

Santa Fe Culinary Tour 2015

Itinerary dates: June 3 – 7, 2015

Tour Leader: Beth Whitman

HIGHLIGHTS

- Experience a hands-on tamale-making class
- Enjoy daily chocolate tastings at local specialty chocolate shops
- Tour the Santa Fe Farmer's Market with a guide from the Santa Fe School of Cooking
- Take a guided walking tour of downtown and learn about Native American history
- Suitable for vegetarians and meat eaters alike

The tour begins on Wednesday afternoon. Arriving via Albuquerque, participants will make their own way to the hotel in Santa Fe. Airport shuttles are available. A rental car is not necessary.

ITINERARY

Day 1

Wednesday, June 3, 2015

Meals: Dinner

We will begin this exciting long weekend with a 1.5-hour guided walking tour of the historic downtown Santa Fe Plaza, beginning at 3:30pm.

With a local expert leading the group, we'll walk through more than 400 years of history, art and culture. Our personal guide will present an extraordinary introduction to Santa Fe and provide an entertaining, humorous, and accurate portrayal of the "City Different." We will visit the historic Plaza, the Palace of the Governors, and also learn about the St. Francis Cathedral.

The walking tour includes a stop at Todo Santos Chocolates, a local chocolate shop and our first stop of the famous - and delicious - Chocolate Trail that includes chocolatiers in Santa Fe. The tour ends at The Shed, a legendary restaurant serving up authentic New Mexican food.

Overnight at Hotel Santa Fe.

 **HIGHLIGHT!** The wide range of options and authentic New Mexican food served up at The Shed are a favorite of locals and visitors alike.

Day 2

Thursday, June 4, 2015

Meals: Breakfast, Lunch, Dinner

Breakfast will be at nearby Sage Bakehouse before we head to the Tower Gallery in Pojoaque to visit with renowned Santa Clara Pueblo sculptor, Roxanne Swentzell. Though best known for her rounded sculptures of Native American women, Roxanne is also dedicated to preserving the ancient foods of the Native Americans.

Next, we'll take the beautiful "High Road" to Taos to get to Chimayo, located in the foothills of the Sangre de Cristo Mountains. We'll stop at El Santuario de Chimayo, the most important Catholic pilgrimage site in the Southwest. We'll then enjoy a delicious lunch at Rancho de Chimayo Restaurante and Hacienda, located in a century-old adobe home and one of New Mexico's most popular places to dine.

On the return trip to Santa Fe, we will stop at a winery for a tasting of some of the best local wines before we venture to our second stop on the Chocolate Trail, The Chocolate Smith.

We'll have time for a short rest in the afternoon prior to dinner at Vinaigrette, where we'll get to taste some of the produce we saw during our farm tour.

Overnight at Hotel Santa Fe.

★ **HIGHLIGHT!** Spending time with Roxanne at the gallery will be a real treat today. We'll have a chance to not only see her sculptures at the gallery but also learn about Native American foods and culture – perfect preparation for our dinner on Saturday night.

Day 3

Friday, June 5, 2015

Meals: Brunch, Dinner

We'll start the day with a three-hour hands-on class at the Santa Fe School of Cooking to learn the intricacies of making tamales. We'll have a chance to try at least three different types (red chili and pork, southern Mexican chicken, and sweet anise seed). Each highlights a special tamale-making technique. We'll then make our own and receive some bonus tips from the chef while the tamales cook!

After lunch, we're in for another chocolate-tasting experience at C.G. Higgins, with the possibility of getting to dip some fresh fruit into chocolate ourselves.

After a short break, we'll reconvene for a trip to the Plaza for olive oil tasting at Oleaceae, a specialty store with 75+ olive oils as well as balsamic vinegars, flavored salts and sugars. So delish!

Afterward, we'll have dinner at Cowgirl BBQ which serves up typical New Mexican food in a laid-back and fun environment.

Overnight at Hotel Santa Fe.

★ **HIGHLIGHT!** Tamales are an important part of New Mexican cooking. Today, not only will we get to enjoy a variety of these delicious treats, but each of us will take away detailed instructions and new cooking skills so we can prepare them at home.

Day 4

Saturday, June 6, 2015

Meals: Breakfast, Dinner

This morning, we'll walk to nearby Santa Fe Farmer's Market where we'll sample fresh breads, cheeses and produce with plenty of free time for browsing and shopping as the market is also home to some wonderful artists and craftspeople. It's also a great place to find spices, food and souvenirs.

We'll have one last stop on the Chocolate Trail at Kakawa Chocolate House, which specializes in a more historic chocolate delicacy - drinking chocolate.

The afternoon is free for exploring.

In the evening, we'll enjoy a five-course dinner of Native American foods in the home of local chef, food photographer and historian Lois Ellen Frank. Lois will show us around her home and garden, and we'll learn about more of the flavors that make up the unique and multicultural patchwork of Santa Fe's culinary scene.

Overnight at Hotel Santa Fe.

 **HIGHLIGHT!** Expect super food, but we'll also learn about the history of pre-contact food in the region and how food has evolved. Lois is a Native foods historian and winner of the James Beard Award for her latest cookbook, *Foods of the Southwest Indian Nations*.

Day 5

Sunday, June 7, 2015

Meals: Breakfast

Depending on departure times, we may meet for breakfast at the hotel. There may also be time to wander the Plaza and do any last-minute shopping before departing independently for the airport in Albuquerque.

** Itinerary subject to change without notice.