

A close-up photograph of a hand sprinkling salt over a vibrant salad. The hand is positioned at the top, with fingers slightly curled, releasing a fine stream of white salt crystals. The salad below is a mix of fresh ingredients, including bright red tomato chunks, green leafy vegetables, and sprigs of fresh rosemary. The background is dark and out of focus, emphasizing the textures of the food and the hand. The overall lighting is warm and focused on the action of seasoning the dish.

 collette

**EAT.
DRINK.
TRAVEL.**



savour A WORLD OF culture

Meal by meal. Spice by spice.
Moment by moment.



There are endless reasons why we travel, but the thrill of delving into a new culture is one many of us share. While landmarks and historic sites offer a glimpse into a place, food is the main ingredient that unites us all.

With Collette, you'll savour authentic regional cuisine while connecting with locals who keep culinary traditions alive and create new ones for the next generation. Set forth on a culinary quest with us as we make our way across the world, one dish at a time. From the floating food markets of Ho Chi Minh City and vineyards of Bordeaux, to the *estancias* of Buenos Aires and lavender fields of Barossa Valley, a tour of global flavours awaits.

OUR RECIPE

for creating a memorable travel experience

A RICH, 100+ YEAR HISTORY

Our family-owned company has a passion for travel, taking travellers to all seven continents on over 160 tours. With more than a century of experience, we know how to cover every detail and focus on making every moment memorable.

APPETIZING JOURNEYS

Every tour features an appealing variety of immersive cultural experiences, unique culinary highlights, local must-see destinations and quality accommodations.

A SEASONED TEAM

Our Tour Managers live and breathe their destinations and love sharing their local knowledge. From the best coffee in town to off-the-beaten-path bistros, our Tour Managers will reveal a destination's authentic culinary scene.

A FOCUS ON LOCAL FLAVOUR

From dining with a local family and trying your hand at traditional recipes, to savouring authentic regional fare, you'll truly eat like the locals do.



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collette's culinary experiences

So Much More Than a Meal

Walking through a bustling marketplace – the smell of freshly baked bread filling the air. Sharing a romantic evening with a loved one as you sip wine and gaze up at the night sky. Stepping out of your comfort zone to try an unexpected regional delicacy. These are just some of the unforgettable culinary moments you'll savour with Collette. Read on to learn more about the epicurean experiences you're sure to remember long after the meal is done.

home-hosted meals

There's something truly special about the comfort, care, and authenticity of a home-cooked meal. Dine, discuss, and discover what everyday life is really like in another part of the world as you're invited into a local's home to sit down and share a meal.

interactive classes

Roll up your sleeves and grab an apron to create regional specialties during an interactive cooking class. Learn the secrets behind favourite local dishes, sharpen your culinary skills, and sample the delicious fruits of your labour.

exclusive experiences

From setting off on a hunt for truffles in Southern France to sampling fresh seafood aboard a luxury junk boat in Vietnam, our designers travel the world in search of extraordinary culinary adventures. Sink your teeth into a new destination and enjoy unexpected and hard-to-replicate epicurean experiences.

regional specialties

Whether it's navigating a street food market in Southeast Asia, dinner accompanied by a traditional fado performance, or sipping a piping hot cup of Irish coffee in its birthplace, you'll savour many regional specialties while on tour. Bring an appetite as you relish a range of local gastronomical offerings.

Visit collette.com/food for more details.



FRANCE

“

**in france, cooking is a serious
art form and a national sport.**

– Julia Child

French cuisine is often misunderstood. While elegance and glamour are certainly present at many 5-star establishments, the best meals are often found in charming brasseries, low-lit cafes and family-owned bistros. **Dispel your misconceptions about France and discover how the locals *mangent* (eat).**

A FORAY INTO france's local culinary scene

FOODIE WALKING TOUR

There's no better way to step into Paris' true culture than by having a local take you through the city's *arrondissements*, or *districts*. Around these *arrondissements* you'll find charming cobblestone *rues* (streets), where Parisians can be found shopping, drinking, and most importantly: **eating**.



On **Spotlight on Paris**, you'll follow a local foodie through these well-loved, lively streets, indulging in specialties at family-owned restaurants and cozy cafes. Here are some of the mouthwatering stops you'll make:



Saveur (Savour) Some Crêpes

Crêpes can be found all over France. These thin, cooked pancakes are typically made from wheat flour and filled with sweet (jams, chocolate, fruits) or savoury (cheese, vegetables, minced meats) ingredients. On your tour, you'll visit a delicious crêperie and get to enjoy this satisfying snack.



Fantastique Fromage

The French take great pride in being purveyors of some of the best cheese in all of Europe. Like their wine, each region of France boasts their own, distinct variety of cheese, or *fromage*, made from cow, goat, or sheep's milk. From decadent, soft Brie to the delightful crumble of Roquefort, you'll want to sink your teeth into these savoury selections.



Charcuterie Français

Sample a traditional charcuterie and savour the regional cured meats and cheeses that have made France an epicurean powerhouse. Charcuterie is a culinary custom that dates back to the 15th century. France is credited with elevating charcuterie into an art form of preparation and presentation. Taste this Parisian delicacy as you delve deeper into France's *histoire culinaire* (culinary history).



Something Sweet

Finish your gastronomic tour by sampling a classic éclair or opéra – a pastry that blends chocolate and coffee in the most enticing way. While on your walk, you'll also learn about the different rules and laws that French bakers must adhere to when baking bread and other pastry products.

A SHRINE TO WINE in bordeaux

The “Guggenheim of Wine” lives – expectedly – in one of France’s most elite wine regions. La Cité du Vin in Bordeaux takes its visitors through the world’s wines in a full-sensory experience.

La Cité du Vin invites visitors from around the world to learn about the cultural heritage of wine – from 6000 BC to today and across more than 40 countries.

You can’t miss the museum from any roadway leading in – it curves like the swirl of an elegant wine glass and towers over its neighbours.

Philippe Massol, General Director of La Cité du Vin, said that wine tastings, like the museum, are meant to be immersive experiences that engage all five senses.

Enter, “the Belvedere.” On the 8th floor of the museum, the Belvedere is an observation

deck and wine tasting room combined. Check it out on the right-hand side of the page. Tickets to the museum come with a wine tasting in the Belvedere, which combines panoramic views of gorgeous Bordeaux with the world’s finest wines.

The museum partnered with over 40 wine regions around the world to craft each exhibit. They host workshops on wine pairings for the cheeses and chocolates of the world, local Bordeaux wines, and more.

Delve deeper into the history, variety, and culture of wine when you visit La Cité du Vin on the **Journey through Southern France** tour.



CHAMPAGNE

Producing sparkling wines since the 17th century, the region of Champagne is a delightful place to experience this celebratory bubbly drink. Note: sparkling white wines made outside of this region cannot be called champagne. In France, they’re called *crémant*. In Spain, they’re called *cava*. In Germany, it’s *sekt*. In Italy, *spumante*.



surprising PAIRS

Red wine and cheese have long been a complementary duo – with the acidity of the red blends being offset by the saltiness and creaminess of cheese. The next time you're looking to pair some cheese and wine together, opt for a white wine instead. White varietals - like Prosecco or Chardonnay - cut through the saltiness of cheese and delight the palate.

A FEW PAIRINGS TO TRY:

TRY • Gouda
WITH • Champagne
• Prosecco

TRY • Parmesan
WITH • Champagne
• Prosecco

TRY • Gruyere
WITH • Chardonnay

TRY • Ricotta
WITH • Riesling

TRY • Blue Cheese
WITH • Crémant Brut



The Belvedere Deck and Wine Room
at La Cité du Vin



Mark Godin,
Regional Destination Manager, France, on
how much wine the French actually drink:

"While there are special occasions which entail the consumption of many bottles of wine, the French usually opt to have one glass with lunch or dinner. The French are masters of portion control: ingredients in French cuisine often include cream, rich meats, and beautiful desserts, but the portions are regulated (the French have to fit in all of those form-fitting French fashions!). The same is true for alcohol consumption. Wine is meant to be an accompaniment to a meal, and one shouldn't overindulge."



FRENCH

• STREET FOOD •

France is renowned for its world-class, gourmet fare. Despite this reputation for haute cuisine, the French know how to make a snack or a meal for convenience, too.

WHETHER YOU'RE ON THE GO OR IN NEED OF A QUICK REPAST, HERE ARE SOME TASTY STREET FOODS TO LOOK FOR IN FRANCE:



PAIN AU CHOCOLAT



**HAM+BUTTER
BAGUETTE**



**KEBAB/
FALAFEL**



CRÊPES

Kebab/Falafel (*Rue des Rosiers*):

Found in larger cities throughout Europe, kebab restaurants are now making their way to smaller towns, too. In France, a kebab is a sandwich (either in rolled up bread or a pita-type bread) containing chicken, lamb, or beef, often accompanied with vegetables and/or fries. It's a favourite savoury late-night treat for many.

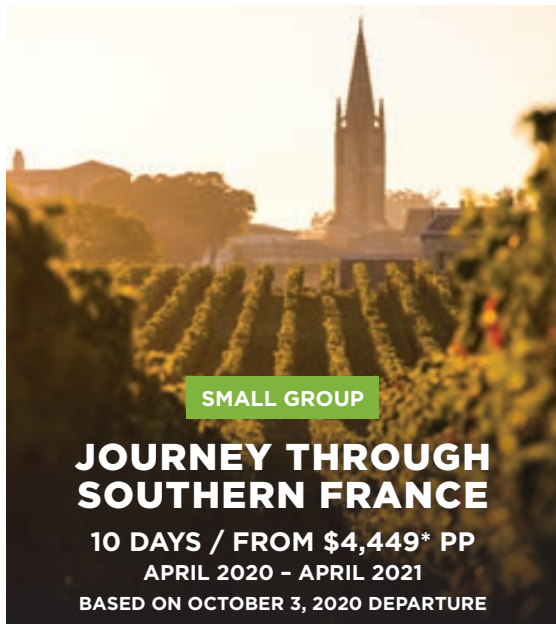
Ham & Butter Baguette:

If you want something quick, simple, and inexpensive, you cannot go wrong with a baguette sandwich. The long French loaf of bread, known as a baguette, has a crunchy exterior crust with a softer interior and rich taste. French ham packs just enough savoury flavour without being too salty. And creamy butter makes it a delicious trifecta.

Pain au Chocolat: Usually consumed in the morning, the *pain au chocolat* is a perfect way to sweeten your day. Enjoyed with coffee or on its own, this chocolate-filled puff pastry is known for being flaky, buttery and delicious.

Crêpes: Crêpes are an omnipresent street food in France. Although they originated in Brittany (Bretagne), in northwestern France, they are popular both in sit-down restaurants & stand-alone food stands. As a snack, the French tend to go for the sweet variety, but the savoury types, called *galettes*, are just as delicious, too.

savour france on these featured tours:



In Southern France, discover the virtue of time standing still as you discover the sun-soaked countryside, storybook villages, and incomparable wines.

culinary highlights

- Indulge in the wines of Bordeaux, Saint-Émilion and the Dordogne Valley.
- Revel in a wine-paired, multi-course dinner featuring locally-sourced meats from the South of France.
- Savour fresh and local farm-to-table tastings throughout your travels across the French countryside.

stays

3 Nights Saint-Rémy-de-Provence / 1 Night Carcassonne / 2 Nights Dordogne Valley / 2 Nights Bordeaux

VISIT [COLLETTE.COM/568](https://collette.com/568)
FOR MORE DETAILS.



Be filled with *joie de vivre* as you soak in the romance and unparalleled charm of Paris.


culinary highlights

- Enjoy an exclusive dinner at the Eiffel Tower with unparalleled views of the "City of Light."
- Feel the hustle and bustle of the city with your personal foodie guide and sample French delicacies on a walking food tour.

stays

5 Nights Paris

VISIT [COLLETTE.COM/533](https://collette.com/533)
FOR MORE DETAILS.



ITALY

“

**life is a combination of
magic and pasta.**

– Federico Fellini

In Italy, food isn't just nourishment, it's a way of life. The meal is meant to be an experience, and lingering around the table with *alcuni amici* (some friends) is encouraged. Italians believe that preparing a meal should be a labour of love, and as you savour handmade pastas, aged cheeses, and decadent desserts, you'll understand why. **Taste for yourself why Italy's cuisine is one of its most-prized cultural achievements.**

STARTING IT OFF RIGHT

the *tagliere*

Italians don't approach cuisine lightly, something you'll quickly experience upon ordering the popular starter course known as the *tagliere*. Translated to "cutting board," the *tagliere* is typically found in Florence. Served on an actual wooden cutting board, the *tagliere* is chock-full of sliced, cured meats along with aged cheeses, bread, and sometimes olives or preserves.

After your cultural tour through the "Cradle of the Italian Renaissance" – Florence – venture to a local restaurant and ask for their best *tagliere*.

Here's an in-depth look of what you'll find on a typical *tagliere*

SALUMI

Cured meats such as pancetta, prosciutto, capocollo. *Note: All salami is salumi, but not all salumi is salami.*

CHEESE

Aged cheeses like Montasio, Parmigiano Reggiano and Pecorino are perfect for pairing with meat.

PATÉ

Chicken liver paté can often be found on a *tagliere*.

BREAD

Crusty white bread is prime for stacking with meats, cheeses, and patés.

PICKLED VEGETABLES

Pickles, cucumbers and tomatoes provide an additional savoury element to the *tagliere*.





how pizza came to be

NAPLES' CROWNING CULINARY ACHIEVEMENT

Pizza is a ubiquitous comfort food beloved around the world, and it's easy to see why. With its gooey cheese and savoury tomato sauce, warm dough and mouthwatering aroma, it's been scientifically proven to be highly addictive. To trace the pizza's humble beginnings, we look to the vast southern Italian city of Naples.

Most historians agree that Naples was the first to take a flatbread and top it with tomatoes, and later cheese. Initially, when tomatoes were brought to Europe from Peru in the 16th century, they were thought to be poisonous. Out of hunger and perhaps curiosity, Neapolitan peasants thought to take the tomatoes and place them atop their flatbread. Once word caught on around the 18th century that the flatbread was more delicious with a savoury topping, visitors from near and far began seeking out the local specialty for themselves.

Baker Raffaele Esposito is credited as the man to combine the dough, tomatoes and cheese into what we know as classic Neapolitan pizza. In 1889, it's reported that Esposito first baked this prototype pie to impress King Umberto I and Queen Margherita of Savoy, Italy. As a clever homage to the colours of the Italian flag, Esposito made the pizza red with tomatoes, white with mozzarella, and green with basil leaves. And from there, the Margherita pizza was born.

To this day, the Neapolitans continue to take their pizza making heritage seriously. In 1984, the Associazione Verace Pizza Napoletana (VPN) was founded with the main goal of certifying pizzerias that use proper methods and traditions to produce true Neapolitan pizza.



THE APEROL SPRITZ



The Aperol Spritz is a wine-based cocktail commonly served in Italy. It's citrusy, light and perfect for helping to create a lively dinner atmosphere. The orange-red liquor known as Aperol was invented by the Barbieri brothers in Padova in 1919. The Aperol Spritz has seen a resurgence in Italy where the bubbly drink is most enjoyed during the aperitivo hour. Enjoy a glass before a fantastic Italian meal.

WHAT MAKES NEAPOLITAN PIZZA THE REAL DEAL:

- 1 Dough must be made with highly refined Italian type 0 or 00 wheat flour, Neapolitan or fresh brewer's yeast, water, and salt.
- 2 Dough must be kneaded by hand or with a slow-mixer and formed by hand. No rolling pins are allowed.
- 3 Dough must be topped with pureed San Marzano Italian tomatoes, *fior di latte* and *mozzarella di Bufala* mozzarella cheese, fresh basil, and extra virgin olive oil.
- 4 The pizza must be placed into a wood fired stone oven at a minimum of 800 degrees Fahrenheit and the bake time must not exceed 90 seconds.



WATCH How to Make an Aperol Spritz

Scan using your
smartphone camera
to watch now or visit
collette.com/aperolspritz



“ Luciana Lyons,
Regional Destination Manager, on what she
loves about her home country's cuisine:

“Our cuisine is special because of the quality of the ingredients. I can come home after a long day, and still be able to whip up something delicious and healthy with only a few ingredients. We also take our food seriously. We don't like to rush through, and when we prepare several courses, we cook them as we go.”



**ENJOY LUCIANA'S FAMOUS
AND HEARTY RECIPE:**

pasta e patate
potato soup with pasta

INGREDIENTS

2 white potatoes, peeled and cubed
1/4 cup (or 50 ml) extra-virgin olive oil, plus extra for drizzling
1 rib of celery, coarsely chopped
2 tbsp pasta sauce
2 cups chicken or vegetable stock
4 oz diced pancetta
10 oz spaghetti, broken into smaller pieces
Parmigiano cheese

DIRECTIONS

- 1 Dice potatoes and celery and add to a large pot. Add a little olive oil to the bottom, just enough to coat it, along with the diced pancetta. Sauté until soft.
- 2 Add pasta sauce and chicken or vegetable stock and stir. When potatoes are soft, and soup has a nice gold colour, you're ready to add the spaghetti.
Important: Only add the pasta when you are ready to eat!
- 3 Grate fresh Parmigiano cheese on top. Any good Neapolitan also adds the rinds or whatever is left of the Parmigiano cheese. When cooked into the soup, it adds a delicious flavour!

a savoury search

See how well you know your Italian fare with this Italian cuisine themed word search! Look on pg. 67 to see if you found all 10 delectable answers.



GELATO
PROSCIUTTO
LIMONCELLO

ESPRESSO
CANNOLI
TIRAMISU
LASAGNA

PIZZA
MOZZARELLA
RISOTTO

savour *italy* on these featured tours:



In the hill towns and cities of Tuscany and Umbria, discover another side of Italy, where time stands still across the painted countryside.

culinary highlights

- Participate in a cooking class in a 16th-century Umbrian farmhouse.
- Experience a home-cooked meal at one of Umbria's country homes.
- Sample Sagrantino, Umbria's most prized wine.

stays

1 Night Rome
4 Nights Umbria
4 Nights Tuscany

VISIT [COLLETTE.COM/390](https://collette.com/390)
FOR MORE DETAILS.



Discover sprawling vineyards, charming medieval hill towns and enchanting cities steeped in history on this relaxing sojourn into the Italian countryside.

culinary highlights

- Sample delectable wines during a wine tasting in the Chianti region.
- Spend time at a cheese farm to taste flavourful pecorino cheese.
- Learn about Tuscan cuisine during a cooking class.

stays

7 Nights Montecatini Terme

VISIT [COLLETTE.COM/40](https://collette.com/40)
FOR MORE DETAILS.



See *l'Italia* at its most iconic, where history mingles seamlessly with the present and romance comes alive under painted horizons.

culinary highlights

- Journey via watercraft to Isola dei Pescatori for a lovely welcome dinner.
- Learn the art behind Tuscan cuisine during a cooking lesson with an expert chef.
- Indulge in local delicacies during a cocktail party in Stresa.

stays

2 Nights Stresa
2 Nights Italian Riviera
4 Nights Tuscany
2 Nights Venice

VISIT [COLLETTE.COM/304](https://collette.com/304)
FOR MORE DETAILS.



The **BALTICS**

**food is our common ground,
a universal experience.**

– James Beard

The Baltic people have a harmonious working relationship with nature to procure the freshest fare. Wild game meats, hearty rye breads, foraged vegetables and aromatic herbs all deliciously round out this complex northeastern European region comprised of Estonia, Lithuania, and Latvia. Through food and drink, influences of history reveal itself, too.

Savour the stories the Baltics have to tell now.



dine like a lord or lady

IN A MEDIEVAL MERCHANT'S ABODE

The Baltics is known for its distinct preservation of medieval architecture and history. From Gothic churches to fairy-tale castles, you'll find vestiges of the Middle Ages woven throughout each of the states.

Capturing the essence of this medieval past is the restaurant **Olde Hansa** in Tallin, Estonia. Set in a wealthy merchant's historic home from the 15th century, you'll feel like a lord or lady as you experience a medieval dinner complete with "servants" donning period-accurate garb, delicious wild game, and mugs brimming with mead.

Game Meats

Emmanuel Wille is the head chef at Olde Hansa, and is well-versed in medieval ingredients and cooking techniques.

"In Estonia, we say 'Our gold is in the forest,'" said Chef Emmanuel. "There's a lot of untouched nature with lots of animals living in it."

Estonia, and Olde Hansa especially, is famous for its game meat dishes: game sausages made of bear, wild boar, and elk; dried elk meat, duck leg; and more. These are best cooked slow, to bring out the earthy flavour and tenderness, Chef Emmanuel says.

Slow-Food Technique

Chef Emmanuel slow-cooks nearly everything on the menu, as medieval Estonians would have. The low heat and long hours of cooking preserves tenderness, flavour, and colour.

Imported Spices

A merchant would have been able to import the rich spices of the world. In an upper-class medieval meal, spices like cinnamon, cardamom, ginger, black pepper, saffron, and cloves add colour to dishes.

Authentic Flavours

Chef Emmanuel combines medieval ingredients and technology to create both traditional and new medieval-based dishes. While perfecting these recipes has taken some trial and error, he's passionate about creating an authentic dining experience capable of transporting diners back in time.



HONEY MEAD

Known as the oldest alcoholic beverage in the world, mead is a mainstay beverage in the Baltic states and most particularly, Lithuania. Made from grain, honey, and water, mead was frequently referenced in Lithuanian folklore and song. In the 20th century it saw a revival and today, you can find bars and stores selling this historic beverage.

a masterpiece of marzipan

ESTONIA'S MULTI-PURPOSE TREAT

Marzipan is one of Estonia's oldest confectionery treats. Made of sugar or honey and almond powder, marzipan is often the secret ingredient used to turn a plain dessert into a work of saccharine art.

Marzipan was likely invented in Italy, but Germans take credit for its ancient recipes and the name itself. Nonetheless, marzipan has been an integral part of the Estonian dessert repertoire for centuries.

Almonds were believed to be a cure for illnesses as early as the 10th century. But it is believed that marzipan's first recorded use was in 1422 in an Estonian pharmacy, where it was thought to prevent sicknesses and even poisonings. By the 1800s, Estonian artisans realized how delicious

this "medicine" was, and began crafting delectable recipes and artful marzipan figures.

Marzipan is made of at least one-quarter almonds, and the quality of marzipan is judged by its almond content. Its consistency is grainier than fondant, a popular decorative addition to cakes made without almonds. Few ingredients are involved in making the paste, but it is the craft of sculpting it that makes the difference between a cook and an artisan.

CRAFT YOUR OWN MARZIPAN MASTERPIECE WITH THIS EASY RECIPE:

estonian marzipan

INGREDIENTS

5 ounces of almonds (blanched, sliced almonds work best)

1 egg white

$\frac{3}{4}$ cup of powdered sugar

If desired, add 1 teaspoon of rosewater for flavouring.

DIRECTIONS

- 1 Crush almonds with a food processor, to as fine a powder as possible.
- 2 Combine almonds with egg white* and mix into a uniform paste.
- 3 Gradually add sugar.
- 4 Mix until it has an elastic texture.
- 5 Form the dough into sweet decorations, or let set and cover in chocolate.

**Egg white is what is traditionally used. Pasteurized egg whites in the carton can be substituted if you are concerned about raw eggs.*



Sam Pezza,

Tour Designer, on her love of the Baltics:

"The Baltics are all about fresh, farm-to-table ingredients. Think rye bread alongside seasonal vegetables and the best cuts of meat. And the presentations are always as beautiful as they are delicious."





Centrālīrtīgus

DISCOVER EUROPE'S LARGEST MARKET IN RIGA

Who would have thought that a tiny Baltic country on the Russian border would lay claim to the largest market in all of Europe? Latvia's capital city Riga did just that – converting a sprawling airplane hangar from World War I into a place where neighbours and local communities can come together for produce, pastries, and pansies.



Centrālīrtīgus, or Riga's Central Market, is a manifestation of resilience and ingenuity. Latvians transformed this massive 610,000-plus square-foot structure from a site of war and turmoil to one of community and fresh fare.

Today, the central market is a hot spot for locals and tourists alike. Fish mongers, flower carts, food courts, vendor stands, pizza ovens – the complex is a feast for the senses. The market offers an enticing mix of Latvian cuisine and international favourites, from local dairy products and delicious dumplings to Uzbekistani bread and spicy Thai food.

Want to warm up with a bowl of soup? Relax with a cocktail? Indulge in some caviar? Wake up with a fresh cappuccino? At Riga's Central Market you can savour it all – and then some.

Explore the overflowing array of fresh food and drink at Riga's Central Market on [The Baltics Revealed](#) tour.



FEELING ADVENTUROUS?

Here are some of the more unconventional market items that might test your taste buds:



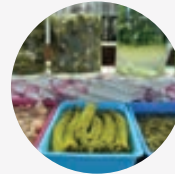
KEFIR

This is a fermented milk drink that is a favourite among locals for its health benefits. You can find it throughout eastern Europe.



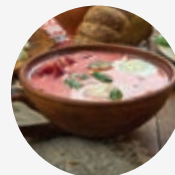
FRESHLY SMOKED FISH

Latvia is nestled against the Baltic Sea, so it should be no surprise that fish is a main export. Try eels and lampreys smoked for some extra tasty goodness.



PICKLED SNACKS

Pickled fish, pickled cabbage, pickled fruit, pickled vegetables, pickled garlic, pickled mushrooms, pickled everything!



AUKSTĀ ZUPA

Although this cold beet soup might look like an other-worldly concoction due to its bright pink hue, it is a summer comfort food that Latvians love.



JĀŅI CHEESE

This is Latvia's signature cheese. It is made from curd and milk, but eggs, butter, and Caraway seeds are added for a little extra flavour.

RIGA BLACK BALSAM

A LEGENDARY LIQUEUR

For a true taste of Latvia, add Riga Black Balsam to your cocktail. Dating back over 250 years, this herbal liqueur lives up to its namesake that tips its hat to Latvia's capital city.

Riga Black Balsam contains an artful blend of all-natural ingredients, including valerian, wormwood, and balsamic oil. Honey, caramel, and natural juices are often added at the end. The balsam is slightly sweet, very herbal, and mildly oaky (it is made in oak barrels).

The natural ingredients of Riga Black Balsam showcase Latvia's culture of foraging. This legendary liqueur has a complex flavour that has made its way into cocktails, tea, soda, and more.

The balsam was created by a Latvian pharmacist in 1752 as a cold remedy and digestive aid. Legend has it that when Catherine the Great visited Riga and experienced a stomach ache,

she was given the balsam to aid her pains. The recipe was said to have been destroyed during World War II just before the Soviet occupation, but was restored and has remained essentially unchanged.

It's crucial that this balsam is sold in a darkened clay bottle, in order to preserve the formula. The flavour of the mixture continues to react with the clay bottle for months after it is packaged, adding to its depth.

BALSAM

(bawl-suhm) *noun*

an aromatic resinous substance, such as balm, exuded by various trees and shrubs and used as a base for certain fragrances and medical and cosmetic preparations.





espresso martini with riga black balsam

INGREDIENTS

1 ounce of riga black balsam

½ ounce of coffee liqueur

½ ounce of sugar syrup

3-5 coffee beans

1 shot espresso

DIRECTIONS

- 1 Fill a shaker with ice and all of the ingredients.
- 2 Shake and pour into a martini glass.
- 3 Garnish with a few coffee beans.

savour the baltics on this featured tour:



SMALL GROUP

**THE BALTICS
REVEALED**

11 DAYS / FROM \$3,599* PP
MAY 2020 - APRIL 2021
BASED ON APRIL 6, 2021 DEPARTURE

From the Middle Ages to the height of the Russian Empire, experience the kaleidoscope of influences in Lithuania, Latvia, Estonia, and Russia.

culinary highlights

- Prepare traditional ingredients with a modern twist at a Latvian cooking class.
- Dig into authentic medieval cuisine at a candlelit dinner in a merchant's home.
- Indulge in exotic comfort food at a Georgian restaurant.

stays

2 Nights Vilnius / 2 Nights Riga / 2 Nights Tallinn / 3 Nights St. Petersburg

**VISIT COLLETTE.COM/657
FOR MORE DETAILS.**



PORTUGAL & SPAIN

“
**never restrict yourself to what's
stereotypical. branch out and eat
regional delicacies.**


- Chef José Pizzaro, Spanish chef

The beating heart of the Iberian Peninsula is its cuisine. In Spain and Portugal, you'll find farm-to-table dishes steeped in history, paired with the world's finest wines. Flavours blend together with influences from the Mediterranean, resulting in an unforgettable fusion of food and drink. **These regions have inspired the world culinary scene for centuries - it's time to delve in.**



A DELICIOUS ACCIDENT

MADEIRA WINE



While thought of today as the perfect accompaniment to a sweet dessert or as a light aperitif, Madeira wine was almost discarded by mariners as sour grapes.

The island of Madeira was a regular stop for various explorers making their way to the West Indies. While amassing their treasures, merchant ships would stock up on casks of the island's wine before resuming their journey. To keep the wine preserved, a high-proof spirit was added to fortify the liquid and retain its flavour.

While at sea, the wine barrels were exposed to heat and the motion of the ship as it crossed the Atlantic, causing the wine to transform. Though sailors were ordered to throw out the wine, others took to drinking the "spoiled" swill. Once word got around that the wine was actually better after being aboard the ship, producers quickly found ways to replicate the process that

the liquid endured on those long sea voyages.

In the 18th century, Madeira wine was the drink *du jour*, especially in Colonial America. Several famous American diplomats, including Thomas Jefferson, George Washington, and Alexander Hamilton were known to enjoy a glass or two. In fact, when the Founding Fathers signed the Declaration of Independence, Madeira wine was their celebratory drink of choice.

Madeira wine is still made on the island, and four different grapes are used to produce various levels of sweetness. Passage on the open seas is no longer required to create Madeira's signature taste, but you'll want to make the journey to try this delicious fortified wine in its island of origin.

**Sample a glass or two on the
Portugal & Its Islands tour.**



VINHO VERDE

Known for its effervescent, crisp taste and versatility, *vinho verde* is the most popular white wine variety you'll find in northern Portugal. While it directly translates to "green wine," the name *vinho verde* refers to the wine's grapes being young – the wine is released 3-6 months after harvest. Try some *vinho verde* while exploring a family owned *quinta* in Ponte de Lima on the **Northern Portugal & Spain** tour.

from branch to table

OLIVES IN SPAIN & PORTUGAL

As you travel through the rolling hills of the Mediterranean countryside, grand mountain ranges open up to reveal endless olive groves, interrupted only by white pueblos.

Spain and Portugal are some of the world's top olive producers. The varieties of olives span much farther than green and black, and the culinary opportunities far wider than olive oil.

On a journey through Spain and Portugal, these are some of the top olive varieties you'll find in the groves and in your meals.

spain

Spain is the top producer of olives in the world, with over 2.4 million hectares of land dedicated to groves. Olive trees have thrived in its rocky soil and even on rugged limestone cliffs since at least Roman times. Today, there are over 260 Spanish olive varieties; here are three of the most grown.



Manzanilla

These are some of the most popular table olives in Spain. Its name translates to "little apple," referring to its rounded shape and fleshy texture similar to the fruit. Manzanilla are not too bitter, with a pleasant mild flavour. These are the most common olives used in the iconic tapa, stuffed with pimento cheese.



Hojiblanca

This olive variety thrives in Andalusia. Its name translates to "white leaves," named for the chalky underside of the leaf. They have a thick, firm skin, with sharp and salty tasting notes. They pack a slight peppery kick and nutty undertones. Because of its mild flavour and piquant punch, it makes a nice addition to just about any dish.



Picual

The Picual variety of olives is most commonly used in olive oil. They grow in the Andalusian province of Jaén, which borders the city of Córdoba. Picual trees make up 25% of olive production in the world, and are the most widely grown in Spain. The oil is known for being a strong oil, with a fruity taste and nutty undertones.



what is a tapa?

A Spanish tapa is a small appetizer or snack, typically served before a meal or as a snack during a night out on the town. They vary widely by the local ingredients of each region, and are often paired with wine.

Popular tapas range from a bowl of olives to skewered grilled seafood.



portugal

There are over 30 varieties of olives in Portugal, and some grow exclusively in the country. While Portugal's olives and oils might be lesser-known than those of Spain, Italy, and Greece, they're still just as delicious. Here are a few to keep an eye out for:



Galega

This black olive is grown exclusively in Portugal, and is often known as "the Portuguese olive." This variety accounts for at least 80% of the country's olives. It is a characteristically small olive, mostly used in oil. It has a slightly fruity yet bitter flavour, with rich peppery undertones.



Cobrançosa

This olive is indigenous to the Trás-os-Montes region, the second-largest area of olive oil production, but the olives are also grown throughout the country. This robust olive packs beautiful herby, tomato, and apple flavours, with a strong peppery kick.



Verdeal Alentejana

This variety is named for the Alentejo region, Portugal's largest olive producer. More than 70% of domestic olive oil is produced in this region. Oils from there tend to be green or gold, fruity, and strong. Verdeal Alentejana oils are more often used to finish dishes – drizzled over salads, eggs, or over a full fish.





pastéis de belém

A MUST-TRY IN LISBON



Lisbon's most loved pastry was born from trouble in the city's religious institutions. In 1834, the convents and monasteries of Portugal faced an imminent closure by the state. So, one started baking pastries to save themselves.

During the early 19th century in Lisbon, the men and women of the cloth were quite resourceful, using egg whites to starch their garments, and the remaining egg yolks to create desserts.

The Jerónimos Monastery in Belém, Lisbon neighbored a sugar cane refinery and general store. In an attempt to raise funds and save their monastery, the monks started selling sweet egg tart pastries in the store. Once word spread about how delicious these treats were, locals and visitors flocked to the nearby store to try these divine desserts.

While the monastery didn't survive, the recipe did. By 1837, the pastries were being baked in mass amounts in parts of the refinery. Soon, "Pastéis de Belém" became a symbol of the city and the monastery.

The same factory that first produced the Portuguese egg tarts, Fábrica de Pastéis de Belém, is still a family business run today. Pastéis de Belém are a staple dessert sold at nearly every bakery in Lisbon and beyond. **Be sure to try one while venturing through the city!**



Wesley Glass,
Tour Manager in Spain,
on what cuisine travellers
should try when in Spain

"There is a distinct food culture in each autonomous community in Spain. The best way to sample is to go to a bar and order *raciones* to share with your friends. *Raciones* are larger portions of tapas, which originated as pieces of bread put on top of glasses of wine to keep the flies out. By sharing these smaller portions, you can be a little more adventurous.

Try **Galician-style Octopus** from the Northwest, the **Serrano hams** of Madrid, the **fresh artichokes** from Murcia, or the **oxtail** of Andalucía. Finish your meal off with traditional Spanish **churros** and a cup of **melted chocolate** to dip them in."

savour portugal & spain on these featured tours:



Uncover the best of Portugal as you relax and enjoy multi-night stays on the remote island of São Miguel in the Azores and Madeira: the "Pearl of the Atlantic."

culinary highlights

- Experience a truly unique *cozido das furnas* lunch in Furnas Valley.
- Relish a traditional Madeiran dinner known as an *espetada*.
- Experience Azorean culinary traditions during an interactive cooking demonstration.

stays

3 Nights Lisbon
4 Nights São Miguel
3 Nights Madeira Island
1 Night Lisbon

VISIT [COLLETTE.COM/414](https://collette.com/414)
FOR MORE DETAILS.



Allow your heart to begin a journey along rolling hills, curving coasts, and twisting vines in Northern Portugal and Spain.

culinary highlights

- Savour delicious wines from Northern Portugal, tasting *vinho verde*, port wine, and Douro River Valley grapes.
- Learn how to cook traditional Portuguese fare at a cooking class in Douro River Valley.

stays

2 Nights Porto 3 Nights Douro
2 Nights Santiago River Valley
de Compostela 1 Night Porto
1 Night Leon

VISIT [COLLETTE.COM/649](https://collette.com/649)
FOR MORE DETAILS.



Embark on an Iberian adventure as you take in medieval architecture, idyllic landscapes and delectable cuisine.

culinary highlights

- Savour a "paella experience" as you enjoy a paella cooking demonstration and lunch.
- Enjoy local cuisine and regional wines at dinner.

stays

3 Nights Lisbon 1 Night Granada
2 Nights Madrid 2 Nights Valencia
2 Nights Seville 2 Nights Barcelona

VISIT [COLLETTE.COM/263](https://collette.com/263)
FOR MORE DETAILS.

A woman with long dark hair, wearing a white dress, is seen in profile on the left side of the frame, looking towards a plate of food. The plate is in the foreground, featuring a large, golden-brown fried fish fillet topped with a red berry compote and garnished with green herbs. The background is a blurred restaurant interior with a dark, geometric ceiling structure.

IRELAND

“

laughter is brightest where food is best.

– Irish Proverb

With millennia of agrarian history under their belts, a new generation of Irish chefs are serving up historic flavours with modern ideas and can't-miss culinary experiences. **Discover for yourself why the Emerald Isle has become a rising culinary destination worthy of your attention.**

IRELAND'S FOODIE REVOLUTION IS HERE

and it's much more
than potatoes

Irish fare is often miscast as the culinary plain Jane of Europe. But over the past few years, Ireland has seen a food-focused renaissance.

Meat and potatoes and hearty stews are making room for gourmet tapas, aperitifs, and sweet chili-coconut stir fry. And for one small town on the southern shore of the Emerald Isle, this revolution of cuisine has been brewing for years. It's time to eat your way through Kinsale.

Kinsale in County Cork was recently named the Top Foodie Town by the Restaurants Association of Ireland. At the heart of the small town's lively culinary scene is the Kinsale Good Food Circle (GFC). For over 40 years, the GFC has rallied restaurants to come together and up their culinary game.

"We've created a place where people are coming to us for a food experience, not just coming to Ireland and eating along the way," said Liam Edwards, owner of the Jim Edwards Restaurant and the former president of the Ireland Restaurant Association.

The picturesque fishing town of Kinsale is rich with history, charming cottages, and verdant fields that colour its landscape. But today, a new generation of chefs are breathing life into its dining scene. Kinsale restaurants thrive off the

abundant produce that Ireland's rolling green hills are known for. "If it's not local, it's not on the menu," Edwards said.

Ireland's long history of agriculture and high-quality produce is attracting chefs from all over the world. Think: international-fusion dishes ranging from Chinese to Indian, seasonal menus to showcase produce that's fresh, and plenty of healthy and vegetarian dishes.

"We let the main ingredients do the talking," Edwards said. "We were known for pints of Guinness, leprechauns, and good Irish music in the pubs. But we want people to be no longer surprised about how good our food is."

Dispel any preconceived notions you have about Ireland's food and drink and experience its culinary scene on **Countryside of the Emerald Isle**.



Tapas



Kinsale



Photos Courtesy of Tourism Ireland

Seafood Platter



GUINNESS

Created in Dublin's St. James's Gate Brewery by Arthur Guinness in 1759, Guinness was based upon the porter-style beer that originated in London in the early 18th century. The true recipe for the beer remains a secret, but it's said that the brew receives its distinct, burnt flavour from the use of roasted un-malted barley.



ireland's WAY WITH WHISKEY

TRACING THE HISTORY OF THE “WATER OF LIFE”

Whiskey has long been known as Ireland's “*uisce beatha*,” the Gaelic phrase for “water of life.” Its production dates back centuries and is still ingrained in Irish culture today.

Whiskey is Europe's oldest distilled beverage. It came to Ireland first as a perfume, brought over by monks from the Mediterranean around 1000 A.D. The Irish then made it into a drinkable spirit, flavouring it with herbs like mint and thyme.

By the mid-16th century, whiskey was being enjoyed all over Ireland. So much so, that the English Parliament made it illegal to distill whiskey without a license. But this did not deter the Irish - illegal distilleries were commonplace so whiskey was still accessible to all.



Irish whiskeys are known for being blends of **malted** and **unmalted barley**, making for a smoother finish. Scotch whiskeys, on the other hand, are known for being **single-malt**. American bourbon is distilled from corn instead of barley.



Today, over 7 million cases of Irish whiskeys are produced in Ireland each year. Here are the four main types of Irish whiskey, defined. Try each type and find what you like while making your way across the Emerald Isle:

SINGLE MALT

Malt whiskey that is from a single distillery and exclusively made with malted grain.

Popular brands include **Bushmills 21**, **Knappogue 16** and **Palace Bar 12**.

SINGLE GRAIN

Whiskey that is made, at least partially, from grains other than malted barley. This would include whiskey made from maize (corn), wheat and/or rye. Look for **Teeling Single Grain** and **Kilbeggan 8 Year Old** to try single grain whiskey.

POT STILL

A blend of malted and unmalted barley that's been distilled in a copper pot still. Try **Yellow Spot**, **Powers Johns Lane** and **Redbreast 21** if you want a sip of pot still whiskey.

BLENDED WHISKEY

Generally, blended whiskey is the result of mixing one or more premium straight or single malt whiskeys with a less expensive spirit. Blended whiskey makes up about 90% of all Irish whiskey production, with **Jameson** and **Kilbeggan** being the most notable.

On the **Countryside of the Emerald Isle** tour, you'll taste the "water of life" at Jameson Distillery and discover the history behind the production.

inside the irish farmhouse

Out in the Irish countryside of centuries past, an Irish matriarch would rise early in the morning to collect grains and milk the cows. In the evening, she'd enter her barley-thatched cottage and stand in front of a hot hearth for hours, preparing hearty batches of bread and stew.

Fast forward a few hundred years, and roofs are no longer made of grains. Many Irish folk are not out in the fields fetching fresh milk from cows. And labouring over the stove after a long day at work is a thing of the past. But even with changing times, interests, and technologies, "Irish farmhouse" meals are still a culinary staple beloved around the world.

The Irish Sunday Roast is a resilient social tradition resembling the everyday meal of Irish farmers of the past. Extended

“A lot of traditional Irish dishes are no longer being done, because they are labour-intensive. Modern working people are not coming in at 7 p.m. to start a stew. But the **Sunday Roast** brings everyone around the table for that big, hearty meal.”

CHEF VINNY DONOHOE
Cooks Academy, Dublin

families today will get together once a week to prepare and enjoy an elaborate dinner, like a chicken or turkey roast, fortifying vegetables, desserts, and always fresh soda bread to start.

Irish soda bread recipes have been passed down for centuries through generations. This Sunday roast staple comes in two forms: white and brown. Since brown grains weren't always available to everyone, white soda bread was

associated with common folk, while brown soda bread tended to be an indicator of wealth. The original white soda bread was crafted by the peasants of Ireland using cheap white grains and repurposed sour milk. Today, Irish chefs recommend using buttermilk for a softer texture.



White soda bread works with most dishes, especially hearty ones. Brown soda bread pairs well with lighter dishes since the grains are heavier.

white soda bread

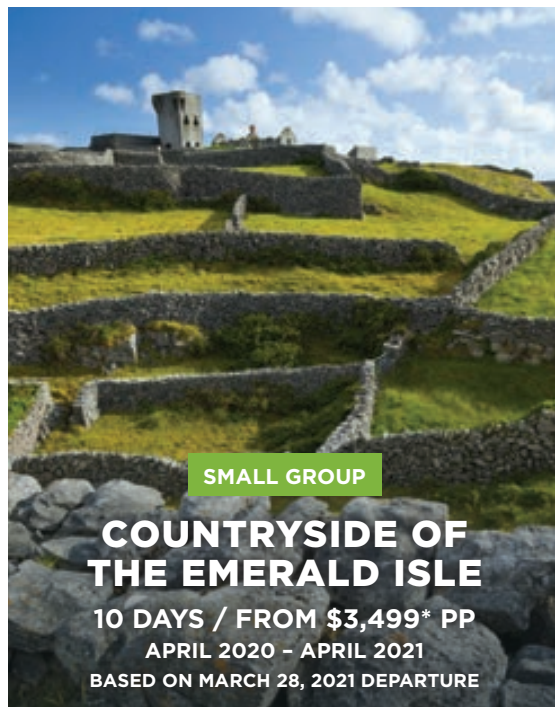
INGREDIENTS

- 2 cups self-rising flour
- 3 tbsp butter, room temperature
- 1 tbsp sugar
- ½ tbsp salt
- 1 egg, separated
- ½ tsp baking soda
- 3 tbsp buttermilk

DIRECTIONS

- 1 Preheat oven to 390 degrees Fahrenheit.
- 2 Mix all but buttermilk and egg into a bowl.
- 3 Rub butter into all of the ingredients by hand.
- 4 Mix in buttermilk and egg, and leave a little to brush on top.
- 5 Score the top of the bread, and brush the egg and buttermilk mixture onto the exterior.
- 6 Bake for 22 minutes.
- 7 Enjoy warm with dinner.

savour ireland on this featured tour:



SMALL GROUP

COUNTRYSIDE OF THE EMERALD ISLE

10 DAYS / FROM \$3,499* PP

APRIL 2020 - APRIL 2021

BASED ON MARCH 28, 2021 DEPARTURE

From remote islands and historic Dublin, to less-travelled roads and charming villages, experience the best of the Emerald Isle.

culinary highlights

- Put a modern twist on Irish cuisine during a cooking class at a premier culinary institution in Dublin.
- Enjoy Diner's Choice in Ireland's gourmet capital of Kinsale.

stays

2 Nights Dublin / 2 Nights Kinsale /
2 Nights Killarney / 1 Night Inisheer /
1 Night Ennis

VISIT [COLLETTE.COM/468](https://collette.com/468)
FOR MORE DETAILS.



NORTH AMERICA

“

**you don't need a silver fork
to eat good food.**

– Paul Prudhomme, American chef

North American cuisine never lacks in diversity: the fresh shellfish from Maine; the spicy gumbo from Louisiana; the smothered tamales from Santa Fe. With each signature meal you taste, you'll be introduced to the character of the region. **You could spend a lifetime experiencing North America's culinary traditions – why not start today?**

On your way to Bar Harbor, Maine, you'll make a stop at a traditional lobster shack for a taste of fresh lobster, caught just steps away.

Then, you'll discover what life is like for local lobstermen and see traps hauled out of the water as you cruise on a traditional Downeast-style lobster boat. Experience this New England foodie experience on Roaming Coastal Maine.

A DEEPER DIVE INTO LOBSTER

One of Maine's Most Appetizing Industries

When in Maine, indulging in lobster is a must. This crimson-and-white-hued seafood is considered a delicacy of the Northeast, delighting diners with its succulent, slightly sweet taste. Lobster wasn't always an indulgent treat, though. Let's dive into a bit of its history.

During the colonial era, lobsters were a food of the poor man. Lobsters were incredibly plentiful and cheap, and during difficult times, they were a major source of protein. Easily plucked from tidal pools, they were often fed to indentured servants, children and prisoners.

Towards the middle of the 19th century, desires for new dishes increased among the well-to-do

communities of Boston and New York, and soon these clawed crustaceans began gracing the plates of elite restaurants.

Maine was the first state to develop a lobstering fishery, giving rise to a custom-made boat known as a well smack. The well smack was a small sea craft designed with an internal tank. This tank had holes drilled into it to allow sea water to circulate. Once lobsters were caught, they'd end up in tank, being able to be kept alive over long distances.

The Maine lobster fisheries revolutionized how fresh lobster was caught and transported, and today they remain one of the oldest continuously operated industries in North America.



Marc Pascucci,
Regional Destination Manager
for Northeastern US, on the
versatility of lobster:

"How many ways can you prepare lobster? So many! You can have lobster salad in a lobster roll either with mayo or just butter, or mayo and butter (my favourite). Then there's steamed whole lobster, baked stuffed lobster, lobster pasta, lobster mac and cheese, lobster bisque, lobster cocktail (like shrimp cocktail). You get the idea! It's a succulent treat that's a must-have while in Maine."



farmling the sea

MAINE'S FAMED OYSTERS

“there is something about oysters that is quintessentially new england

Oyster farmers weather storms and harsh winters. They rise early each morning to work hard all day in frigid waters. They are resilient, relentless, risk-takers, dexterous, and quick-witted. And at Maine's **Glidden Point Oyster Farms**, they're doing it all with a big smile on their face.

“Oysters are successful in New England because the experience of them is so unique – it feels like the full essence of the ocean in a single bite,” said Jonathan Turcotte, general manager at Glidden Point. “On the trade side of it, it's so quintessentially New England because people are working really, really hard in all elements, against all odds, to raise this tiny creature and bring it through all of the trials and hardships to the market.”

A premium oyster can be judged by its shell and the climate they were

grown in. Oysters will grow a hard, dense shell from Maine's idyllic waters with rocky bottoms and strong currents, which makes them easier to shuck and shelve.

Over 80% of Maine oysters are grown in the Damariscotta River. New England's cold winters force Maine's oysters to go into hibernation mode – they'll start storing fats and carbohydrates, which in turn will make their meat sweeter, plumper, and more flavourful. In the realm of flavour, oysters – especially Maine's – are particularly savoury.

On our Small Group Explorations **Roaming Coastal Maine** tour, you'll head to Glidden Point Oyster Farms and learn how to dig into these local delicacies with an oyster shucking lesson.



TO DRESS YOUR OYSTER, TURCOTTE RECOMMENDS:

- ☉ cocktail sauce for **sweetness**
- ☉ some type of vinegar for **acid**
- ☉ a simple squeeze of lemon or lime for **citrus**
- ☉ Tabasco or another hot sauce for **spice**
- ☉ Horseradish for another **spicy kick**

HIS PERSONAL FAVOURITE IS THE FRENCH MIGNONETTE:

- ☉ 1 **tbsp** black pepper
- ☉ ½ **cup** red or white wine vinegar
- ☉ 2 **tbsp** finely chopped shallots
- ☉ Salt to taste

Combine all of the ingredients and chill in fridge or on a platter of ice. Enjoy with cold oysters on the half shell.

“Oysters are successful in New England because the experience of them is so unique – it feels like the full essence of the ocean in a single bite.”

– JONATHAN TURCOTTE
General Manager, Glidden Point



Photos by ©Kelsey Gayle Photography

HOW TO shuck an oyster

- 1 Wrap a dish towel over one hand for a better grip on the oyster. Take an oyster-shucking knife in one hand, and place the tip at the base of the shell's hinge.



- 2 Twist the knife with pressure, then without pressure. Twist once more to pry the hinge open.



- 3 Slide the knife under the top shell (the more rounded one) to remove the bottom shell and the oyster's 'body.'



- + Add your dressing of choice. Perhaps a mignonette?

CRAFT BEER

Maine is home to over 100 craft breweries. Several of these brewers use local hops and incorporate artful additions of fruits and vegetables from local farmers. Whether you're searching for a crisp pilsner, a dark coffee stout, or a strong and juicy IPA, you'll get your beer fix while in Maine.

Perfect Pairings



UNCOVERING santa fe's CULINARY PALATE

The food in Santa Fe offers the perfect blend of influences from Native American, Mexican, Spanish and Mediterranean cuisine. So how did this culinary merger come to be?





The Pueblo people were the first settlers of New Mexico, using staples like beans, corn, and squash in most of their meals. When the Spanish conquistadors came from Mexico in the 1500s, they brought along chile seeds, garlic, dairy and various spices. The Anglo settlers were the last to make their way Southwest, coming in after the 1800s. As cultures intertwined, so did food and drink, resulting in the fusion of flavours we know as modern day New Mexican cuisine.

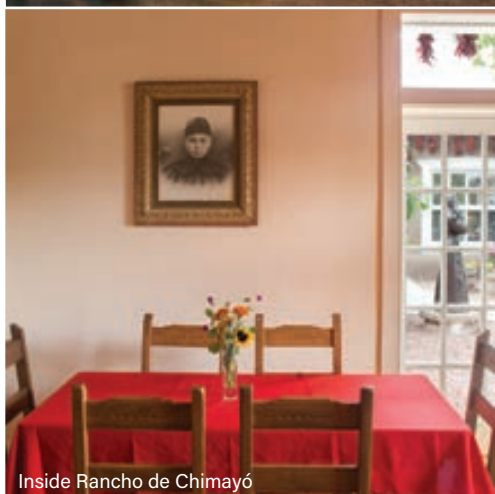


Florence P. Jaramillo, known as "Mrs. J" and owner of **Rancho de Chimayó**, loves bringing the multicultural heritage of New Mexico to life through cuisine. She shared her recipe for **Carne Adovada** (pg. 44), a classic New Mexican dish. Try this at home, or make your way to Santa Fe to taste the real thing.

Santa Fe



Rancho de Chimayó at night



Inside Rancho de Chimayó



©Chris Corrie Photography

carne adovada from The 50th Anniversary Rancho de Chimayó Cookbook

INGREDIENTS

- 1 tbsp** canola/vegetable oil
- 4** garlic cloves, minced
- 8 oz** (about 25) whole, dried New Mexico red chile pods
- 4 cups** water
- 2 tbsp** diced yellow onion
- 1 tbsp** crushed chile pequin (dried, hot New Mexican chile flakes)
- 1 tsp** garlic salt
- 1/2 tsp** crumbled dried Mexican oregano
- 3 lbs** thick, boneless, shoulder pork chops, trimmed of fat & cut into 1-2" cubes

DIRECTIONS

- 1** Warm oil in a large saucepan over medium heat. Add garlic and sauté until just golden. Immediately remove from heat.
- 2** Break stems off chile pods and discard seeds. (It isn't necessary to remove every seed, but most should be removed.) Place chiles in a sink or large bowl, rinse carefully, and drain.
- 3** Place damp pods in one layer on a baking sheet and toast in oven for about 5 minutes, watching carefully to avoid burning. Chiles can have a little remaining moisture. Remove from oven and let cool.
- 4** Break each chile into 2 or 3 pieces. In a blender, purée half of pods with 2 cups water. (You will still be able to see tiny pieces of chile pulp.) Pour into saucepan with garlic. Repeat with remaining pods and water.
- 5** Stir remaining sauce ingredients into chile sauce and bring to a boil over medium-high heat. Simmer for 30 minutes, stirring occasionally. Sauce will thicken, but should remain a little soupy. Remove from heat. Cool to room temperature. Stir pork into chile sauce and refrigerate overnight.
- 6** The next day, preheat oven to 300 degrees Fahrenheit. Oil a large, covered baking dish. Spoon carne adovada into baking dish. Cover dish and bake until meat is completely tender and sauce has cooked down, about 3 hours. Stir once about halfway through. If sauce remains watery after 3 hours, stir well again and cook uncovered for about 15 minutes more. Serve hot.

savour north america on these featured tours:



ROAMING COASTAL MAINE

7 DAYS / FROM \$2,999* PP
MAY 2020 - OCTOBER 2020
BASED ON MAY 10, 2020 DEPARTURE

This is Maine, where rocky shores, infinite nature, and endless lobster forge a coastal New England classic.

culinary highlights

- Enjoy lunch at a traditional Maine lobster shack.
- Participate in an oyster shucking lesson before digging into local specialties.

stays

2 Nights Portland / 2 Nights Bar Harbor /
2 Nights Rockport

VISIT [COLLETTE.COM/646](https://collette.com/646)
FOR MORE DETAILS.



SPOTLIGHT ON SANTA FE

6 DAYS / FROM \$2,099* PP
MARCH 2020 - APRIL 2021
BASED ON NOVEMBER 1, 2020 DEPARTURE

Discover why Santa Fe embraces "The City Different" moniker on this Southwestern getaway.

culinary highlights

- Try your hand at making a tamale at the Santa Fe School of Cooking.
- Delight in an authentic New Mexican lunch in Chimayo.
- Enjoy a choice visit to some of Santa Fe's famed chocolate shops.

stays

5 Nights Santa Fe, New Mexico

VISIT [COLLETTE.COM/274](https://collette.com/274)
FOR MORE DETAILS.



SOUTH AMERICA

“

before picasso did cubism, he drew straight lines; whether it's drawing or cooking, you need the old to go into the new.

– Argentinian chef Francis Mallmann

Every peak and valley in South America will bring new, unique experiences. Its food is no exception. From the internationally renowned fusion foods of Lima to the mouthwatering meats of Buenos Aires, you'll unearth the essence of each region with every bite.

Start your culinary quest to South America now.



THE AUTHENTIC ASADO

A DIFFERENT KIND OF BARBECUE IN BUENOS AIRES

In Buenos Aires, one of the best ways to experience the sprawling countryside is with a hearty *asado* lunch. This cookout is a popular feature of Argentinian cuisine, bringing together family and friends to nourish both body and soul. The word *asado* means both "barbecue" (the event) and a cut of meat (short and spare ribs). While *asado* can be found throughout the nation, one of the best places to experience it is at an *estancia*, or cattle estate, where the meat is fresh and roasted to perfection.

The *estancia* is a working farm where cattle roam and *gauchos*, or cowboys, can be found. Like the infamous cowboys of the Wild West, the *gauchos* of yesteryear were

rugged, mysterious men who herded cattle, trained horses and left a trail of broken hearts in their wake.

To make ends meet, the *gauchos* would often venture from *estancia* to *estancia* to find work. While the end of the 19th century saw a decline in these enigmatic figures, the *gauchos* have seen a resurgence thanks to local and international tourism.

On the **Journey Through South America** tour, you'll savour a delicious *asado* lunch comprised of slow roasted meats at a working *estancia*. While there, you'll get a chance to meet a few of these working *gauchos* and learn of their fascinating traditions.

WAKING UP IN ARGENTINA:

yerba maté

the historic drink



South America is known for its coffee, but in Argentina, it's maté that has become part of the region's identity. This traditionally rooted drink tastes like tea and feels like coffee – though technically, it is neither.

The drink comes from dried yerba maté leaves and twigs, which are grown mainly in Argentina, southern Brazil, Uruguay, and Paraguay. In Brazil, it's called *chimarrão*. In Spanish-speaking countries, it's sometimes called *cimarrón*.

Maté is known for giving a similar burst of energy and mental focus as coffee, but the jolt comes from its unique pack of antioxidants and nutrients. It's taken hold as a popular wellness beverage, with a handful of possible health benefits.

First consumed by the indigenous Guaraní people of

Paraguay thousands of years ago, it is traditionally served in a container called a gourd and sipped with a metal straw with a filter on the end to strain out the bits of leaves. "Yerba maté" actually translates to "gourd herb," referencing this traditional process.

Today maté has become a part of modern social gatherings in South American countries, often drunk at family gatherings like an *apéritif*. You can even find it served hot in kiosks on Rio de Janeiro beaches. In other places, you can find industrially produced cans of the beverage sold at health food stores.

WHAT ARE SOME POSSIBLE HEALTH BENEFITS OF MATÉ?



Increased energy and mental focus



Weight loss aid



Increased physical performance



Reduced risk of heart disease



Reduced blood sugar levels

IF YOU CAN'T PARTICIPATE IN A TRADITIONAL MATÉ CIRCLE, HERE IS A QUICK GUIDE TO BREWING AT HOME:



- 1 Place **1 tbsp** of yerba maté in the strainer of a French press.
- 2 Slowly pour **8 oz** of hot water over the leaves. (**Never boiling, or you risk burning the leaves**)
- 3 Brew for **4 to 6 minutes**, depending on the strength you want.
- 4 Depress plunger into pot when it's ready.
- 5 Add lime juice or another sweetener to taste, if desired.



cacao

THE MOST DYNAMIC PLANT OF SOUTH AMERICA

Its beans can treat asthma, malaria, intestinal infections, loss of appetite, and cough. Turn it into a salve and you can heal burns. Its leaves can disinfect wounds, boost mood and energy, and fight altitude sickness. Read on to uncover the power of the cacao plant, one of South America's best natural remedies.

The cacao plant of South America has offered solutions for a wide variety of maladies, dating back at least 5 millennia ago to the pre-Columbian era of Mesoamerica. The Maya people had a patron saint of cacao, named *Chak ek Chuah*. It is the plant that gives us cocoa powder, chocolate, cocoa butter skin care products, medicine, and more.

The raw fruit is packed with antioxidants, iron, magnesium and other elements of a healthy body, many of which are lost after fruit is processed into cocoa. Raw cacao tastes bitter and nothing like 100% dark chocolate, but its sweet, citrusy, floral pulp is often sucked out as a sweet snack or made into jellies.

Cacao beans also contain caffeine and other chemicals that

stimulate your body and brain.

The energy jolt of cocoa is less than coffee, however. It's truly the antioxidants in cacao that boost the brain.

Cacao trees grow near the equator. African nations top the list of exporters, but Latin American countries including Brazil, Ecuador, Mexico, and the Dominican Republic trail close behind.

South American countries are believed to be the first to use cacao. In particular, archaeologists discovered traces of cocoa in pottery in the Ecuadorian Amazon that was over 5,000 years old. The most common genus of cacao, *Theobroma*, has been traced back to areas east of the Andes.



Peru's NIKKEI CUISINE

Peru is a melting pot of fascinating cultures. While native Incans and settlers from Spain make up a considerable portion of the population, the country has seen a large influx of immigrants from Europe, Africa and Asia. Today, Peru has the second largest Japanese population in South America after Brazil.



Along with other cultural elements, the Japanese brought along their unique take on food and drink. While the Japanese began to use Peruvian produce, they still wanted to hold fast to their culinary traditions and techniques. Thus, Nikkei cuisine was born.

This delicious fusion fare is a must-try when visiting Peru. Here are some typical Nikkei dishes to look for in restaurants throughout the country:



Ceviche Nikkei

A classic Peruvian meal consisting of marinated fish in fresh lime juice. In the Nikkei version, the fish is only soaked in the lime for a few minutes and ginger and soy sauce bring forth a different set of flavours.



De La Selva Lo Nikkei

Incorporating *paiche*, a fish from the waters of the Amazon, this Nikkei dish uses a creative blend of Japanese sauces to pack a flavourful punch. The dish is sometimes served with chonta salad, which is made from shredded palm hearts.



Tiradito

Akin to sashimi, tiradito consists of fresh, thinly sliced raw fish presented artfully on the plate. While ceviche is "cooked" by the citrus juice, the fish in tiradito is meant to be consumed raw, and citrus juice is only served atop as a final touch.

Pancayaki

Octopus is a common feature in both Japanese and Peruvian cuisine. In *pancayaki*, the well-known Japanese Maki roll is given a twist by using octopus along with Andean potatoes, avocados, mushrooms and *anticuchera* sauce.



PISCO SOUR

This delightfully foamy, tart and sweet libation is Peru and Chile's national drink. Consisting of simple syrup, lime (or lemon) juice, ice, an egg white, Angostura bitters and one special liquor – this cocktail is a refreshing way to soak in the fresh flavours of South America.

savour south america on these featured tours:



Journey from the Land of the Incas to the Galápagos archipelago, enjoying a 4-night cruise aboard a personal yacht.

culinary highlights

- Master two of South America's classics, ceviche and pisco sours, at an interactive cooking class.
- Indulge in a farm-to-table meal in a local community.

stays

2 Nights Lima / 2 Nights Yucay / 1 Night Aguas Calientes / 2 Nights Cuzco / 2 Nights Quito / 4 Night Cruise Aboard the M/Y *Passion*

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FOR MORE DETAILS.



Thundering waterfalls, lost cities, snowcapped volcanos, and world-renowned cuisine – all this and more awaits you in three dynamic South American countries.

culinary highlights

- Dine on a traditional Argentinian barbecue at a countryside *estancia* (cattle ranch).
- Learn how to craft a *caipirinha* – a Brazilian cocktail – with sugar cane liquor and lime.
- Dine at a typical Brazilian *churrascaria* (barbecue).

stays

3 Nights Santiago / 1 Night Puerto Varas / 2 Nights Bariloche / 3 Nights Buenos Aires / 2 Nights Foz de Iguazu / 3 Nights Rio de Janeiro

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SOUTHEAST ASIA

“
**anytime i'm eating spicy noodles
in a bowl, i'm happy.**

– Anthony Bourdain

Bold. Complex. Dynamic. Those are just some of the ways to describe Southeast Asian cuisine. As soon as you bite into a fresh spring roll, savour a spoonful of bun cha, or sip a sweet (and highly caffeinated) Vietnamese coffee, **you'll see why Southeast Asia has an undeniable foodie allure.**

HOW cuisine + religion INTERTWINE IN VIETNAM



Temple of Literature, Hanoi

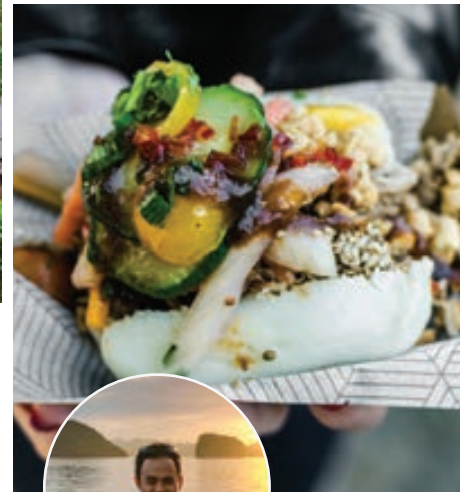
Where lush forests intermingle with ornate pagodas, a Buddhist nunnery in Vietnam welcomes travellers into its sacred convent to learn about the ancient religion of Buddhism over a delicious lunch.

Vietnamese Buddhist nuns and monks traditionally follow a strict diet that is centered on the principle of *chay truong*, a lifelong abstinence from animal products. It is believed that meat-eating invokes bad karma. Many practicing monks and nuns also avoid root vegetables in the onion family, and even herbs like coriander.

Approximately 70% of the Vietnamese population practices Buddhism. While the average Buddhist typically does

not follow such a strict diet, some sects do still practice what's known as *chat ky*, avoiding animal products on a few particular days each month. On these days and even year-round in some places, you'll find Vietnamese restaurants serving vegetarian dishes or meat-free buffets.

On the **Kingdoms of Southeast Asia** tour, you'll visit the the Dong Thien Nunnery. Here, you'll learn more about the ancient practice of Buddhism and life as a nun over a traditional vegetarian lunch. It's a delicious and nutritious introduction to Vietnam's culinary culture.



“ **John Pham,**
Tour Manager for Vietnam,
on what makes his country's
cuisine so intriguing:

“I think our food is one of the most interesting elements of our culture. It's never boring just by the nature of spices and vegetables we use in our meals. Our street food is also some of the most delicious in the world. I think that is where the best food can often be found.”



EXPLORING southeast asia's PRODUCE-FILLED MARKETS

In addition to exotic fruits, Southeast Asia is known for its vast array of delectable vegetables. Besides being delicious, many of these vegetables are extremely versatile, and can be steamed, grilled, stir-fried, or eaten raw.

Here are some vegetables you can expect to find at Southeast Asian markets:



CHOY SUM

Also known as bok choy sum, this leafy vegetable is staple vegetable in many dishes. It is closely related to bok choy, but its yellow flowers distinguish the two. Its leaves are slightly bitter, but the stems are less so. Choy sum is best enjoyed blanched and cooked in oyster sauce. Steam it, stir-fry, or sauté it.



JAPANESE EGGPLANT

This longer, thinner-skinned version of the traditional eggplant has a sweet and mild flavour. It is a great addition to stir-fried and grilled dishes, and also tastes great deep-fried. They are best used right away, as they turn bitter as they age.



DAIKON RADISH

This Asian radish is white in colour with the shape of a large carrot. It is most often fermented to be used in kimchi, but can also be pickled for use in sashimi. It also works raw in a modestly flavoured salad.



OPO SQUASH

With mild taste like cucumbers or zucchini, this gourd, also known as calabash, has a dynamic taste that goes well in many dishes. It is a staple ingredient in the Vietnamese soup, canh bau tom, which contains diced shrimp and green onion with flavours of fish sauce and sesame oil.



GAJ LAN

Well-known as Chinese broccoli, this leafy green vegetable is a lesser-known favourite around the world. Slightly sweet and similar to other leafy greens like spinach, gai lan works in stir-fry dishes, or steamed on the side. Garlic or oyster sauce are great complements.



LEMONGRASS

This citrusy vegetable, also called citronella grass, looks and acts similar to scallions but tastes completely different. Lemongrass can be used in a relaxing tea. It's also a key flavour in Tom Yum, the iconic Thai soup.



VIETNAMESE COFFEE



The Vietnamese people love to drink coffee.

Their preferred method of brewing a cup is the "drip" method. Add in some condensed milk and pour it over ice or drink it hot and you've got a delicious beverage that'll keep you energized all day.



WATCH
Eat. Drink.
Vietnam!

Scan using your smartphone camera to watch now or visit collette.com/eatdrinkvietnam

VIETNAMESE VEGETARIAN

pho

Recipe by Emily Han of thekitchn.com

FOR THE BROTH

- 1 large onion, peeled and halved
- 1 (2-inch) piece fresh ginger, peeled and halved lengthwise
- 1 (3-inch) cinnamon stick, preferably Vietnamese cassia-cinnamon
- 1 star anise
- 2 whole cloves
- 1 teaspoon coriander seeds
- 4 cups unsalted vegetable stock or broth
- 2 teaspoons tamari or soy sauce
- 4 medium carrots, peeled and coarsely chopped

FOR THE NOODLES

8 ounces dried flat rice noodles (known as *bánh phở*; use 1/16", 1/8", or 1/4" width depending on availability and preference)

FOR THE TOPPINGS choose a few

- Protein, such as fried or baked tofu, bean curd skin, or seitan
- Mushrooms
- Vegetables, such as bok choy, napa cabbage, or broccoli

FOR THE GARNISHES choose a few

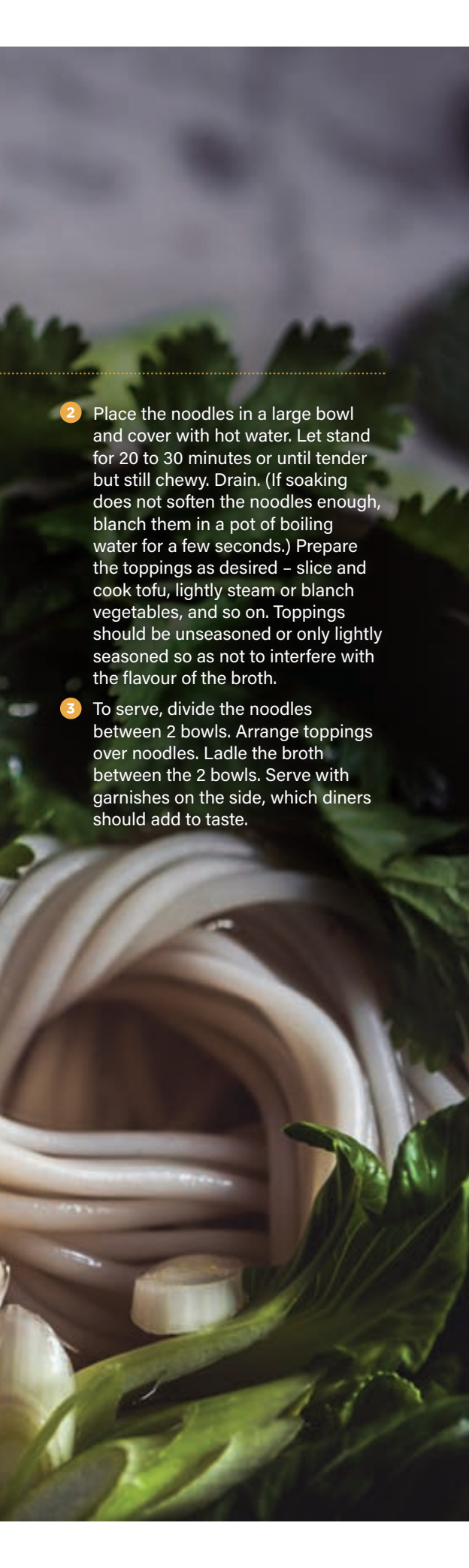
- ½ large onion, very thinly sliced
- 2 medium scallions, thinly sliced
- 1 chile pepper (Thai bird, serrano, or jalapeño), sliced
- 1 medium lime, cut into wedges
- 1/2 cup bean sprouts
- Large handful of herbs, such as cilantro or Thai basil
- Hoisin sauce, Sriracha (optional)

DIRECTIONS

- 1 To make the broth, char the onion and ginger over an open flame (holding with tongs) or directly under a broiler until slightly blackened, about 5 minutes on each side. Rinse with water and set aside. Place the cinnamon, star anise, cloves, and coriander in a large pot over medium-low heat and dry-roast, stirring to prevent burning. When you can smell the aroma of the roasted spices, add the vegetable stock, tamari or soy sauce, carrots, and charred onion and ginger. Bring the broth to a boil. Reduce the heat and simmer, covered, for 30 minutes. Strain out the solids and keep hot until ready to serve. Make the noodles while the broth simmers.



savour southeast asia on this featured tour:

- 
- 2 Place the noodles in a large bowl and cover with hot water. Let stand for 20 to 30 minutes or until tender but still chewy. Drain. (If soaking does not soften the noodles enough, blanch them in a pot of boiling water for a few seconds.) Prepare the toppings as desired – slice and cook tofu, lightly steam or blanch vegetables, and so on. Toppings should be unseasoned or only lightly seasoned so as not to interfere with the flavour of the broth.
 - 3 To serve, divide the noodles between 2 bowls. Arrange toppings over noodles. Ladle the broth between the 2 bowls. Serve with garnishes on the side, which diners should add to taste.



Delve into an ancient and mysterious world of rural landscapes, bustling cities, and fascinating history in Southeast Asia.

culinary highlights

- Take an exclusive cooking class and learn how to prepare traditional Vietnamese dishes.
- Sample famous Vietnamese dishes on a walking food tour.
- Enjoy dinner and conversation with a local Laotian family.

stays

3 Nights Hanoi / 1 Night Aboard Bhaya Classic Cruise / 2 Nights Hue / 3 Nights Hoi An / 3 Nights Ho Chi Minh City / 3 Nights Siem Reap / 3 Nights Luang Prabang / 1 Night Bangkok

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SOUTH PACIFIC

“
**food is not rational. food is culture,
habit, craving and identity.**

– Jonathan Safran Foer

For quite some time now, a culinary rivalry has been brewing Down Under. From the freshest mussels to the tastiest indigenous fare, to origins of dessert dishes and claims over the finest wines, Australia and New Zealand compete heartily to be the foodie destination of the South Pacific.

Sample the epicurean specialties in both island nations and let your taste buds decide where your allegiance lies.

DINE UNDER THE STARS

In Australia you'll have the chance to experience the Sounds of Silence dinner, a gourmet meal where you'll soak in the sights and sounds of Uluru (Ayers Rock) as day turns to night.

Start off with some light canapes and chilled sparkling wine as you look out over the vast Uluru-Kata Tjuta National Park. Listen to the intriguing sounds of the didgeridoo and watch as hues of brilliant blue and faded gold slip below the sienna-coloured rock formations.

At nightfall, you'll dine on a bush tucker inspired buffet. Don't be surprised to see some crocodile or kangaroo on the menu! After your meal, stargaze with the assistance of a nearby startalker who will point out a range of constellations, planets and far-off galaxies that illuminate the evening sky. As you settle in and contemplate the sheer magnitude of the Milky Way, you'll realize just how lucky you really are.

Experience this on the new Small Group Explorations **Australia and New Zealand Uncovered** tour.

Lydoch Lavender Farm

A DIFFERENT SIDE OF THE BAROSSA VALLEY

Australia's Barossa Valley offers an abundance of open countryside and rich soil prime for producing wine. While several vintners have taken to tending hectares of land to do just that, others have used the grounds a bit differently. **The Lydoch Lavender Farm** is the largest working lavender farm in South Australia. With close to 70 different varieties of lavender, the farm is a delightfully different way to experience the lushness of the Barossa Valley.



Mat Arlanson, manager of Lydoch Lavender Farm, shares a recipe that incorporates the subtle, sweet flavours of lavender:

apple lavender pancakes

INGREDIENTS

½ **cup** self-rising flour, sifted
2 **tbsp** superfine sugar
½ **tsp** ground cinnamon
1 egg lightly whisked
⅓ **cup** milk
2 granny smith apples, peeled, grated
2 **tsp** *L. angustifolia* lavender seeds
Low fat frozen yogurt or cream, to serve

DIRECTIONS

- 1 Combine flour, sugar and cinnamon and lavender seed in a bowl. Add egg and milk. Whisk until smooth. Stir in apples.
- 2 Heat a non-stick frying pan, lightly greased with butter, or spray with oil. Pour ¼ cup of mixture into pan. Gently spread out with the back of a spoon to a 4 inch round.
- 3 Cook pancakes in batches for 2 minutes or until bubbles form on surface. Cook for 1 to 2 minutes or until cooked through. (Keep pancakes warm in oven while finishing batch.) Serve with kiwi fruit or strawberry for decoration and frozen yogurt or cream.





A WINE WORLD OF PURE *imagination*

Inside the Cellar Door of the d'Arenberg Cube

Along the idyllic landscape of McLaren Vale's South Australian wine country, most people expect to find vine-gilded hills, sun-soaked valleys, and maybe an occasional kangaroo or two. But when you reach the d'Arenberg cellar door, you'll wonder if what you've come upon is a winery or an extraterrestrial spacecraft.

This five-story mirrored, cubic structure looks like it would blend in amongst the ultra-modern cityscapes of Tokyo or London. Instead, this avant-garde winery, known simply as the Cube, is an unexpected sight to see floating atop the vines of McLaren Vale's verdant wine country.

The brainchild of d'Argenberg's Cube was dreamed up by fourth-generation winemaker, Chester Osborn, known to many as the "Willy Wonka of Wines." Osborn modeled the space after a Rubik's Cube as a nod to the complexities that wine brings. Inside, the cellar door continues to disarm and beguile. From an Alternate Realities museum, to a 360-degree video room and panorama views throughout, the Cube is one of the most whimsical wineries around.

Of course, the main draw is the wine itself, and the d'Arenberg delivers on delicious varietals. The d'Arenberg family have produced wine since 1912, making them one of the first families of wine in South Australia. Today, they've perfected their craft to harvest over 30 different grapes to produce reds like Vermentino, Tempranillo, and Sangiovese as well as whites like Marsanne, Roussanne and Viognier.

On the new Small Group Explorations Australia and New Zealand Uncovered tour, you'll take a tour and savour a wine tasting at this fanciful cellar door. It's a palate – and mind – expanding experience!





what's on the menu:

MĀORI CUISINE

Māori food is a delicious combination of the freshest *kaimoana* (food from the sea) and *kai whenua* (food from the land.) On our new Small Group Explorations tour, **Australia and New Zealand Uncovered**, you'll get to experience the traditional cuisine of the Māori people.

**Before you make your way to the South Pacific,
learn about some of the traditional Māori fare you should try:**



kumara

Better known as the sweet potato in other parts of the world, kumara was brought to New Zealand by Māori ancestors from Polynesia. You'll see this sweet vegetable in traditional Māori and Kiwi cuisine.



rewena paraoa

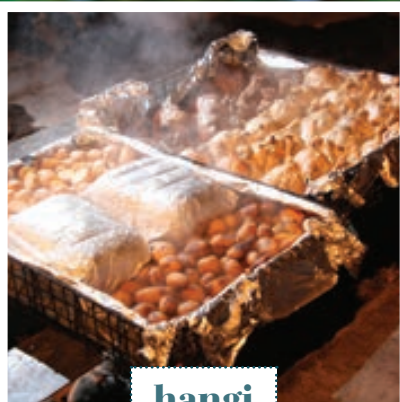
This traditional Māori sourdough bread is typically served with a traditional hangi, but can also be found at specialty bake shops. Rewena paraoa is made from the juice of boiled potato, and tastes sweet and sour.



īnanga (whitebait)

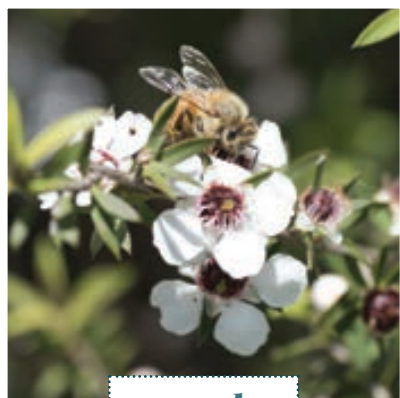
This small freshwater fish is often found upstream in the rivers during New Zealand's spring season. Typically pan-fried into a fritter or cooked into an omelet, the īnanga is a perfect light repast.

savour the south pacific on this featured tour:



hangi

Hangi is one of the oldest Māori traditional cooking methods in New Zealand. The meal is prepared by cooking starchy vegetables, along with meat or fish for hours in an underground pit oven. Cooking the hangi to perfection isn't just important for taste, it's also a means to protect a community's fate. Many Māori still believe that an improperly cooked hangi meal could bring forth destruction and misfortune.



manuka

The manuka tree is a treasured resource for the Māori locals and Kiwi natives. When smoking meals on the barbecue, the wood chips from a manuka tree impart a delicious flavour. And, the tree produces a honey that has natural antibacterial qualities.



SMALL GROUP

AUSTRALIA & NEW ZEALAND UNCOVERED

22 DAYS / FROM \$7,549* PP

SEPTEMBER 2020 - APRIL 2021

BASED ON SEPTEMBER 14, 2020 DEPARTURE

From sparkling coastlines to age-old traditions, take in the natural beauty and engaging society of Australia and New Zealand.

culinary highlights

- Taste Māori culture at a hangi lunch.
- Join a local Kiwi family for a homecooked dinner.
- Sip lavender tea and enjoy culinary sweets at a lavender farm in Barossa Valley.

stays

2 Nights Wellington / 2 Nights Nelson /
1 Night Punakaiki or Hokitika / 2 Nights
Franz Josef / 3 Nights Queenstown / 3
Nights Sydney / 2 Nights Hahndorf / 1
Night Ayers Rock / 3 Nights Cairns

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FOR MORE DETAILS.**

IMPORTANT RESERVATION INFORMATION

Land Rates Land rates are on a per person, double occupancy unless otherwise noted. Availability of departures at the prices noted in the brochure is limited. Government taxes and fees are additional. For current prices, please see our website at www.gocollette.com. Land rates are guaranteed at the time that the deposit is received by Collette.

The land price includes those land based items delineated as included in the package itinerary and does not include any other items such as air travel, airline fees, airport or departure taxes, transfers, visas, customary end of trip gratuities for your tour manager, driver, local guides, hotel housekeepers, cruise ship waitstaff, and any incidental charges.

Payments

Land Package Deposit

- A \$250 non-refundable deposit is due with your land only reservation.
- For Antarctica, Cruises only and Oberammergau reservations, a non-refundable \$500 deposit is required. An additional \$1000 is due 180 days prior to departure for Antarctica. An additional \$1500 non-refundable second deposit is due one year prior to departure for Oberammergau.

Air Inclusive Package Deposit

- A \$500 non-refundable deposit is due with your air inclusive reservation.
- For Antarctica, Cruise and Oberammergau air inclusive reservations, a non-refundable \$750 deposit is required. An additional \$1000 is due 180 days prior to departure for Antarctica. An additional \$1500 non-refundable second deposit is due one year prior to departure for Oberammergau.

Instant Purchase Air

- If you have selected Instant Purchase Air, the deposit required is the full cost of the airfare plus the land package deposit noted above, all of which is non-refundable.

Should you decide to purchase our per-person Travel Protection Plan, you must do so at the time of booking. Payment of this Plan includes the Pre-Departure Cancellation Fee Waiver which protects you from penalties in the event you have to cancel your entire tour package for any reason up to the day prior to departure (see Part A in our terms on our website for more details). If you originally purchased nonrefundable airline tickets, Part B of the Travel Protection Plan may provide a refund for the airline tickets, taxes, or fees in the event of a cancellation for a covered reason (see Part B in our terms on our website for more details).

Final Payment

Unless otherwise noted, the balance is due 60 days before departure on all tours, except cruises, Antarctica, Galapagos and Oberammergau. The balance is due 120 days before departure for cruises, Antarctica, Galapagos and Oberammergau. Payment may be made by charging to clients' Mastercard, Visa, American Express, or Discover (card imprint and signature required) or by sending a check or money order. All land rates are guaranteed upon deposit. Payment may also be made online at <https://reservations.gocollette.com/payment.aspx?co=CAD>

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Collette: 1-800-468-5955 reservations@gocollette.com

PLEASE SEND PAYMENTS TO:

Collette, 40 Queen Street South, Mississauga, ON L5M 1K3
Attn: Accounts Receivable

Revision Fees Upon receipt of your itinerary, you must review it and report any discrepancies to Collette immediately in order to avoid any supplier incurred penalties. A handling fee of \$25.00 per transaction will be assessed for any change or revision made to a reservation. A change of departure date within 11 months of the departure date will be treated as a cancellation, and cancellation charges will apply.

Cancellation Charges Both cancellations of confirmed bookings and transfers to new travel dates will result in penalties and fees assessed by travel suppliers. If you have not purchased our Travel Protection Plan, and you need to transfer or cancel for any reason prior to departure, the following cancellation fees will be assessed on your land or cruise product. Air is 100% nonrefundable once paid in full. If cancelled prior to being paid in full, the following cancellation fees will also apply to air. (*See cancellation and unused services Travel Protection Plan fees and exceptions):

- More than 60 days prior to departure: a nonrefundable deposit will be retained.
- 60 - 16 days prior to departure: 30% of land or cruise price
- 15 - 1 day prior to departure: 50% of land or cruise price
- Day of departure and after: 100% of land or cruise price

Exceptions:

Ocean Cruises:

- More than 90 days prior to departure, a nonrefundable deposit will be retained.
- 90 - 61 days prior to departure: 35% of land or cruise price
- 60 - 31 days prior to departure: 60% of land or cruise price
- 30 - 0 days prior to departure: 100% of land or cruise price

River Cruises: including Europe, Russia, Egypt and China

- More than 90 days prior to departure, a nonrefundable deposit will be retained.
- 90 - 61 days prior to departure: 50% of land or cruise price

- 60 - 31 days prior to departure: 85% of land or cruise price
- 30 - 0 days prior to departure: 100% of land or cruise price

Galapagos & Antarctica:

- More than 120 days prior to departure: nonrefundable deposits will be retained.
- 120 - 90 days prior to departure: 60% of land or cruise price
- 89 - 0 days prior to departure: 100% of land or cruise price

Oberammergau

- More than 120 days prior to departure - a nonrefundable deposit will be retained.
- 120 - 91 days prior to departure - 75% of total price
- 90 days - 0 days prior to departure - 100% of total price

* Instant Purchase air and its associated taxes, fees and surcharges are 100% nonrefundable at time of reservation.

Upon cancellation of transportation or travel services where you, the client, are not at fault and have not cancelled in violation of these terms and conditions, you will be refunded 100%.

Collette's Travel Protection Plan Payment of a Per Person Travel Protection Plan Fee guarantees a full refund of all payments (including deposit), except the Travel Protection Plan Fee itself, made to Collette for travel arrangements in case of cancellation of your travel plans for any reason prior to the day of departure. The Travel Protection Plan Fee with Air only covers airline tickets you have purchased from Collette. Exception: If you originally purchased nonrefundable airline tickets, the Travel Protection Plan does not provide a refund for the airline tickets, taxes or fees, in the event of a cancellation. Collette's Travel Protection Plan protects you from penalties in the event you have a need to cancel your entire inclusive tour package up to the day prior to departure. The Travel Protection Plan does not indemnify you from penalties if you choose to cancel partial tour components or air. If you choose to partially cancel your tour, you will be responsible for a revision fee as well as any penalties that are incurred at the time of the cancellation. Visit gocollette.com/terms for Complete TRAVEL PROTECTION PLAN Terms and Conditions

Airfare For your convenience, we offer airfare for purchase with all tour packages. If you purchase an air-inclusive program, your airfare will be quoted exclusive of all fuel, taxes and fees. Your rates are subject to change until paid in full. Seats are limited and may not be available on every flight or departure date.

Instant Purchase Nonrefundable Airfare includes roundtrip airport/hotel transfers (excluding pre- or post-days and extensions). If you have selected Instant Purchase nonrefundable air, you are required to pay the full air cost in addition to the \$250 deposit at time of booking (all of which is nonrefundable). If you purchase the Travel Protection Plan, the Instant Purchase nonrefundable airfare may be covered, if you cancel your trip for a covered reason (see Part B for more details). Tickets will be issued immediately and once issued are nonrefundable; you may only be changed for a fee up to \$300 plus any difference in airfare for travel in the following 12 months; specific fees and policies may vary by airline. These tickets include an administration fee and roundtrip airport-to-hotel transfers, of which both hold no airline reissue value. Once issued, there can be no fluctuation in price due to an increase in government taxes or in airline fuel surcharges. Therefore, any such fees or airport-to-hotel transfers are not refundable under any circumstances.

Currency Unless specified otherwise, all statements of or references to dollar amounts in these terms and conditions are to lawful money of Canada.

Proof of Citizenship: Passports & Visas Documentation is required by foreign governments for all trips outside Canada. Clients/passengers should check with the appropriate foreign consulate/embassy for entry requirements, including whether you need to obtain a visa before entering your destination country and, if you do need to get a visa, its cost and timing. Please remember that the possession of valid passports and necessary visas are the responsibility of each client/passenger. If you would like assistance in ensuring you have the proper visa(s) for your trip outside of Canada, we would be happy to refer you to a company that can assist you.

Travel Conditions There may be different living standards and practices and different standards and conditions with respect to the provision of services and accommodations outside of Canada.

Baggage Disclaimer Although every effort is made to handle passengers' luggage as carefully as possible, Collette is not responsible for and does not assume liability or accept claims for loss of or damage to luggage due to breakage, theft or wear and tear through airline/airport, hotel and group carrier handling. It is recommended for your own self-interest and protection that you have adequate insurance to cover these eventualities. Check with your sales agent for low-cost insurance to cover these risks.

There are limitations by coach and air carrier as to the number and size of bags which can be carried onboard and in bulk storage. Be sure to ask your travel professional about such restrictions before departing for your tour.

Checked Baggage Charges: Some airlines impose additional charges if you choose to check baggage. Please contact your airline or refer to its website for detailed information regarding your airline's checked baggage policies. Please be advised baggage fees may apply on most trans-border flights. These fees are levied by each specific airline and may be subject to change.

Travellers Needing Special Assistance You must report any disability requiring special attention to Collette at the time your booking is made.* Collette will make reasonable efforts to accommodate the special needs of tour participants. It is strongly recommended that persons requiring assistance be accompanied by a

companion who is capable of and totally responsible for providing the assistance. None of Collette, its employees and personnel, and its suppliers, may physically lift or assist clients into transportation vehicles. If a traveller thinks he or she might need assistance during a trip, he or she should call Collette to determine what assistance might reasonably be given. Collette cannot provide special individual assistance to tour members with special needs for walking, dining or other routine activities.

*To request a wheelchair accessible room on a cruise, the traveller or person sharing the room must have a recognized disability that alters a major life function and requires the use of a mobility device and the use of the accessible features provided in the wheelchair accessible stateroom.

Transfers Roundtrip airport-to-hotel transfers are provided for all passengers who purchase airfare through Collette. These transfers also apply to pre- and post-night stays. Passengers who do not purchase airfare through Collette can purchase arrival and departure transfers from Collette. Some restrictions may apply. All transfers leave at prescheduled times.

All passengers who purchase pre and post hotel nights through Collette may also purchase transfers to/from the airport and the pre or post hotel. Please inquire at time of booking.

Roundtrip Home to Airport Sedan Service This service is available for all air-inclusive tour bookings. This personalized service is included when you reside within a 100 km radius of the airport.* Please confirm at time of booking. Not valid on group travel. *One transfer per room booking. Additional stops are not permitted on route. Other restrictions apply; call for details.

Tour Pacing Tour pacing varies by itinerary, and each destination's sightseeing and activities are unique. Pacing is subject to personal interpretation. At Collette, we do include the best a destination has to offer, enhancing your overall tour experience. For overnight pacing of a tour, please refer to the "Accommodations" section on each tour page and on the tour map. Please visit our website for full day by day itinerary information. The day-by-day descriptions will provide additional detail about the number of activities included in each day.

The Tour Activity Level Ranking is featured on each tour itinerary. Call for details on our activity levels. If you have additional questions regarding a specific tour, please inquire at time of reservation. For your comfort, we recommend packing comfortable walking shoes so you can fully enjoy every aspect of your tour.

Travel Loyalty Formerly known as Travel Loyalty by Collette (TLC), Collette has relaunched a new, more inclusive loyalty program called the Collette Passport Club. For guests who are already enrolled in TLC no action is required. New guests who completed a trip that departed on or after 9/4/17 will automatically be enrolled in the program. Collette Passport Club members receive a \$150 travel credit for each trip they take* along with various other benefits.

*Full credit is valid for your next tour when you travel within 12 months of the original trip. \$100 of the credit remains valid for travel within 13-24 months, and the entire credit expires 24 months after the original trip.

Holiday and Museum Closures Museum visits and personal shopping time may be disrupted due to unforeseen circumstances or many religious, state and local holidays observed throughout the world.

Motorcoach Washrooms Most motorcoaches used on our tours are equipped with washrooms (except safari vehicles, exotic locations, and some of our Explorations tours). These are typically for emergency use, as we make plenty of comfort stops, allowing you the opportunity to use public restrooms and/or stretch your legs.

Seat Rotation Seats are rotated onboard the coach for all Collette tours under the direction of the Tour Manager. So that we do not show partiality among passengers, exceptions cannot be made.

Maps and Photos Maps shown on tour pages are current at the time of printing and may not reflect actual tour routing should the tour change. Photos shown on tour pages are reflective of the area(s) visited, but may not be included in the actual tour itinerary and the conditions you experience may be different than depicted in the photograph(s).

Explanation of Responsibilities and Tour Conditions for Collette Each client is responsible for proper documentation and inoculations that may be required and/or recommended to participate on tour. Please contact your local travel clinic or personal physician for specific details on the destinations you are traveling to and from. If you decide to make a reservation, you acknowledge and agree that you are physically well enough to travel and understand that medical facilities may not be similar to what you are accustomed to at home. You must bring enough medication with you for the trip. Any person reserving or purchasing any Collette product published in this brochure accepts the condition that Collette reserves to itself the exclusive right to change or cancel itineraries, hotels, and other tour components whenever it is deemed necessary, including for tours designated as "guaranteed departures." If this occurs, every effort will be made to offer alternate dates and/or programs. Published times on itineraries are as accurate as possible but subject to change due to traffic, weather, mechanical and any other conditions beyond Collette's control that prevent Collette from operating as scheduled. Collette expressly disclaims any liability for any damages that may be incurred for any changes, cancellations or delays on any itinerary on any Collette tour.

All rates on foreign tours are subject to fluctuations of currency and may be changed when necessary without advance notice prior to deposit.

All rates published are per person as indicated and are based on double occupancy when only one rate is shown. Reservations will be accepted subject to availability at the time of request and will be considered confirmed only upon receipt of a minimum deposit. Child land rates are available and are valid for ages 5-12, sharing a room with two full-paying adults.

Collette does not accept liability in the case of any passenger being denied boarding by any airline carrier due to the carrier's overbooking of a flight. All cancellation charges, fees and refunds for any tour within this brochure are in effect as of the effective date as indicated below and supersede any other previously printed policies relating to these same charges.

GENERAL DISCLAIMER

Collette monitors security situations around the world as well as government travel advisories. Conditions may require Collette to change or even cancel trips. You accept the risks involved in travel, both foreign and domestic, and accept responsibility for your own travel decisions. Guests may be required to review and sign a participation agreement prior to engaging in certain activities on the trip.

Neither Collette Travel Service, Inc., its affiliated entities and its and their employees, shareholders, officers, directors, successors, agents, and assigns (collectively "Collette"), own or operate any person or entity which is to or does provide goods or services for these trips. You agree to be bound by the conditions of carriage for all transportation providers. Collette does not maintain control or operate the personnel, equipment, or operations of these suppliers it uses and as such Collette assumes no responsibility for and cannot be held liable for any personal injury, death, property damage or other loss, accident, delay, inconvenience, or irregularity which may be occasioned by reason of (1) any wrongful, negligent, willful or unauthorized acts or omissions on the part of any of the suppliers or other employees or agents, (2) any defect in or failure of any vehicle, equipment, or instrument owned, operated or otherwise used by any of these suppliers, or (3) any wrongful, willful or negligent act or omission on the part of any other party.

Client shall indemnify and hold harmless Collette Travel Service, Inc., its affiliated entities and its and their employees, agents, shareholders, officers, successors and assigns (collectively "Collette"), from all suits, actions, losses, damages, claims or liability for any personal injury, death, property damage or other loss, accident, delay, inconvenience or irregularity which is occasioned by any negligent acts or omissions of Collette arising out of any goods or services provided for this or these trips.

Additionally, responsibility is not accepted for losses or expenses due to sickness, lack of appropriate medical facilities or practitioners, weather, strikes, theft or other criminal acts, war, terrorism, computer problems, or other such causes. Other risks may arise such as, but not limited to, hazards of traveling in foreign countries including undeveloped areas, the hazards of travel by aircraft, bus, van, train, automobile or other motorized vehicle, differing safety standards, sickness, criminal acts committed by others, allergic reactions, and/or animal encounters. You are voluntarily participating in the tour and Collette, and as lawful consideration for the agreement to travel with Collette, you agree not to make a claim against Collette, its related companies, officers and employees for injuries, death, or any other claim and agree to release Collette, its related companies, officers and employees from any such claim. This release is binding on all members of your traveling party, as well as your Estate and heirs and this provision shall be enforceable even after your trip has ended. If you make your own air reservations, Collette is not responsible and shall provide no refund if your flight schedule changes so that you are not able to enjoy the entirety of your tour. All services and accommodations are subject to the laws of the country in which they are provided. Collette reserves the right to make changes in the published itinerary whenever, in their sole judgment, conditions warrant, or if Collette deems it necessary for the comfort, convenience, or safety of the tour. Collette reserves the right to withdraw any tour announced. Collette reserves the right to decline to accept any person as a member of the tour, or to require any participant to withdraw from the tour at any time, when such action is determined by the Tour Manager to be in the best interests of the health, safety, and general welfare of the tour group or of the individual participant. If you are traveling with children, you are solely responsible for their behavior and monitoring them throughout the tour. Neither does Collette accept liability for any carrier's cancellation penalty incurred by the purchase of a nonrefundable airline or other ticket to the tour departure city and return or otherwise. Baggage and personal effects are the sole responsibility of the owner at all times.

Collette is not responsible, and will not be bound by, representations made by third party representatives, travel agents, unaffiliated websites, or any other party.

Participants may be photographed for the promotional purposes of Collette. In addition, any comments that you submit as a review or your social media posts may be used for Collette's promotional purposes.

Payment of the deposit to Collette constitutes acceptance of these terms and conditions. Collette reserves the right to modify these terms and conditions at any time, without notice.

Consumer Protection Plans Collette is a member of the following organizations: the National Tour Association, the United States Tour Operators Association (USTOA), the Alliance of Canadian Travel Associations, the Travel Industry Council of Ontario, and the Association of British Travel Agents. Some of these associations operate a consumer protection plan to cover deposits placed with any tour operator member. In the case of USTOA, the consumer protection bond is \$1 million. Full details are available from these organizations or Collette. Collette is pleased to give this additional protection to our clients.

global foodie adventures

Whet your appetite for adventure and uncover some of our travellers' most mouthwatering culinary experiences. Hungry for more? Follow along with us on social media and discover what other sights, sounds, and flavours await.


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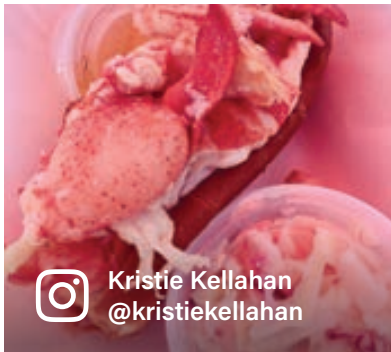


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E	O	I	I	L	A	O	T	A	A	Z	Z	I	P
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bon appétit!

