

Santa Fe Culinary Tour 2018

Itinerary dates: June 6 – 10, 2018 Tour

Leader: Beth Whitman

HIGHLIGHTS

- Experience a **hands-on tamale-making class**
- Take a **guided walking tour of downtown** and learn about Native American history
- Experience a **Native American blessing** from the governor of a nearby pueblo
- Be treated to a **massage at a local spa**
- Tour the **Santa Fe Farmer's Market** and **Santa Fe Railyard Artisans Market**
- Suitable for **vegetarians and meat eaters** alike
- Returning WanderTours participants **receive a 5% discount** on land costs

Please note that participants should be able to walk at least a mile at a reasonable pace (25 minutes).

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 6, 2018

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 3:15pm.

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**.

After our walking tour, we'll head back to the hotel for a special **Native American blessing** by the governor of a local pueblo. This sacred event will be the perfect start to our time in Santa Fe.

We'll then have **dinner at Vinaigrette**. Salads star at this bistro. Owned by entrepreneur Erin Wade, Vinaigrette is the first of several restaurants owned by this dynamic woman.

Overnight at [Hotel Santa Fe](#).

 **HIGHLIGHT!** You'll not only enjoy a wonderful overview of Santa Fe today, but we'll begin the trip with a **beautiful, traditional ceremony** that few people get to experience.

Day 2

Thursday, June 7, 2018

Meals: Breakfast, Lunch

Today we'll have breakfast at nearby **Sage Bakehouse**. Afterward, we'll head north and go to **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**. We'll watch a brief documentary about how she's changing the lives of those on her pueblo.

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, where we can also shop for some of the best chile powders on the planet. 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.

Tonight **dinner will be on your own** to give you a chance to enjoy any one of the many fantastic restaurants in town.

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 Native American-inspired dinner on Saturday night.

Day 3

Friday, June 8, 2018

Meals: Brunch

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 (two meat-based and one sweet or savory). 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 our meal, we'll have a chance to wander to the plaza and stop at a **spice shop** that features fantastic blends including chili, mole and other powders and rubs.

After lunch, you'll enjoy a **massage or spa treatment** (your choice) either at our hotel or at one of the nearby spas. Santa Fe is filled with opportunities for a little pampering and this will be a chance for you to **take advantage of some "me" time**.

Once again **dinner will be on your own** to give you a chance to enjoy any one of the many fantastic restaurants in town. Consider visiting the galleries on Canyon Road which may have special openings tonight or try a **margarita** at a rooftop bar to catch the sunset.

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 9, 2018

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.

If you've got room for a treat, we'll head up to **Kakawa Chocolate House**, which specializes in a historic chocolate delicacy—**drinking chocolate**. You'll get to sample many flavors including chili-infused chocolate. Yum!

The **afternoon is free** for exploring and shopping.

In the evening, we'll enjoy a **four-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!** Tonight expect an excellent meal, 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 10, 2018

Meals: Breakfast

Though there will be no formal meeting time, breakfast at the hotel is included so that we'll have a chance to say our goodbyes before departing today. You may also have time to **wander the Plaza** and do any last-minute shopping. We're happy to book additional hotel nights for you if you'd like to continue your stay.

** Itinerary subject to change without notice.