

TASTE OF PERU

Culinary Tour

October 11-20th, 2009


Itinerary Magical Taste of Peru

2 - 8 people

October 11th: Arrival to Lima

Transportation from Lima Airport to Lima Hotel	INCLUDED
Overnight in Lima	INCLUDED (Casa Andina Private Collection Miraflores)

October 12th: Lima City / Ceviche Demonstration at Chez Wong / Pisco Tasting

Breakfast at Lima Hotel	INCLUDED
Transportation from Lima hotel to the City tour	INCLUDED
Guided tour of Lima City: visit Main Square, Government Palace, Cathedral, San Francisco Monastery and its Catacombs, City Hall, and enjoy a driving tour of beautiful San Isidro and Miraflores.	
Entrance tickets	INCLUDED
English speaking guide	INCLUDED
Transportation to the restaurant	INCLUDED

Lunch at puerta cerrada at Sankuai Restaurant (Demonstration + Tasting). This is the non-traditional stop at a "Puerta Cerrada" (Close door) restaurant so don't bother to look for a sign outside. We will just say the chef's name when the door cracks open. Here Chef Javier Wong will personally prepare you lunch at his 8-table Sankuai restaurant, located in his three-story home steps away from a wide avenue lined with tire and rim vendors in Lima's industrial La Victoria district. Behind a spotless white counter, wearing his signature woven golf cap, Wong will start chopping with his \$900-Victorinox knife and mixing fragrant ingredients with the freshest fish. There are no menus at Sankuai. Wong, who was born of Chinese ancestry, he will determine your first and second courses with a quick glance at your party.

MENU:

Ceviche or "Sudado de Pescado"-Stir-fry Fish & Vegetables, "Wong prepares a ceviche so striking it is bound to make even the crankiest traveler forget his jet lag and the rows of soot-encrusted buildings around the corner" CNN correspondents.

**** Culinary Curriculum:** You will adventure in the non-conventional restaurant to discover the tastes of a fusion genius who has taken advantage of the natural Peruvian resources and mixed them with a touch of his ancestors' secrets and his own.

Transportation back to the hotel	INCLUDED
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FREE AFTERNOON AT YOUR LEISURE

Transportation from Lima Hotel to Lima restaurant	INCLUDED
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Pisco Tasting & Amazon Fusion Dinner at Malabar (Demonstration + Tasting). Pisco is Peru's national drink and a liquor so versatile that can be drunk alone or mixed with fruits from which we make amazing "Pisco Martinis". You will learn to prepare these new, trendy pisco-based drinks with exotic fruits in addition to the traditional Pisco Sour at one of Lima's hottest spots: Malabar restaurant. Tasting good Pisco is like tasting wine, you will be able to learn about the different grapes and grape combinations that are used in the preparation of Pisco through a guided tasting by an expert sommelier. Chef Pedro Miguel Schiaffino will present his new cuisine using jungle ingredients after tasting the most important varieties of Pisco. You will also learn how to make (1) Traditional Pisco Sour (2) Pisco Sour with Exotic fruits

MENU:

1. **Sopa Fria de Palmito:** Hearts Palm cold soup
2. **Tiradito verge de pejerreyes:** Pejerrey Tiradito in a green sauce marinated with yellow chilies and "Kushuro" (an Andean algae)
3. **Sudado de doncella con chorizos regionales y ajies dulces:** Doncella (jungle fish) steamed with regional sausages, sweet "aji" and herbs
4. **Cola de res asada con "aguaje", pure de pan de arbol y verduras bebes:** Meat braised with "aguaje" fruit of a jungle palm tree served with mashed potatoes made with "pan de arbol" (jungle potato) accompanied with baby vegetables.

PISCOS:

1. **Pisco Puro:** Made from black Quebranta grapes. The result is a dry pisco.
2. **Pisco Aromatico:** Produced from Moscatel, Torontel or Italia grapes with an intense fruity aroma and flavor.
3. **Pisco Acholado:** Blended Pisco made from a variety of grapes.
4. **Pisco Mosto Verde:** Produced from grape juice, which has not fermented completely keeping therefore some sugar content. It is the most expensive of all the Piscos.

DEMONSTRATION AND TASTING:

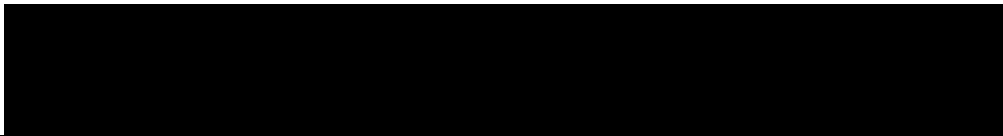
Pisco Sour
Pisco Punch

**** Culinary Curriculum:** In this class, our sommelier will teach you about the history of pisco, how is distilled and the 4 varieties of Pisco and the different tastes and uses of each. Our Chef will also prepare fusion dishes, which can be served with the piscos to enhance the culinary experience. Each dish will be presented with an explanation as to why that dish should be served with a particular pisco.

Transportation back to the hotel	INCLUDED
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Overnight in Lima	INCLUDED (Casa Andina Private Collection Miraflores)
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October 13th: Fruit Festival / Ceviche Festival Hands-on class



Breakfast at Lima Hotel	INCLUDED
Transportation from Lima hotel to the market	INCLUDED
Translator for the Market visit and the class	INCLUDED
<p>Visit Market & Fruit Festival (Demonstration + Tasting). Start your day with a visit to the Main market to purchase all of the food and ingredients for the class. This market is informal and a great way to experience a little bit of the Peruvian culture in its daily life. In the Main Market you can find the best variety of vegetables and fruits in the country, including exotic products from the "Andes" and the "Jungle". In all Peruvian markets, "el regateo" is a common practice "asking for a discount and negotiating the price for the product with each vendor" people even ask for a "Yapa" something for free with your purchase, one extra lime or one extra potato. We will also have the change to taste many of the exotic fruits that Peru offers.</p>	
<p>Culinary Curriculum: In this visit you will have the chance to personally experience the richness of Peruvian natural resources. You will have the chance to touch, smell and taste native fruits and vegetables in their purest form. You will envy the good fortune of Peruvian Chefs to have such a huge variety of conventional and exotic fruits, vegetables, and seafood to choose from to create new and innovative dishes. Your visit will mirror the daily trips most Peruvian chefs personally make to these markets to pick out the base ingredients that have made Peruvian cuisine so famous</p>	
Transportación to La Casa de Don Cucho restaurant	INCLUDED
<p>Ceviche Festival (Hands on class + Lunch). In its classic form. It is composed of chunks of raw fish, lime juice, chopped onion, and minced Peruvian <i>ají limo</i> and also common Andean <i>rocoto</i>. The mixture is marinated and served at room temperature with <i>cancha</i> (toasted kernels of maize), usually referred to as <i>canchita</i>, chunks of corn-on-the-cob, slices of cooked sweet potato and/or white potato, and <i>yuyo</i> (seaweed).</p>	
<p>MENU:</p> <ol style="list-style-type: none"> Traditional Cebiche: Our Chef prepares his Ceviche right before you eat it Cebiche Mixto: Seafood Ceviche Tiradito: Tiradito de Lenguado. Unlike ceviche, tiradito does not include onions, but the main difference is in the cut of the fish, which is sliced fine and then flattened. As most markedly been influenced by "Nikkei" cooks' treatment of fish. 	
<p>** Culinary Curriculum: This class will give you the experience and all the knowledge needed to prepare the best ceviche and all related dishes such as Tiradito and all the seafood combinations. Depending on the group, this class could be a demonstration or a "hands-on" class in which we split the group into teams and each will prepare their own version of Ceviche. A contest for the best Ceviche follows with Chef Cucho as the judge.</p>	
Transportation back to the hotel	INCLUDED
FREE AFTERNOON AT YOUR LEISURE	
Overnight in Lima	INCLUDED (Casa Andina Private Collection Miraflores)
<p>October 14th: Trip to Cusco & Guided Tour of Cusco Archaeological Sites</p>	
Breakfast at Lima Hotel	INCLUDED
Transportation from Lima Hotel to Lima Airport	INCLUDED
Flight from Lima to Cusco	INCLUDED (Lan Peru)
Transportation from Cusco Airport to Cusco Hotel (includes assistance)	INCLUDED
Transportation from Cusco Hotel to Cusco Archaeological Sites	INCLUDED
Special box lunch from Cicciolina restaurant	INCLUDED

Private Guided Tour of Cusco City: Visit Sacsayhuaman, Kenko, Pucapucara and Tambomachay.



English speaking guide	INCLUDED
BTG access ticket	INCLUDED
Transportation back to the hotel	INCLUDED
Overnight in Cusco	INCLUDED (Casa Andina Private Collection Cusco)

October 15th: Morning Walking City Tour / Novo Andina Dinner

Breakfast at Cusco Hotel	INCLUDED
Transportation from Cusco Hotel to the City Tour	INCLUDED
Private Guided Tour of Cusco City: Visit the Cathedral and Koricancha temple and main plaza.	INCLUDED
English speaking guide	INCLUDED
Cathedral & Koricancha access ticket	INCLUDED
Transportation back to the hotel	INCLUDED
FREE AFTERNOON AT YOUR LEISURE	
Transportation from Cusco Hotel to Cusco restaurant	INCLUDED

Novoandina dinner at MAP Café (Tasting). The MAP Café is located at the Museum de Arte Precolombino (Museum of Pre-Inca art) in Cuzco. Specializing in novoandino cuisine and presenting the use of native ingredients and rescued recipes with innovative dishes. This is a 5-course tasting dinner

MENU:

1. **Ensalada Verde:** Green salad mixed with goat cheese, "Sauco" (Eldelberry) and pecans
2. **Capchi de setas:** This is a typical cusquenian dish. A casserole made with Oyster Mushrooms and Fava Bean "Pallares"
3. **Pollito al Pesto Andino:** Andean Pesto stuffed Chicken accompanied with a creamy Peruvian Style Polenta with a Botija Black Olive tappenade sauce
5. **Gnocchis with shrimp** in a "Rocotos" (Similar to habanero chili) and Coral Sauce
6. **Dessert Tasting:** Chocolate and "Quillabamba" passion fruit tart / Strawberries in a Peruvian Purple corn syrup with corn ice cream / Chulpe corn Praline with Mango and Passion Fruit Sorbet.

**** Culinary Curriculum:** In this dinner you enjoy the wonders of the Novoandina cuisine. This cuisine mixes Andean ingredients with modern techniques to create new and inventive dishes.

Overnight in Cusco	INCLUDED (Casa Andina Private Collection Cusco)
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October 16th: Inca Trail 2 days / 1 night – Trek to Wiñaywayna and Machupicchu


Breakfast at Cusco Hotel	INCLUDED
Transfer from Cusco hotel to the train station	INCLUDED
Train to the 104 km	INCLUDED (Vistadome)

At this point we start trek for 3 hours approx. up to the well preserved remains of Wiñaywayna (2900 mts. altitude). On the way we can see beautiful waterfalls.



Box lunch	INCLUDED
Then we will start the trek for around 2 hours and a half and arrive to Inti Punku, the Inca gate of the sun, we get our first sight of Machupicchu. We finally cross the ridge that leads to our destination, and the full grandeur of the greatest archaeological discovery of modern times is revealed	INCLUDED
Short Guided tour of Machupicchu	INCLUDED
Bus from Machupicchu to Aguas Calientes	INCLUDED
Overnight in Aguas Calientes	INCLUDED (Machupicchu Inn)

October 17th: Inca Trail 2 days / 1 night – Machupicchu Tour

Breakfast at Aguas Calientes Hotel	INCLUDED
Bus from Aguas Calientes to Machupicchu	INCLUDED
Access ticket to the Lost City of the Incas	INCLUDED
Guided Tour of Machupicchu, the Lost City of the Incas	
English speaking guide	INCLUDED
Bus from Machupicchu to Aguas Calientes	INCLUDED
Train from Aguas Calientes to Cusco	INCLUDED (Vistadome Valley)
Transportation from Ollanta train station to Sacred Valley Hotel	INCLUDED
Overnight in Sacred Valley	INCLUDED (Casa Andina Private Collection Yanahuara)

October 18th: Sacred Valley Tour / Vegetable Demonstration

Breakfast at Sacred Valley Hotel	INCLUDED
Transportation from Cusco Hotel to the Sacred Valley of the Incas	INCLUDED

Guided Tour of the Sacred Valley of the Incas: Visit Pisac Market, Ollantaytambo and Chinchero



English speaking guide

INCLUDED

Demonstration of Local Vegetables & Home Style Cooking at Hacienda Huayocari (Hands-on Class + Demsontrative + Tasting). At the hacienda Huayocari, owned by Jose Ignacio Lambarri who will share with us his family art collection or colonial art gathered over half a century. Lunch at the hacienda is made from fresh produce from the plantation. The current inhabitant of the house, the Lambarri-Oriehuela family will be your host. Ana Maria Lambarri is the Chef.

MENU:

1. **Lagua de maiz:** Fresh corn chowder made with black mint and cheese
2. **Choclo con queso:** Traditional corn steamed with "Anise" accompanied with special Cuzquenian Cheese
3. **Nabos hauch'a:** Turnip leaves with potatoes
4. **Chicharon de cerdo con papa huayro:** Roast suckling pig served with "Huayro" potatoes
5. **Tamal cusqueño:** Cuzquenian style tamale
6. **Olluquito con lomito de alpaca:** "Olluco" with Alpaca meat served with rice. Olluco is a type of Tuberculo.
7. **Ajiaco de zapallo:** Zapallo or Peruviana Pumpkin stew
8. **Risotto de quinoa:** Quinoa Risotto
9. **Pu'spo (habas verdes hervidas):** Steamed Lima beans

Desserts

1. **Pastel de choclo:** Corn pie
2. **Merengado de mango cusqueño:** Cuzquenian Mango dessert in a Merengue Crust
3. **Mousse de quinua:** Quinoa Mouse

***Vegetable demonstration and tour of the plantation will follow the lunch**

**** Culinary Curriculum:** In this visit you will learn, touch and taste some of the main vegetables farmed in this area. You will then learn about the unique ways that the Chefs are using the great variety of special natural products including an endless variety of potatoes and other delicious vegetables.

Transportation back to the hotel

INCLUDED

Shamanic Ceremony with bonfire (length of ceremony between 2 hours)

INCLUDED

Dinner at the hotel

INCLUDED

Overnight in Sacred Valley

INCLUDED (Casa Andina Private Collection Yanahuara)

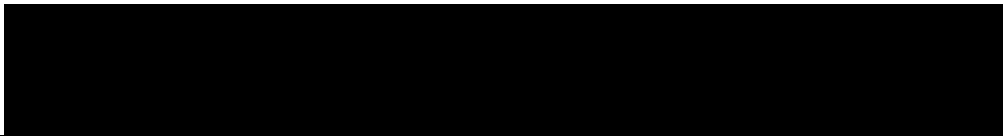
October 19th: Back to Cusco & Mediterranean dinner

Breakfast at Sacred Valley Hotel

INCLUDED

Transportation from Sacred Valley Hotel to Cusco Hotel

INCLUDED



FREE DAY AT YOUR LEISURE	
Transportation from Cusco hotel to Cusco restaurant	INCLUDED
Mediterranean Dinner at Cicciolina Restaurant	INCLUDED
Overnight in Cusco	INCLUDED (Casa Andina Private Collection Cusco)

October 20th: Back to Lima – Spa treatment – Farewell dinner & Back Home

Breakfast at Cusco Hotel	INCLUDED
Transportation from Cusco Hotel to Cusco Airport	INCLUDED
Flight from Cusco to Lima	INCLUDED (Lan Peru)
Transportation from Lima Airport to Lima Hotel	INCLUDED
Hotel day use	INCLUDED (Casa Andina Private Collection Miraflores)
Transportation from Lima hotel to the Spa	INCLUDED
Massages Therapy	INCLUDED
Transportation back to the hotel	INCLUDED
Transportation to the Museum tour	INCLUDED
Guided tour of Lima Larco Museum	INCLUDED
English speaking guide	INCLUDED
Entrance tickets	INCLUDED
Transportation back to the hotel	INCLUDED
Transportation from Lima hotel to the restaurant	INCLUDED

Author’s Fusion Dinner at Rafael Restaurant (Tasting). Rafael Osterling creates each and every dish as if he is creating a piece of art. His cuisine is not defined by any style and is only influenced by the quality of the product he finds in each place he has a restaurant. His dishes are incredibly creative but always respecting the ingredients as he always points out. The result is a mind- blowing taste and presentation that will make you experience new and creative ways to eat popular ingredients. * *An optional Vegetarian Tasting menu is available*

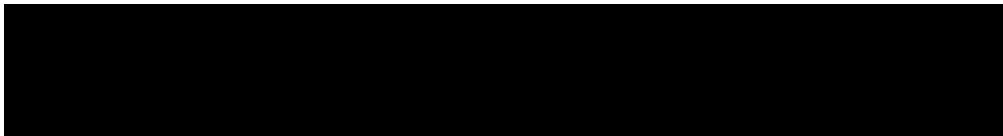
MENU:

1. **First Course:** Tataki of yellow fin tuna, “sakimisho” juice, roasted garlic cream and artichoke salad
2. **Second Course:** Grilled scallops from “pisco”, bubbling lemon-honey-soy butter sauce and crispy garlic
3. **Third Course:** Crispy jumbo shrimp tempura, spicy chilli-mirin cream; and cucumber, mangoe, avocado and cashew nut salad
4. **Fourth Course:** Oven-roasted sea grouper “akishizo” style with baby leeks, asparagus, Portobello mushrooms and wok-fried rice with black sesame seeds
5. **La chocolaterie:** Hot choco-bourbon soufflé ; truffle bitter-nougat bomb ; milk chocolate tempura and choco-spiced ice cream

**** Culinary Curriculum:** In this dinner, we recommend to close your eyes and “experience” each bite and let Rafael’s cuisine take you into a personal culinary journey. You will ask yourselves questions and comments like: how did he achieve this texture? or I did not know you can mix these ingredients together. A unique experience not to be missed.

Transportation from Lima restaurant to Lima Airport	INCLUDED
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END OF MAGICAL SERVICE!



NOT INCLUDED	
Domestic Airport Tax: \$5-6 per person per route. For this proposal a total of \$10-12 per person	NOT INCLUDED
International Airport Tax: \$31 per person when returning back home	NOT INCLUDED
Tips and Gratuities: All tips and gratuities are OPTIONAL and up to you. (1) In all restaurants by law it is included a 10% service. It is customary leaving an extra tip that could be \$1-5 per person (2) For guides: \$4 per person per day (3) For Drivers: \$1 per person per day	NOT INCLUDED
Visa fees, charges for excess baggage, additional nights not included in the proposal, telephone service and laundry service and any additional charge not listed in the proposal.	NOT INCLUDED

PRICES		
NUMBER OF PASSENGERS	BASED IN DOUBLE ROOM	SINGLE SUPPLEMENT
4 -5	US \$ 4049.00	US \$ 949.00
6 -7	US \$ 3949.00	US \$ 949.00
8 - more	US \$ 3849.00	US \$ 949.00

- **PRICES FOR 4, 6, 8 INCLUDE A TOUR CONDUCTOR DURING THE DAYS IN LIMA & PRIVATE INCA TRAIL EXPRESS**

Inca Trail Express Includes

- Orientation Meeting
- R/T Transfer Hotel to Train Station
- English Speaking Guide (2days)
- Box Lunch (day 1)
- Hotel in Aguas Calientes
- Entrance Fee
- Bus
- R/T Train Vistadome

For additional information please see our website: <http://www.travelwithsalome.com> travelwithsalome@gmail.com and the terms and conditions set forth therein and in the Peru Tours payment form.