

OAXACA



Package 1



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 our master cooking class the next day.



Day Two:



Good morning! We are certain you had a very well rested night in 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 and 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 “Casa Oaxaca” which will give you an advance of what we will have the next day.



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.

