

OAXACA



Package 2



Day One:

We will pick you up at the Oaxaca's International airport; on a comfortable transportation with A/C an experienced driver will take you to the beautiful city of Oaxaca. At your arrival we will take you to the Hotel of your choice; you have 5 beautiful boutique Hotels where to choose from and where you will find First Class accommodations and services in their historical buildings with unique architecture.



After checking in, we welcome you properly with a cocktail and in a very light meeting we will provide you with a detailed itinerary for all of our activities during your trip explaining each one of them. After the meeting, get prepared for a nice dinner in one of our favorite Oaxacan restaurants, where you will be able to find the best of two worlds, the traditional and the modern Oaxaca. Back at the hotel you will have a great night sleep to prepare you for one of first cooking class the next day.



Day Two:



Good morning! We are certain you had a very well rested night in one of our comfortable Hotels. After having a nice breakfast we will take you to start your culinary experience at *Casa Crespo* with Oscar Cariozza owner of *Casa Crespo* and a true Mexican traditions expert. He will guide you through a wonderful cooking experience, starting from a warm welcome to heading to the market and decide the ingredients for a four course meal. At this beautiful place you will be preparing a tasty sampling of Oaxacan cuisine, such as *Mole Negro*, bean soup and delicacies as the *quesadillas* of zucchini blossoms and fresh string cheese, all with native and modern cooking methods.

After tasting your creations, we will direct our attention to the historic center of Oaxaca, crossing its beautiful streets, visiting the Santo Domingo Museum, the Catholic Cathedral in downtown, and a master piece of the Mexican Religious Art and named one of the UNESCO heritage sites in Mexico. We will visit the traditional handcrafts market where you will be amazed of all the beautiful things you will find. From sculptures made out of black clay to all different types of typical and traditional food such as the fresh string cheese, the handmade chocolate and the interesting and delicious grasshoppers. We will close this wonderful day dining at the famous “15 Letras”.



Day Three:

Buenos Dias! After having a hearty breakfast at the delicious restaurant “La Olla” (The Pot), we will start our day with a visit to the magnificent Monte Alban. Monte Alban is a pre-Columbian archaeological site in the southern part of Oaxaca located on a low mountainous range rising above the plain in the central section of the Valley. It is one of the earliest cities of Mesoamerica; its importance stems also from its role as the pre-eminent Indigenous culture of the Zapotecs for close to a thousand years. Visiting Atzompa, the place where the traditional natural pottery along with the green glassed pottery are made. You will enjoy the site seen and the magnificent pyramids along with the beautiful pottery that you will have the opportunity to buy at the handcraft market.



After this exciting and beautiful morning it is time for a light lunch and some time off to walk the nearby stores, in preparation for an awesome cooking experience with Alejandro Ruiz at Casa Oaxaca, one of the most famous Chefs in the country. He is recognized for his unique techniques at cooking and the fusion of flavors and textures for a true modern *Oaxacan* cuisine. Among his creations we find the fresh red snapper ceviche with mango and passion fruit sauce a totally worthy experience. The dinner is truly a great experience and the best ending of a great meal could be a coffee tasting from a great Oaxacan coffee company.





Day Four:

Hola! Buenos Dias! After having a great breakfast at the hotel we are ready for a great experience to share at “Seasons of my heart”. We will visit the Etna market on a tasting tour with the great Susana Trilling Executive Chef and Owner and we will buy some ingredients for the menu we will develop at the class. After a light lunch, we head out to Rancho Aurora, an amazing place where Susana will introduce us to the Oaxacan Cuisine and to a presentation of the ingredients to use at the class. Be prepared to take an apron and create a five-course meal and then enjoy!



After a well deserved time off, walk the nearby streets of Oaxaca or to take pictures of the nice Plaza at the Zocalo. We will have dinner at one of the beautiful restaurants with modern twist, where you will be able to taste the fusion between the Oaxaca modern and the classic and traditional.



Day Five:

After all the fun we had you might think there will be nothing more, well you are wrong, what is left is the most extraordinary experience, a cooking class with one fantastic woman, Ofelia Toledo owner of the restaurant Yu Ne Niza, a well recognized woman in U.S. and Mexico for her culinary experience. She is a woman from the region called Itsmo and a “Mayora” (a Mayora is a woman that works with the executive Chef arm to arm and usually runs the kitchen with perfect rules and order) Ofelia will share with you her traditional and original Oaxacan true native way of cooking, From indigenous background, Ofelia will show you how a true “Indigena Oaxaqueña” cooks.



After having this great experience the day will not be complete with a trip to an artisanal distillery. We will show you the art behind the production of the “Mezcal”, a very traditional drink and now certified by the “origin denomination” that is making a strong comeback everywhere in Mexico and abroad.

