savor
A WORLD OF culture
Meal by meal. Spice by spice. Moment by moment.

2 collette.com/food
With Collette, you’ll savor 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 flavors awaits.

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.
OUR RECIPE
for creating a memorable travel experience

A RICH, 100+ YEAR HISTORY
Our family-owned company has a passion for travel, taking travelers 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 FLAVOR
From dining with a local family and trying your hand at traditional recipes, to savoring authentic regional fare, you’ll truly eat like the locals do.
SEE WHAT’S INSIDE

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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 savor 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 favorite local dishes, sharpen your culinary skills, and sample the delicious fruits of your labor.

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 savor 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.
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 (Savor) 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 savory (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 savory selections.

**Charcuterie Français**
Sample a traditional charcuterie and savor 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.
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 neighbors.

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.

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.

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

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.”
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**

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 savory types, called galettes, are just as delicious, too.

**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 savory flavor without being too salty. And creamy butter makes it a delicious trifecta.

**Kebab/Falafel**

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 favorite savory late-night treat for many.

**Kebab/Falafel (Rue des Rosiers):**

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savor france on these featured tours:

**JOURNEY THROUGH SOUTHERN FRANCE**
10 DAYS / FROM $3,499*PP
APRIL 2020 – APRIL 2021

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.
- Savor 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

**SPOTLIGHT ON PARIS**
7 DAYS / FROM $2,099*PP
MAY 2020 – APRIL 2021

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/568
FOR MORE DETAILS.

VISIT COLLETTE.COM/533
FOR MORE DETAILS.
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 labor of love, and as you savor 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.
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 savory 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 savory 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 savory 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 colors 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.

**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.

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 apertivo hour. Enjoy a glass before a fantastic Italian meal.
**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 color, you're ready to add the spaghetti.  
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 flavor!
savor Italy on these featured tours:

**TUSCAN & UMBRIAN COUNTRYSIDE**
11 DAYS / FROM $2,699*PP
MARCH 2020 – APRIL 2021

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 FOR MORE DETAILS.

**SPOTLIGHT ON TUSCANY**
9 DAYS / FROM $1,699*PP
MARCH 2020 – APRIL 2021

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 flavorful pecorino cheese.
- Learn about Tuscan cuisine during a cooking class.

**stays**
7 Nights Montecatini Terme

VISIT COLLETTE.COM/40 FOR MORE DETAILS.

**ITALY’S TREASURES**
12 DAYS / FROM $3,199*PP
MARCH 2020 – APRIL 2021

See l’Italia at its most iconic, where history mingle 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 FOR MORE DETAILS.
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.

Savor 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 Tallinn, 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 flavor and tenderness, Chef Emmanuel says.

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 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.

**INGREDIENTS**

- 5 ounces of almonds (blanched, sliced almonds work best)
- 1 egg white
- ¾ cup of powdered sugar
- If desired, add 1 teaspoon of rosewater for flavoring.

**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.

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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.”
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 neighbors and local communities can come together for produce, pastries, and pansies.

Centrāltirgus, 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 favorites, 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 savor it all – and then some.

Explore the overflowing array of fresh food and drink at Riga’s Central Market on The Baltics Revealed tour.

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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 favorite 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!

**AUYSTĀ 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 Carraway seeds are added for a little extra flavor.
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 flavor 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 flavor 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.
savor the baltics on this featured tour:

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

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.
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. Flavors 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.

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

- Chef José Pizzaro, Spanish chef
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 flavor.

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.
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 flavor. 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 flavor 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.

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.
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 flavor, 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 flavors, 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 travelers 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.”
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.”

**PORTUGAL & ITS ISLANDS**
13 DAYS / FROM $2,299*PP
MARCH 2020 – APRIL 2021

**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 FOR MORE DETAILS.**

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

**NORTHERN PORTUGAL & SPAIN**
11 DAYS / FROM $2,999*PP
MAY 2020 – OCTOBER 2020

**culinary highlights**
- Savor 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
- 2 Nights Santiago de Compostela
- 1 Night Leon
- 3 Nights Douro River Valley
- 1 Night Porto

**VISIT COLLETTE.COM/649 FOR MORE DETAILS.**

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

**SPAIN’S CLASSICS & PORTUGAL**
14 DAYS / FROM $3,499*PP
APRIL 2020 – MAY 2021

**culinary highlights**
- Savor a “paella experience” as you enjoy a paella cooking demonstration and lunch.
- Enjoy local cuisine and regional wines at dinner.

**stays**
- 3 Nights Lisbon
- 2 Nights Madrid
- 2 Nights Seville
- 1 Night Granada
- 2 Nights Valencia
- 2 Nights Barcelona

**VISIT COLLETTE.COM/263 FOR MORE DETAILS.**
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 flavors 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.

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.

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 flavor from the use of roasted un-malted barley.
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, flavoring 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.

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 whiskies 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 laboring 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 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.

“A lot of traditional Irish dishes are no longer being done, because they are labor-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 DONOHUE
Cooks Academy, Dublin
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.

**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 FOR MORE DETAILS.**
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?

“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?
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 favorite). 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.”

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 lobstersmen 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.
farming the sea

MAINE’S FAMED OYSTERS

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 flavorful. In the realm of flavor, oysters – especially Maine’s – are particularly savory.

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.

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.

“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.”

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 favorite 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

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.’

4. 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.
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 flavors we know as modern day New Mexican cuisine.
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.
savor north america on these featured tours:

ROAMING COASTAL MAINE
7 DAYS / FROM $2,299*PP
MAY 2020 – OCTOBER 2020

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 FOR MORE DETAILS.

SPOTLIGHT ON SANTA FE
6 DAYS / FROM $1,599*PP
MARCH 2020 – APRIL 2021

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 FOR MORE DETAILS.
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.

“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
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 savor 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 aperitif. 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.

collette.com/food
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 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 flavors.

**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 flavorful 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 flavors of South America.
savor south america on these featured tours:

**MACHU PICCHU & GALÁPAGOS WONDERS**
14 DAYS / FROM $6,919*PP
MAY 2020 - MAY 2021

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

**JOURNEY THROUGH SOUTH AMERICA**
16 DAYS / FROM $3,299*PP
SEPTEMBER 2020 - FEBRUARY 2021

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

VISIT COLLETTE.COM/664 FOR MORE DETAILS.

VISIT COLLETTE.COM/661 FOR MORE DETAILS.
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, savor 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.

— Anthony Bourdain

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

— Anthony Bourdain

SOUTHEAST ASIA
cuisine + religion
INTERTWINE IN VIETNAM

Where lush forests intermingle with ornate pagodas, a Buddhist nunnery in Vietnam welcomes travelers 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 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.

**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 flavors of fish sauce and sesame oil.

**JAPANESE EGGPLANT**
This longer, thinner-skinned version of the traditional eggplant has a sweet and mild flavor. 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.

**GAI LAN**
Well-known as Chinese broccoli, this leafy green vegetable is a lesser-known favorite 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.

**DAIKON RADISH**
This Asian radish is white in color 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 flavored salad.

**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 flavor 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

- 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

- 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.
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 flavor 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.

savor southeast asia on this featured tour:

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

VISIT COLLETTE.COM/425 FOR MORE DETAILS.
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.

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

– Jonathan Safran Foer
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 Tjuṯa National Park. Listen to the intriguing sounds of the didgeridoo and watch as hues of brilliant blue and faded gold slip below the siena-colored 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 Lyndoch Lavender Farm, shares a recipe that incorporates the subtle, sweet flavors of lavender:

apple lavender pancakes

<table>
<thead>
<tr>
<th>INGREDIENTS</th>
<th>DIRECTIONS</th>
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</thead>
<tbody>
<tr>
<td>½ cup self-rising flour, sifted</td>
<td>1) Combine flour, sugar and cinnamon and lavender seed in a bowl. Add egg and milk. Whisk until smooth. Stir in apples.</td>
</tr>
<tr>
<td>2 tbsp superfine sugar</td>
<td></td>
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<tr>
<td>½ tsp ground cinnamon</td>
<td>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.</td>
</tr>
<tr>
<td>1 egg lightly whisked</td>
<td>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.</td>
</tr>
<tr>
<td>1/3 cup milk</td>
<td></td>
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<tr>
<td>2 Granny Smith apples, peeled, grated</td>
<td></td>
</tr>
<tr>
<td>2 tsp L. angustifolia lavender seeds</td>
<td></td>
</tr>
<tr>
<td>Low fat frozen yogurt or cream, to serve</td>
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</tbody>
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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’Arenberg’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 savor a wine tasting at this fanciful cellar door. It’s a palate – and mind – expanding experience!
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:

**MĀORI CUISINE**

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**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.

**inanga (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 inanga is a perfect light repast.

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what's on the menu:
savor the south pacific on this featured tour:

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

**AUSTRALIA & NEW ZEALAND UNCOVERED**

22 DAYS / FROM $6,299*PP
SEPTEMBER 2020 - APRIL 2021

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**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 flavor. And, the tree produces a honey that has natural antibacterial qualities.
IMPORTANT RESERVATION INFORMATION

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

TRAVEL PROFESSIONALS PLEASE CONTACT: Collette: 1-800-611-3361

PLEASE SEND PAYMENTS TO:

Collette Travel Service, 162 Middle Street, Pawtucket, RI 02860
Attn: Accounts Receivable

Revision Fees  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 departure will be treated as a cancellation, and cancellation charges will apply.

Cancellation Charges  Cancellations of confirmed bookings and transfers to new travel dates both result in penalties and fees assessed by travel suppliers. If you need to transfer or cancel for any reason prior to tour departure, the following cancellation fees will be assessed on your land or cruise price. Air is 100% nonrefundable once paid in full. If canceled prior to being paid in full, the following cancellation fees will also apply to air.

• 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
• 90 - 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.
• 90 - 0 days prior to departure: 75% of total price

• 90 - 0 days prior to departure: 100% of total price

• Instant Purchase air and its associated taxes, fees and surcharges are 100% non-refundable at time of reservation.

Upon cancellation of transportation or travel services where you, the customer, are not at fault and have not canceled in violation of the terms and conditions above, 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 you the option to purchase with all tour packages. If you purchase an air-inclusive program, your airfare will be quoted inclusive 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 post-days and extensions). Instant Purchase nonrefundable airfare requires full payment at the time of booking. 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, and 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.

Travelers Needing Special Assistance  You must report any disability requiring special attention to Collette at the time the reservation is made.* Collette will make reasonable efforts to accommodate the special needs of tour participants. Such participants, however, should be aware that the Americans with Disabilities Act is inapplicable outside of the United States and facilities outside the United States for disabled individuals are limited. It is strongly recommended that persons requiring assistance be accompanied by a companion who is capable of and totally responsible for providing the assistance. Neither Collette nor its personnel, nor its suppliers, may physically lift or assist clients into transportation vehicles. If a traveler 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 traveler 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.

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 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 may impose additional charges if you choose to check any baggage. Please contact your airline or refer to its website for detailed information regarding your airline’s checked baggage policies. 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.

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 transfers (for the first and last day of the tour) at an additional cost of $100 per person, roundtrip. 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.

64 collette.com/food
Roundtrip Home to Airport Sedan Service. This service is available for all air-inclusive tour bookings. This personalized service is included in many U.S. cities within a 50 mile radius from more than 90 airport gateways. Service is available between 51 and 75 miles for a small fee. Not valid on group travel.

*One transfer per stay per booking. Additional stops are not permitted on route.

Tour Pricing. Tour pricing varies by itinerary, and each destination's sightseeing and activities are unique. Pricing 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 Rating 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 TLEC (TLEC), Collette has relaunched a new, more inclusive loyalty program called the Collette Passport Club. For guests who are already enrolled in TLEC no action is required. New guests who complete a trip that departs 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 which accommodate some vehicles, excotic locations, and cross countries 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 photographs.

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 terms and conditions of this agreement. Collette reserves the exclusive right to cancel itineraries, hotels, and other tour components whenever it deems 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 this brochure are subject to fluctuations of currency and may be changed when necessary without advance notice prior to deposit.

Collette monitors security situations around the world as well as government travel advisories. Conditions may require Collette to change or even cancel tours. You accept the risks involved in traveling to 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 entering into 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"). customers, or operation of any vehicles, or 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, or other equipment, or (3) any wrongful, negligent or otherwise used by any of these suppliers, or (3) any wrongful, 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 respectively "Collette", from all suits, actions, losses 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 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 means of transportation, differences in dietary practices, cultural practices, religious practices, and laws and customs. You accept the risk of traveling without the advice and protection of knowledgeable and reliable travel agents. An adjusting the terms and conditions of the USTOA Travelers Assistance Program, abrupt departure or cancellation, loss of deposits or advancement payments, or any other reason.

*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.

global foodie adventures

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

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a savory search pg. 18

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bon appétit!