Torcello Island)



DAY TRIPS

- Verona
- Vicenza
- Padua
- Marostica
- Murano Island
- Burano Island
- Torcello Island
- San Lazzaro Island



MUST SEE

- Squero Tramontin
- The Guggenheim Collection
- Correr Museum
- Accademia
- St. Mark's Basilica
- St. Mark's Clock Tower
- Doges' Palace
- Rialto Bridge

** Subject to change without prior notice*

Experiences

FEATURED TOUR: GLASS FACTORIES

Cruise past San Giorgio Maggiore Island, the Public Gardens, and Lido Island, the famous beach resort for European jetsetters onboard your private boat. Arrive in Murano, world-renowned for its glass-manufacturing industry, and watch the masters of glassblowing at one of the factories. Next, head to the picturesque island of Burano. Its colorful little town has been preserved through the centuries and is famous for its lace production.

PRIVATE GUIDED TOURS

- St. Mark's Basilica and Doge's Palace
- Rialto Market & Gondola Workshop of Squero Tramontin
- Guided Tour on Foot & Gondola
- Accademia Galleries and Guggenheim Collection
- Casanova's Venice
- Venice Secret Gardens
- Ghosting Venice
- Venice at Sunset

ESCORTED TOURS

- Venice Shopping
- Venetian Wine & Bacari Traditions
- Grand Canal Private Boat Tour

Venetian Spritz



- 3 oz Sparkling White Wine (cold)
- 2 oz Aperol (Campari or Select, cold)
- 1 oz Mineral Water
- 2 Green Olives
- 1 Orange (halved and sliced)

In a glass, combine the sparkling wine, Aperol, and soda. Thread the olives onto a toothpick. Garnish the glass with the olives and orange slices.

Salute!

CV

Villas in Italy

Villa del Cavaliere, Tuscany

Enjoy the intimacy of a private residence with the comforts of home. Our portfolio includes a curated selection of villas in the Amalfi Coast, around Lake Como, and in Tuscany.



Villa Araceli, Positano

Amalfi Coast

SALERNO | AMALFI

- Villa Caruso
6 rooms for 12+3 persons

SALERNO | POSITANO

- Azzurra
1 room for 2+1 persons
 - Villa Araceli
5 rooms for 9+1 persons
 - Villa Bresciani
2 rooms for 4 + 1 persons
 - Villa Berutti
4 rooms for 8+2 persons
 - Villa Giacomelli
8 rooms for 16+4 persons
 - Villa Vercelli
4 rooms for 8+1 persons
- #### NAPLES | SORRENTO
- Villa Rinaldi
5 rooms for 10 persons



Villa Sissi, Bellagio

Lake Como

COMO | BELLAGIO

- Villa Sissi
5 rooms for 10 persons
- Villa del Sole
3 rooms for 7 persons
- Villa dei Sogni
4 rooms for 8 persons
- Villa sul Lago (for 12)
6 rooms for 12 persons
- Villa sul Lago (for 21)
10 rooms for 21 persons

COMO | PIGRA

- Villa Clessidra
8 rooms for 14 persons

LIZZANO

- Villa Il Gelso
4 rooms for 8 persons
- Villa dei Sogni
4 rooms for 8 persons

VASSENA

- Villa Bianca
7 rooms for 14 persons

• For a list of villas in Tuscany, see page 2 •



Villa Barnini, San Miniato

Villas in Tuscany

AREZZO

- Villa Papavero
5 rooms for 10+1 persons

FLORENCE | BARBERINO VAL D'ELSA

- House di Pietra
2 rooms for 4+1 persons
- House Fiorita
2 rooms for 4+1 persons
- Maisonette Belvedere
2 rooms for 4+1 persons
- Maisonette Il Fienile
2 rooms for 4+1 persons
- Maisonette Santa
2 rooms for 4+1 persons
- Villa Affresco
5 rooms for 10+2 persons
- Acquaforte
2 rooms for 4+1 persons
- Villa Affresco + Acquaforte
7 rooms for 14+2 persons

FLORENCE | MONTESPERTOLI

- Bellavista
3 rooms for 6+2 persons
- Colomba
3 rooms for 6+2 persons
- I Coppi
2 rooms for 4+1 persons
- L'Olivo
1 room for 2+2 persons
- Torre del Cortile
3 rooms for 6+2 persons
- Villa Arcobaleno
2 rooms for 4+2 persons

FLORENCE | MONTESPERTOLI

- Villa degli Ulivi
7 rooms for 14+2 persons
- Villetta la Siepe
3 rooms for 6+2 persons

FLORENCE | REGGELLO

- Villa Caravaggio (Main Villa)
5 rooms for 10 persons
- Villa Caravaggio (Main Villa + Guest House)
8 rooms for 16 persons
- Villa Girolamo (Main Villa)
3 rooms for 6 persons
- Villa Girolamo (Guest House)
3 rooms for 5 persons
- Villa Girolamo (Main Villa + Guest House)
6 rooms for 11 persons
- Villa Melograno
5 rooms for 10 persons
- Villa Napoleone (for 12)
6 rooms for 12 persons
- Villa Napoleone (for 18)
9 rooms for 18 persons
- Villa Poggio
6 rooms for 6+1 persons
- Villa Temolo (Main Villa)
4 rooms for 8+1 persons
- Villa Temolo (Guest House)
3 rooms for 6 persons
- Villa Temolo (Main Villa + Guest House)
7 rooms for 14+1 persons

FLORENCE | SAN DONATO IL COLLINA

- Villa Filomena
3 rooms for 6 persons
- Villa Raffaello (Main Villa)
3 rooms for 6 persons
- Villa Raffaello Luxury Suite
1 room for 2 persons
- Villa Raffaello (Main Villa + Luxury Suite)
4 rooms for 8 persons

GROSSETTO

- Villa Belvedere
7 rooms for 15 persons

LUCCA | CAPANNORI

- Casa del Ritratto
5 rooms for 10 persons
- Casa del Vento
5 rooms for 10 persons
- Villa del Arte (14 Pax)
7 rooms for 14+5 persons
- Villa del Arte (22 Pax)
11 rooms for 22+5 persons
- Villa del Cavaliere
11 rooms for 22+4 persons
- Villa La Sirenetta
12 rooms for 24+2 persons
- Villa Leonia
7 rooms for 14+2/3 persons
- Villa Maestosa
6 rooms for 12+1/2 persons
- Villa Rotonda
4 rooms for 8+1 persons
- Villa Tosca
8 rooms for 15+3 persons
- Villa Vittoria
10 rooms for 20 persons

PISA | PALAIA

- Villa Leopoldo (Main House)
5 rooms for 10 persons
- Villa Leopoldo (Guest House)
2 rooms for 3 persons
- Villa Leopoldo (Main House + Guest House)
7 rooms for 13 persons
- Villa Glicine (Main House)
7 rooms for 12 persons
- Villa Glicine (Guest House)
1 room for 2 persons
- Villa Glicine (Main House + Guest House)
8 rooms for 14 persons
- Villa Regina
3 rooms for 6 persons

PISA | SAN MINIATO

- Villa Barnini (for 18)
9 rooms for 18+1 persons
- Villa Barnini (for 20)
10 rooms for 20+1 persons

SIENA | SAN CASCIANO DEI BAGNI

- Il Cassio
4 rooms for 8 persons
- L'Ulivella
2 rooms for 4 persons



Amsterdam, Netherlands



Brussels, Belgium

Impressions of Amsterdam & Brussels

Two of Europe's famous cities are a perfect combination in your next European itinerary. They are only 90 minutes apart by train but offer very different experiences. Amsterdam is a lively and entertaining city with beautiful canals, while Brussels is a city with outstanding architecture and some of the best chocolate in the world. Discover the sights, culture, charm, and cuisine of each city in one exciting vacation.



BEST RESTAURANTS*

- Greetje (*Amsterdam*)
- d'Vijff Vlieghe (*Amsterdam*)
- Café De Klepel (*Amsterdam*)
- Breda (*Amsterdam*)
- The Dutchess (*Amsterdam*)
- Fin de Siècle (*Brussels*)
- Le Chou de Bruxelles (*Brussels*)
- Bia Mara (*Brussels*)

*Subject to change without prior notice



BEST MUSEUMS

- Rijksmuseum (*Amsterdam*)
- Van Gogh Museum (*Amsterdam*)
- Anne Frank House (*Amsterdam*)
- Royal Palace of Amsterdam
- Brussels City Museum (*Brussels*)
- Cinquantenaire (*Brussels*)**
- Musical Instruments Museum (*Brussels*)

**Pictured above



MUST SEE

- Dam Square (*Amsterdam*)
- Jordaan District (*Amsterdam*)
- A'dam Toren (*Amsterdam*)
- Vondelpark (*Amsterdam*)
- La Grand-Place (*Brussels*)**
- Le Palais de Justice (*Brussels*)
- Atomium (*Brussels*)
- Mini-Europe (*Brussels*)

**Pictured above



Bruges, Belgium

Experiences

PRIVATE TOURS IN AMSTERDAM AND BRUSSELS

• Amsterdam Walking Tour

This guided walking tour provides splendid insights into the history of Amsterdam including how it became the world's largest harbor in the 17th century and how dikes, locks, and pumping systems helped build Dutch cities from mud in Medieval times.

• Half Day Zaanse Schans

Climb to the top of one of only 3 windmills still in operation in Zaanse Schans, Located on the banks of the Zaan River. See the old practices of wind-power to grind grain, spices, and artists' colors. Enjoy a short stroll through the village to a wooden shoe factory to learn the tradition of making wooden clogs.

• Half Day Brussels City Tour

Take a panoramic tour of the highlights of Brussels. Discover the famous Manneken Pis, the murals of Tintin, and the Royal Palace. Explore the elegant neighborhood of Sablon, the majestic Courthouse, the Cathedral of Brussels, and much more.

• Full Day Bruges Tour

Known as "the Venice of the North", Bruges is one of the most visited medieval cities in Europe. Discover why its entire historic center is a UNESCO World Heritage Site. See the Lake of Love, the Begijnhof, Walplein Square, the Stoofstraat, Old St. John's Hospital, the Church of Our Lady, Gruuthuse Palace, Dijver Canal, Rozenhoedkaai, Tanners square, Basilica of the Holy Blood, Grote Markt with Bell Tower (Belfort) and finally, St. Salvator's Cathedral.

Appelflappen - Dutch Apple Fritters



For the apple fritters:

- 4 apples (Granny Smiths)
- 1 lemon, halved
- 2 tablespoons sugar
- 2 teaspoons ground cinnamon

For the batter:

- 1/2 cup of standard flour
- 1/2 cup milk
- 2 eggs
- 2 teaspoons baking powder
- 1/4 teaspoon salt

To serve:

- Icing sugar (confectioners' sugar), to sprinkle

Prepare the apple fritters:

Peel the whole apples and slice off each end to create straight edges. Now, working from one end, slice the apple horizontally in quarter inch rounds. Take each slice and cut out the core to create a 'hole'. Take a lemon half and rub it over each slice - this ensures it won't brown - and put the apple slices into a bowl. Repeat with the remaining apples. Mix together the sugar and cinnamon, then sprinkle over the apples and toss together. Leave for about 15-20 minutes, during which time you can make the batter.

To make the batter:

In a bowl, add the flour, milk, egg, baking powder and salt and whisk until smooth. The batter is meant to be quite runny, however you can adjust the texture by adding more flour (to make it thicker) or more milk (to make it thinner).

To cook:

Heat up the oil (sunflower oil or peanut oil). Once at full heat (should be 356°F), pick up an apple slice, dunk it into the batter ensuring it is fully covered, and drop carefully into the oil (continue to add as many apple slices without crowding). When the fritter is golden brown, flip it over to cook the other side. When done, lift the fritter out of the oil shaking off the excess oil, then place on a large plate covered in absorbent kitchen paper (this step is important - if you don't drain the excess oil the fritters will be limp). Repeat with remaining fritters. Transfer the fritters to a serving plate, dust with icing sugar and serve immediately.

CV



Pena Palace, Sintra

Impressions of Portugal

Medieval castles, cobblestone villages, golden beaches—a visit to Portugal can be many things. Watch the sunset over mysterious megaliths outside Évora. Experience the richness of a bountiful coastline and fertile countryside. Savor a culinary journey of seafood dishes and regional specialties. Sip the famous wines of Porto and don't miss the picture-perfect panorama of Lisbon's alleyways, ancient ruins, and white-domed cathedrals.



BEST RESTAURANTS*

- The Decadente (*Lisbon*)
- Sala de Corte (*Lisbon*)
- Tavares Rico (*Lisbon*)
- VIME Restaurant (*Porto*)
- Tertulia Algarvia (*Faro*)



WINERIES

- Casa Santos Lima (*Lisbon*)
- Quinta dos Vales (*Porto*)
- Caves Ferreira (*Porto*)
- Caves Romos Pinto (*Porto*)
- Cave Offley (*Vila Nova de Gaia*)



BEST BEACHES

- Dona Ana Beach (*Algarve*)
- Coelha Beach (*Algarve*)
- Rocha Beach (*Algarve*)
- Carcavelos Beach (*Lisbon*)
- Tamariz Beach (*Lisbon*)

**Subject to change without prior notice*

CV

São Jorge Castle & Lisbon skyline

Experiences

- **Lisbon City Tour**

Discover the highlights of Lisbon, including Belem Tower, Jeronimos Monastery, Alfama Quarter, Bairro Alto, 25th of April bridge, and more.

- **Obidos, Nazaré, and Fátima**

Explore the medieval village of Óbidos. Continue on to Nazaré, a picturesque fishing village. See the Atlantic Ocean from Sitio. In Fátima, visit one of the world's most important shrines dedicated to the Virgin Mary, and a point of pilgrimage for millions of Roman Catholics.

- **Sintra, Cascais, and Estoril**

Discover the World Heritage small town of Sintra and the coastal cities of Cascais and Estoril. Stop at Cabo da Roca, Europe's westernmost point.

- **Arrábida and Sesimbra**

Enjoy a coastal drive to Arrabida. Admire the Tagus River Bay and Vasco de Gama Bridge. Visit Setúbal Castle. In the quaint fishing village of Sesimbra, visit the famous Casa Museu fo Jose Maria da Fonseca and enjoy a guided tour of the winery, with wine and sweet torta samples.

- **Evora**

Visit the World Heritage city of Evora and such landmarks as the Romanesque Cathedral, Bones Chapel, Municipal Museum, Roman Temple, and the 15th century Convent dos Loios and more. Take an optional tour of a wine cellar and sample Moscatel de Setubal, one of Portugal's famous wines.

NOTE: all tours include private chauffeur. An English-speaking guide may be arranged for additional fee.

Portuguese Sandwich Recipe: Pork Bifana



2 cups pork loin sliced in bite-sized strips
4 cloves garlic, crushed
1/2 tsp flaked salt
2 tsp hot paprika
2 tbsp piri-piri sauce (or Tabasco)
1/4 cup white vinegar
2 cups white wine
1 bay leaf
4 tbsp olive oil
2 onions thickly sliced
4 soft white rolls

Mix together the garlic, salt, 1 tsp paprika, 1 tbsp piri-piri sauce, vinegar, 1 cup wine and the bay leaf in a large press-seal bag. Add the pork, mix well, and marinate overnight.

Heat two tsp olive oil in a saucepan over medium heat. Remove the pork from the marinade, drain, and fry in batches until lightly browned, adding more oil the pan when cooking each batch. Set aside.

Deglaze the pan with the remaining cup of wine and add the remaining one tsp of paprika and one tbsp piri-piri sauce. Bring to a boil and reduce to a coating consistency, then return all the pork to the pan for a further minute, stirring well to coat in the sauce.

In a separate frypan, fry the onions in the remaining two tbsp olive oil until softened and caramelized.

Serve the pork with the onions in soft white rolls with sweet mustard and extra piri-piri sauce.

CV

CLASSIC
25 YEARS
EUROPE



View from Park Güell
Barcelona

Bienvenido a España

Hola! We missed you!

Our best partners have joined together to bring you delightful tastes and more. Your next trip can be a memorable experience of traditional cuisine, outstanding locations, world-class accommodations, and exceptional hospitality. Welcome back to Spain!

Book now through 3/29/22 for travel through 3/31/22

BARCELONA

★★★★★

EL PALACE BARCELONA

- Daily buffet breakfast, with one served in bed on morning of choice
- Tapas with wine or cava for two, once per stay

HOTEL ARTS BARCELONA

- Daily buffet breakfast
- Bottle of Spanish wine and welcome note on arrival
- Guaranteed one-category room upgrade at time of booking (select categories)

BARCELONA

★★★★★

GRAND HOTEL CENTRAL BARCELONA

- Daily buffet breakfast
- Daily tapas for two

HOTEL CASA FUSTER

- Daily buffet breakfast
- Daily tapas for two

THE ONE BARCELONA

- Daily continental breakfast
- One tapas dinner, including glass of wine for two, once per stay

BARCELONA

★★★★★

LE MERIDIÉN BARCELONA

- Daily buffet breakfast
- Welcome drink for two
- Two entrance tickets to Gaudí's Palau Güell, once per stay

•• see more participating properties on page 2 ••

Offers valid on new bookings only. Minimum night stays are required per offer and vary by season and category. Offers are subject to availability at time of booking and may be changed or discontinued at any time without notice. Offer inclusions are not transferable and not redeemable for cash. Unused inclusions are not redeemable for cash or credit. Limited quantities available. Blackout dates, minimum night stays, minimum stay requirements on air, seasonal surcharges, resort fees (if any), and other restrictions may also apply. Offers are not valid for Group Travel. Some booking and travel dates may vary. Other promotions and departure dates available which may result in a different rate and/or hotel inclusion. Customer is responsible for hotel taxes and fees on the free night offers, where applicable. Offers are not combinable with consortia amenities. For those properties where Classic Vacations has access to dynamic pricing rates, those rates will likely fluctuate from time to time based on market conditions and other factors beyond Classic Vacations control. Classic Vacations CST# 2079429-20. HWN-0721



Cibeles Fountain
Madrid

Rest of Spain

Combine stays at our other participating properties and add some tours for an experience *mas grande!*

Book now through 3/29/22 for travel through 3/31/22

ELCIEGO

★★★★★

HOTEL MARQUÉS DE RISCAL, A LUXURY COLLECTION HOTEL, ELCIEGO

- Daily buffet breakfast
- Daily tapas for two
- One winery tour for two

MADRID

★★★★★

PALACIO DE LOS DUQUES, A GRAN MELIÁ HOTEL

- Daily buffet breakfast
- Daily tapas for two (two tapas each)

★★★★★

HOTEL FÉNIX, A GRAN MELIÁ HOTEL

- Daily buffet breakfast
- Daily tapas for two (two tapas each)

THE PRINCIPAL MADRID HOTEL

- Daily buffet breakfast
- Daily tapas for two

MALLORCA

★★★★★

LA RESIDENCIA, A BELMOND HOTEL, MALLORCA

- Daily breakfast
- One à la carte lunch for two, excluding beverages

MARBELLA

★★★★★

MARBELLA CLUB HOTEL GOLF RESORT & SPA

- Daily buffet breakfast
- Daily tapas for two

PUENTE ROMANO MARBELLA

- Daily buffet breakfast
- One 3-course set menu dinner for two, excluding beverages

SEVILLE

★★★★★

HOTEL COLÓN, A GRAN MELIÁ HOTEL

- Daily buffet breakfast
- Two tapas per person, once per stay

PREFERRED TOURS IN SPAIN

Our hand-picked tours include private chauffeur; most with private guide. Just ask us!

BARCELONA

Half Day Barcelona City Tour
Full Day Figueres/Dalí Museum
Flamenco Dinner Show

MADRID

Full Day Toledo
Full Day Avila/Segovia
Palacio Real Walking Tour

MARBELLA

Full Day Cordoba
Full Day Arcos/Ronda

SEVILLE

Full Day Granada
Full Day Jerez/Cádiz

Explore additional tours [HERE](#)

Offers valid on new bookings only. Minimum night stays are required per offer and vary by season and category. Offers are subject to availability at time of booking and may be changed or discontinued at any time without notice. Offer inclusions are not transferable and not redeemable for cash. Unused inclusions are not redeemable for cash or credit. Limited quantities available. Blackout dates, minimum night stays, minimum stay requirements on air, seasonal surcharges, resort fees (if any), and other restrictions may also apply. Offers are not valid for Group Travel. Some booking and travel dates may vary. Other promotions and departure dates available which may result in a different rate and/or hotel inclusion. Customer is responsible for hotel taxes and fees on the free night offers, where applicable. Offers are not combinable with consortia amenities. For those properties where Classic Vacations has access to dynamic pricing rates, those rates will likely fluctuate from time to time based on market conditions and other factors beyond Classic Vacations control. Classic Vacations CST# 2079429-20. HWN-0721

CV



Plaza de España, Seville

Impressions of Spain

Spain offers many national and natural treasures, from flamenco dancers and matadors, to towering gothic cathedrals and ancient Roman ruins. Life is unhurried here—dine and dance until the wee hours. Stroll through charming villages. Relax in the warmth of the sun on a sandy beach. Feast on tapas paired with the best wines of the region. Spain conjures up an endless array of images and experiences waiting to be discovered.



BEST RESTAURANTS*

- Mugaritz (*San Sebastián*)
- Sacha (*Madrid*)
- Disfrutar (*Barcelona*)
- Els Pescadors (*Barcelona*)
- Antigua Abacería de San Lorenzo (*Seville*)



BEST HIKES

- Camino de Santiago (*Galicia*)
- Montserrat (*Catalonia*)
- Caminito del Rey (*Málaga*)
- Penalra (*Madrid*)
- Via Ferrata de la Cala del Moli (*Costa Brava*)



BEST BEACHES

- La Concha (*San Sebastián*)
- Nerja (*Costa del Sol*)
- Tarifa (*Cádiz, Costa del Sol*)
- Cala Formentor (*Mallorca*)
- Platja dels Balmins (*Sitges*)

*Subject to change without prior notice

Experiences

PRIVATE EXCURSIONS

BARCELONA

- Barcelona City Tour
- Montserrat
- Costa Brava
- Girona
- Figueres & Dali Museum
- Sitges & Cavas

MADRID

- Madrid City Tour
- Toledo
- Toledo & Aranjuez
- Escorial & Valley of the Fallen
- Avila & Segovia

MARBELLA

- Marbella & Puerto Banus
- Arcos & Ronda
- Cordoba
- Granada
- Nerja & Mijas

SEVILLE

- Seville City Tour
- Cordoba
- Jerez & Cadiz
- Ronda
- Granada

SPECIAL BARCELONA TOURS

• Montserrat, Park Güell, and La Sagrada Familia

Visit the best of Barcelona's landmarks, including Gaudi's design masterpieces with private chauffeur and English-speaking guide.

• Cardona and Salt Mine

Tour Cardona Castle. Later, descend 88 meters to admire the shapes of the salt massif. Tour includes private chauffeur and English-speaking guide.

• Flamenco Cordobes Dinner Show

Savor a gastronomic menu with tastes from Spain's famous regions, including unlimited drinks. Enjoy a show of pure Spanish "duende" with the city's best "bailadores" (dancers). Tour includes private chauffeur.

Sweet Treat Recipe: Crema Catalana



- 2 cups thickened cream
- 2 cups milk
- 4 x 8 cm strips orange rind
- 1 cinnamon stick
- 1 vanilla bean, split
- 8 egg yolks
- 2/3 cup superfine sugar
- 1/4 cup cornflour
- 1/3 cup brown sugar

Place cream, milk, orange rind, cinnamon, and vanilla in a saucepan over medium heat. Cook, stirring occasionally (don't boil), for 10 to 12 minutes or until just simmering. Set aside for 30 minutes to cool. Strain through a fine sieve. Discard solids. Wash and dry saucepan.

Using an electric mixer, beat egg yolks and sugar until pale and thick. Add cornflour. Beat until just combined. Gradually add cream mixture, whisking to combine. Transfer to saucepan. Place over low heat. Cook, stirring with a wooden spoon, for 20 to 30 minutes or until custard has thickened and coats the back of spoon (do not boil as mixture will curdle).

Strain through a fine sieve and divide custard among 3 x 2 in-deep, 3/4 cup-capacity ramekins. Refrigerate for 4 hours or overnight.

Sprinkle tops of custard with brown sugar. Use a chef's torch to caramelize the sugar tops. Set aside for 5 minutes. Serve.



Zürich City Center

Impressions of Switzerland

Geneva, Lugano, & Zürich

Switzerland is alpine perfection; from glittering lakes and soaring mountains to cosmopolitan cities and urban culture. Geneva sparkles as one of Europe's most beautiful cities, while Lugano offers Italian charm and a wonderful Old Town. Zürich is Switzerland's largest city on the shores of Lake Zürich.



RESTAURANTS*

- Bistrot du Bœuf Rouge (Geneva)
- Le Bistrot de Charlotte (Geneva)
- Tosca (Geneva)
- Al Faro (Lugano)
- La Cucina di Alice (Lugano)
- Orologio (Lugano)
- Ristorante Arté (Lugano)
- Kronenhalle (Zürich)
- zum Kropf (Zürich)
- Mesa (Zürich)
- Sprüngli Café & Restaurant (Zürich)



MUSEUMS

- Patek Philippe Museum (Geneva)
- Musée d'ethnographie de Genève
- International Red Cross and Red Crescent Museum (Geneva)
- Kunsthaus Zürich
- Swiss National Museum (Zürich)
- FIFA World Football Museum (Zürich)
- Lac Lugano Arte e Cultura (Lugano)
- Swiss Customs Museum (Lugano)



MUST SEE

- Jet d'Eau (Geneva)
- St-Pierre Cathedral (Geneva)
- CERN (Geneva)
- English Garden (Geneva)
- Uetliberg Mountain (Zürich)
- Lindenhofplatz (Zürich)
- Grossmünster Church (Zürich)
- Lake Lugano & Lakeside Parks
- Monte San Salvatore (Lugano)
- Church of Santa Maria degli Angioli (Lugano)

** Subject to change without prior notice*

CV

Jet d'Eau, Geneva

Experiences

GENEVA HALF-DAY WALKING TOUR

From the banks of Lake Léman to the Old City, your guide will show you the iconic places of the city, as well as make your mouth water with stories about cuisine. Then savor Swiss specialties such as the cheese fondue, the Valais plate, or chocolate in renowned restaurants of the local food scene.

LUGANO HALF-DAY CRUISE & COOKING TOUR

Following a panoramic tour on Lake Lugano by boat, you will enjoy a welcome drink on the other side on a terrace with a magnificent view of the city. Then a chef will teach you how to prepare a typical Ticino risotto. Your guide will provide you interesting information about the city and its monuments, inhabitants, and gastronomy.

ZÜRICH HALF-DAY WALKING TOUR

Explore Zürich's Old City on both banks of the Limmat River. On the left bank, the Schipfe, heart of old Zürich and Lindenhof, offers an overview on the city center, St. Peter's Church, and Fraumünster. On the right bank, the Spiegelgasse has numerous historical buildings, such as Lenin's house and Cabaret Voltaire, the birthplace of Dadaism.

Swiss Classic Milk Chocolate Truffles



- 1 bar (300g) Swiss Classic Milk Chocolate, chopped
- ¼ cup heavy cream
- 1 tbsp butter, softened

Coating suggestions

- Cocoa powder
- Chocolate shavings
- Chopped chocolate
- Chopped walnuts, pistachios, almonds or hazelnuts
- Coconut or toffee

Heat the cream until it barely comes to a boil, add the chopped chocolate and remove pan from heat.

Stir or whisk until the chocolate is completely melted. (You have now made ganache.) For milk or dark truffles only: Stir in the butter and blend until the ganache is smooth.

Put in a bowl and cover with plastic wrap, ensuring that the plastic makes contact with the entire surface of the ganache. Refrigerate overnight or until the ganache is set.

Forming the truffles

Using a melon baller, small ice cream scoop, or teaspoon, roll the ganache into a ball and place on parchment paper. Place them in a shallow tray filled with the desired coating. Roll the truffles in the coating with either a pair of spoons or your hands.

Store the truffles in a cool place and bring to room temperature before serving. Freeze for longer storage.



Blue Mosque

Impressions of Turkey

Turkey occupies a unique geographic position, situated partly in Europe and partly in Asia, straddling the Bosphorus Strait. Its history dates back 25,000 years and a multitude of sites from its past still remain today in Istanbul. The country is also home to 19 UNESCO World Heritage sites, including Ephesus, Göreme National Park and the Rock Sites of Cappadocia, and the archaeological site of Troy. A rich culture and outstanding cuisine abounds, as well as a host of unforgettable activities and world-class accommodations.



RESTAURANTS*

- Feriye Restaurant (Istanbul)
- Mikla Restaurant (Istanbul)
- Hamdi Restaurant (Istanbul)
- Millocal Restaurant (Cappadocia)
- Ziggy Restaurant (Cappadocia)
- Memedof Restaurant (Bodrum)
- Penguén Café (Bodrum)



OUTSIDE ISTANBUL

- Ephesus
- Cappadocia
- Turquoise Coast
- Bodrum



MUST SEE IN ISTANBUL

- Hagia Sophia
- Topkapi Palace
- Blue Mosque
- Grand Bazaar & Spice Market
- Dolmabahçe Palace
- Galata Tower

** Subject to change without prior notice*



Turkish Hammam

Experiences

TURKISH SPA

The tradition of purification through cleansing is a therapeutic ritual that extends back to Ancient Rome and is an essential part of Turkish culture today. A Turkish bath, sometimes called "hammam", is a hot steam hydro-therapy treatment which has a miraculous effect on both the mental and physical state.

WHIRLING DERVISHES

A whirling dervishes ceremony is a mystical ritual that originates from the city of Konya and dates back 800 years. It is a journey through man's spiritual ascent to perfection through mind and love, with music and dance, and should not be missed.

BOAT RIDE ON THE BOSPHORUS

A boat ride on the Bosphorus is one of the most enjoyable and panoramic ways to see the sprawling city of Istanbul. You'll see landmarks such as the Çırağan Palace, Ortaköy Mosque, and the Ottoman summer mansions.

OTHER ADVENTURES

- Take a hot-air balloon ride over Cappadocia
- Cruise the Turquoise coast on a traditional wooden gulet
- Discover the tangerine orchards at Gundogan, 18 km from Bodrum
- Bargain for goods at the Grand Bazaar in Istanbul
- Add a visit of Ephesus to your itinerary

Turkish Tastes

KEBABS

Kebabs are dishes of plain or marinated meat either stewed or grilled. Almost every district has its own specialty. "Doner kebab" is a roll of lamb on a vertical skewer turning parallel to a hot grill. Lamb is the basic meat in a Turkish kitchen.

PILAV

A delicious Turkish specialty is "pilav", a flavorful rice dish. In the Black Sea region of Turkey they make a great dish with rice and small fish called "Hamsili pilav".

SOUPS

Lentil soup is well-known, but other preferred soups include yayla, tarhana, asiran, and guli. All are served at the start of a meal.

SWEETS

Borek are pies of flaky pastry stuffed with meat, cheese, or potatoes. The delicious Turkish natural yoghurt is used to prepare typical appetizers called "Cacik". Traditional sweets are sutlac, tavuk gögsü, kazandibi, helva, and asure, but baklava and kadayif pastries are better known..

COFFEE AND RAKI

Turkish coffee is thick and dark, made by boiling fine coffee grounds and water, then served in a small cup with or without sugar. Raki is the nationally famous and strong alcoholic drink, made of twice-distilled grapes and aniseed, and served during many different occasions and celebrations.

CONTACT US

Ready to book?

Give us a call

1.800.221.3949

