

CULINARY SAN FRANCISCO & CALIFORNIA WINE COUNTRY

6 days

Delve into the culinary diversity of San Francisco and wine culture of Sonoma and Napa Valley. Hands-on cooking classes, wine blending, and culinary tours are only a few of the trip's many highlights.

Day 1 San Francisco. Welcome to the Golden State! Your Tour Director will meet you at the airport for your transfer to the hotel. Head to BOUDIN BAKERY & CAFÉ to discover the art and science behind the original San Francisco Sourdough. Tonight, your Tour Director will prepare you for your upcoming culinary adventures during your welcome dinner at a local restaurant on Fisherman's Wharf . (D)

Day 2 San Francisco. Today eat your way through Chinatown with Shirley Fong of the WOK WIZ. Recently featured in Cooking Light and the Food Network, Chef Shirley will be your guide for 4 hours of decadence! Begin with a Chinese breakfast, nibble on dim sum on the street, visit a wok shop or hardware store, and food markets. After lunch, enjoy a cooking demonstration where you will learn the secrets of cooking healthy, yummy food, with such dishes as Hand-Hacked Seafood Potstickers, Hand-Hacked Potstickers, and Garlic Chicken with Two Kinds of Peppers. The remainder of the day is at leisure. Perhaps stroll through the Italian neighborhood of North Beach, ride a cable car, or take a cruise across San Francisco Bay. (B,L)

Day 3 San Francisco-Napa. This morning depart for the FERRY MARKET BUILDING which offers produce and flowers from small regional farmers and ranchers, many of whom are certified organic. A wealth of other products includes regional artisan specialties such as breads, cheeses and jams. Cross the famous Golden Gate Bridge and visit the pristine waterfront community of Sausalito. Free time for lunch and to explore this quaint Mediterranean-style village's shops, galleries and breathtaking views. Continue to an OLIVE OIL RANCH to learn about organic production before continuing to Sonoma. The remainder of the day is at leisure. (B) Note: Ferry Plaza Farmers Market is open on Tuesday, Saturday, and Sunday mornings.

Day 4 Napa Valley This morning visit COPIA: THE AMERICAN CENTER FOR WINE, FOOD AND THE ARTS. Enjoy free time to stroll through this fun, interactive center. Be sure to visit the center's gardens and see the display of copper cookware owned by Julia Child, an advisor in the creation of COPIA. Next, head to CLOS DU VAL for a guided tour and barrel room tasting. This evening, enjoy dinner at the Culinary Institute of America's GREYSTONE RESTAURANT. (B,D)

Day 5 Napa & Sonoma County. Have you ever wondered what it would be like to be a wine maker? Today is your chance to find out with a Zinfandel WINE BLENDING SEMINAR AT RAVENSWOOD. Afterwards, visit the SOLANO DE SAN FRANCISCO MISSION and GENERAL VALLEJO'S HOME. Next, head to RAMEKINS SONOMA VALLEY CULINARY SCHOOL, Wine Country's premiere cooking school for the home cook, from the amateur to the aficionado, for a private hands-on cooking class with dinner. Enjoy a delicious four course meal made by you and your traveling companions. (B,D)

Day 6 Napa-San Francisco. Head to San Francisco International Airport this morning for tour guests with homebound flights. (Please schedule flights after noon.) The coach then continues into downtown where the tour ends. (B)

Meals: B-Breakfast, L-Lunch, D-Dinner

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