



# TONY TAN'S 2011 GOURMET TOUR OF SPAIN

## 13 Day Tour Departing Melbourne 12 October 2011

Yes, I'm **smitten** by Spain and I think I know why. It's because the **Spanish soul** is akin to mine. Strange...but when cobbled streets in ancient villages and dark smiling Spanish eyes with raven hair 'speak' to me, I know I've come home. Perhaps this is due to the enchanting manner the **Spanish talk, eat and breathe food** or perhaps the **chefs and cooks**, both traditional and avant-garde, so readily impart knowledge with humility and humour, who knows? Déjà vu. So, if you love Latino sensibilities, **passionate flamenco dancers** like Sara Baras and Joaquin Cortes who talk about food as though it is a seductive art form, and listen to the likes of Ferran Adria's disciples who believe their maestro is the Picasso of the food world, then, my friends, mis amigos, this is what my culinary tour to Spain is all about.

The journey commences from **Madrid**, Spain's cosmopolitan capital, the city of museums, egalitarian cafes, majestic Hapsburg monuments and carefree Madrilenos. From here, northwards to **La Rioja** to sample its world class wines

“... that intangible joy of being in Spain.”

before stopping in sleepy but picturesque **Elciego**. Then to the belle époque resort of **San Sebastian** in the Basque Country to meet **Andoni Aduriz**, sensational star-chef of Basque and Spanish cooking before making a pit-stop at bustling **Bilbao** to see the Guggenheim Museum. We fly south to glorious **Seville**, home of flamenco and Carmen, Don Juan and cooking teacher, **Ruth Roberts**. The group returns to vibrant Madrid for an exclusive cooking session with talented **Gabriela Llamas**, one of Spain's most influential writer-teachers.

Included in this **13-day tour** are stays in delightful 4-star and boutique hotels, visits to local markets and to the exquisite **Alambique** cookware shop. We also enjoy tours to magnificent cathedrals; Bilbao's **Guggenheim Museum**, an ancient **olive mill**, exceptional **bodegas**, spectacular **Ronda** and stunning whitewashed villages in the sierras. We will attend superb cooking classes with some of the country's most talented chefs and teachers. We will also dine in a wide variety of handpicked restaurants – many **2 Michelin stars** – tapas bars featuring the sumptuous cuisines of the Basques, the Andalucians and the Madrillenos. Not included are the paseos (promenades), the tantalising eye contact, voluptuous Gypsy music and that **intangible joy of being in Spain**.

*Tony*

the unlimited cuisine company, in association with Jetset Travel South Melbourne



**Jetset Travel**  
Know the world we know



## YOUR TOUR HOST

### Tony Tan

Tony was born on the east coast of Malaysia into a restaurant-owning family. He completed his formal training as a chef in Australia and in France at La Varenne. Since then Tony has become a prominent figure in Australian culinary circles, first on the Sydney scene and more recently in Melbourne. In Sydney, he ran his own highly successful restaurant, Tatler's Café. Since moving to Melbourne in 1985, he has managed Carlton's well-known restaurant, Shakahari.

Tony was a presenter on the SBS Television series *The Food Lovers' Guide to Australia* and coordinated the Asian Food Festival Awards in Melbourne in 1997. Over the years, he has presented Master Classes in Brisbane, Perth, Melbourne and Adelaide, while, internationally, he has taught in Singapore, Shanghai, Madrid and Auckland.

Recently, Tony won the Australian Travel & Tourism Award 2008 (The Kurosawa Collection) in the **Best Tour Operator** category.

He also writes regularly on Asian food and culture and established his own cooking school in 2001.

Note: Tony Tan will host the group and local guides will have charge of all organisational and practical matters. The tour is organised by Jetset Travel South Melbourne, in conjunction with the Unlimited Cuisine Company.



## YOUR TOUR ITINERARY

### DAY 1 – WEDNESDAY 12 OCTOBER 2011

Depart Australia for Madrid.

### DAY 2 – THURSDAY 13 OCTOBER

Arrive Madrid and transfer to **Vincci Soho**, a four-star hotel, situated in the heart of the 'Art Triangle.' The day is at leisure or optional walking tour to Plaza Mayor, the Puerto del Sol, Palacio Real or visit Alambique, Madrid's foremost private cooking school and kitchen store. The traditional ceramics here are gorgeous.

In the evening, join our local culinary guide for a welcome drink at the hotel. Dinner at **El Lando**, frequented by the nobility, celebrities and bull fighters for its authentic Castilian offerings like quality jamon Iberico, manchego cheese, classic mouth-watering grills and *huevos estrellados*, the simply delicious 'broken eggs' with potatoes. Less touristy than the famous Botin and Casa Lucio, this clubby restaurant is frequented by local gourmets. **D**

### DAY 3 – FRIDAY 14 OCTOBER

Early morning departure by bus to **La Rioja**, the autonomous region regarded internationally as the home of premium quality Spanish wines. Along the way, we stop briefly for a coffee break at **Hotel Landa** near the medieval town of Burgos.

We then travel to **Marques de Riscal**, one of the oldest bodegas (wineries) in the region located in **Elciego**, a picture-perfect village. Producing Reserva and Gran Reserva quality wines, the tempranillo grapes come from vines that are at least 20 years old. After the wine tasting, we travel to the village of Paganos near Laguardia for lunch with Hector Oribe, a protégé of Juan Mari Azark. Basque chef Hector cooks traditional dishes with modern renditions – expect perhaps seabass with a sauce of txakoli, a local white wine or his famous oxtail with red wine reduction followed by cheeses such as Roncal, from the local *lacha* sheep.

Our accommodation for the night is 4-star **Villa de Laguardia** in Laguardia. Surrounded by vineyards, the hotel is perfect for exploring the nearby medieval hamlet.

Rest of evening at leisure. Perhaps grab a local taxi and head for the picturesque walled-village of Laguardia and shop for local produce such as Queso Camerano, a goat's milk cottage cheese often paired with quince paste or visit the numerous bodegas (wine cellars or wineries) such as "El Fabulista" dating back to the 12th century or the Gothic church of Santa Maria de los Reyes.

Dinner suggestion. Try the rustic but delightful **Ristorante Marixa** or the more formal one at Mayor de Migueloa Hotel. Also try **pacharan**, a delicious liqueur of sloe berries and anise either on its own or on iced. **BL**

### DAY 4 – SATURDAY 15 OCTOBER

This morning, we leave Laguardia for Bilbao to visit the **Guggenheim Museum**. Considered one of greatest architectural wonders, it combines excellence in art with excellence in architecture. En-route, we stop at Bodega Roda in Rioja Alta, one of the best young wineries in Spain. Making only Reservas - Roda I and Roda II – the wines are intense and spectacular. After touring the museum, we lunch at star-chef **Martin Berasetegui's** restaurant, *Guggenheim Bilbao*. Under chef Josean Martinez Alija, the menu may include sea bass with

roasted oats and almond infusion or roast calamari with hazelnut oil and jamon.

After lunch, to **San Sebastian** (Donostia), the undisputed queen of the Basque resorts. A city made fashionable by Spanish royalty and facing the magnificent La Concha Bay, we check into **Hotel Londres e Inglaterra**, a 4 star property built in 1870.

Rest of the day free. Dinner at leisure. This is a good opportunity to explore the pintxos route in the old city. **Pintxos** is Basque for tapas. Or make a reservation to Pedro Subijana's 3 Michelin star Alkelare Restaurant or Juan Mari Azark's, one of the co-founders of Basque *nueva cocina*. Or take the life-changing journey to Asador Etxebarri where master Victor Arguinoniz and his Aussie apprentice, Lennox Hastie will blow your mind with their 'grill' cuisine. **BL**

### DAY 5 – SUNDAY 16 OCTOBER

Morning guided tour through San Sebastian including pastry shops. Shop for *orejones*, puff pastry 'ears' with whipped cream or *turrón*, the delicious almond nougat before heading over to join Chef **Andoni Luis Aduriz** for an aperitif followed by lunch at **Mugaritz**, 2 Michelin stars and listed as the 5th best in the *S. Pellegrino World's 50 Best Restaurants*.

A generous Basque chef with his heart firmly rooted to the earth, Andoni's cooking is simply exciting and original. His menu reflects the Basque tendency to mix tradition with the most unexpected ingredients like amaranth grains and roasted acorn. His degustation menu may include watermelon carpaccio, Idiazabal cheese and pinenuts and his original chocolate bubbles.

Rest of day at leisure. Note: San Sebastian is also known for local produce like chorricero peppers and Tolosa black beans. Consider making a booking at 3 Michelin star Azark Restaurant. **BL**

### DAY 6 – MONDAY 17 OCTOBER

We depart in the morning (10:40am) from San Sebastian for our flight on Vueling Airline to **Seville**, the romantic jewel and capital of Andalusia. Streets lined with orange trees, home of Carmen and Don Juan, Seville is regarded by many to be one of the most joyful cities in Spain. On arrival, we check into **Las Casas de la Juderia** right in the barrio of "La Juderia", a traditional area of Seville. This geranium-balconied building housed many noble Spanish families before its present reincarnation as a boutique hotel.

This afternoon, we attend a cooking class with expatriate **Ruth Roberts**, one of the best teachers of Andalusian cooking at her charming apartment. Rest of the day at leisure. Take the opportunity to visit the fabulous tapas bars such as to La Albariza, Barbiana, Meson de la Infanta for tapas like tortillitas de camarones – tiny prawn fritters that look deep-fried lace. **BL**

### DAY 7 – TUESDAY 18 OCTOBER

This is a free day. Take the opportunity to visit the famous Gothic-Renaissance **Cathedral & Giralda** (the remodelled minaret) packed with paintings by Murillo, Goya and Zubaroan – and the truly romantic **Alcazar Palace** or visit Sanlucar de Barrameda, a sherry producing town by the Guadalquivir estuary for tutored tastings of various styles of sherries including manzanilla.

Evening dinner at **Julio Fernandez Quintero's** Michelin-starred Abantal, One of the Seville's bright young chefs, his modern interpretation of Andalusian cooking and his 'tapas creativas' is restrained.

(Included meals as shown in the itinerary:  
**B** Breakfast; **L** Lunch and **D** Dinner)

Expect, perhaps, superb creamy rice with razor clams, veal with vegetable cous cous and an almond 'cake' with thyme ice cream and honey caramel to finish. **BD**

### DAY 8 – WEDNESDAY 19 OCTOBER

This morning, we travel north-west to the **Serra de Aracena**, with its wonderful Mediterranean "dehesa" forests, in the province of Huelva. Habitat of the famous Iberico black-hoofed pigs – pata negra – complete with black skin and hair, these pigs are considered by many to crown jewels of Spanish gastronomy. It is from these pigs that one of the finest hams in the world is made. The hams are cured for up 3 years in the mountain air and an expert will show us the process in the village of **Jabugo**, a near mythical name in Spain for fine ham. After a glass of fino along with tasting some *jamón*, we stop for lunch at a local farmhouse on the finest organic produce including wild asparagus, autumnal mushrooms and fresh cheeses accompanied by Spanish reds and end with typical local desserts.

After the long lunch, we return to Seville. Rest of day at leisure. Shop for gorgeous ceramics Ceramica Rociao in Calle Antilliano Campos #8 and Ceramica Terra at #3 of the same street in Triana. **BL**

### DAY 9 – THURSDAY 20 OCTOBER

This morning we depart to the pretty sierra town of **Ronda**, perched above the Tajo Gorge. On the way, we stop to visit at of one the country's best olive mills, **Oleum Viride** just outside the white village Zahara de la Sierra. Producing olive oil from Manzanilla and Lechin varieties, this exceptional olive oil has won the country's silver medal. After this visit and before arriving in Ronda, we stop at Bodegas Descalzos for their excellent reds made from merlot and graciano grapes.

Lunch follows at **Tragabuches**, a Michelin star restaurant named after a legendary local bandit and renowned for chef **Benito Gomez's** take on Andalusian cooking. Owner Sergio Lopez and Chef Gomez call it *cocina creativa andaluza*; expect not the traditional *ajo blanco malagueño*, a garlicky almond soup with grapes but in their place a raviolo of prawn wrapped in paper-thin fish slices. His take on the local dessert, *tocino de cielo*, a rich custard, is more like a perfumed panna cotta, served with *leche fresca* – the softest, milk ice cream is pure heaven. After lunch, we stroll through the streets of Ronda before heading back to Seville.

Rest of day at leisure. Tonight may be the night for authentic flamenco at *Los Gallos* at Plaza de Santa Cruz or at *El Arenal* or at *Palacio Andaluz*. **BL**

### DAY 10 – FRIDAY 21 OCTOBER

This morning we depart by train at 8am for the 9:45 am AVE, the fast train.

Depart Seville by AVE back to **Madrid**, the gloriously exuberant city that never sleeps. After checking into **Hotel Urban**, we lunch at Europa Deco Restaurant with chef **Joaquin Felipe**. A protégé of celebrated Basque chef, Luis Irizar, Joaquin's dishes are thought-provoking and original. Consider his signature red tuna sushi – it is offered from different cuts of the fish. The seasons-based menu may include sea bass with a broth of nettles or a silky skirt steak of Iberian pig or his take on gazpacho, made with greens tomatoes, rye bread and jamon. After lunch, we visit Spain's star of patisserie **Oriol Balaguer's** 'boutique'. Oriol's cutting-edge creations are works of art and this genius has revolutionised the concept of sweets not only for its jaw-dropping flavours but also its sheer elegance.

Rest of day at leisure. Suggestions: visit Thyssen-Bornemisza and Reina Sofia museums or stroll

through El Retiro garden. Or shop at Madrid's equivalent of Fifth Avenue in Calle de Serrano and Calle de Velazquez in Salamanca for excellent Spanish leather from Loewe. Or visit El Corte Ingles for purchases like Spanish saffron and wines from Ribero del Duero. Dining suggestions, try expatriate American Matthew Scott's excellent Creole cooking at *Ristorante Gumbo*, celebrated chef Alberto Chicote's fashionable *Nodo* or *Pandelujo* or the numerous tapas bars lining Calle Cava Baja. **BL**

### DAY 11 – SATURDAY 22 OCTOBER

Afternoon guided visit to **El Prado Museum**, Madrid's premier draw card. Built in 1775 with a collection of some priceless 7000 paintings including works by Goya, Velazquez, El Greco, Titian, the museum also houses the finest works collected by Spanish royalty.

Lunch at your leisure. Perhaps check out the fantastic Mercado San Miguel with its 33 shops offering anything from artisan cheeses to freshly shucked oysters – to match your tipples – to the most divine percebes from Galicia.

Our final dinner at 2 Michelin star *La Terraza del Casino*, home of chef Paco Roncero, a protégé of Ferran Adria. Set in a spectacular 19th century building, this is another sensory dining experience so expect explosions of exquisite flavours that surprise and titillate. Monkfish or cod or suckling pig teamed with seasonal ingredients may be served from his ever-changing culinary creations. **BD**

### DAY 12 – SUNDAY 23 OCTOBER

This morning, after a leisurely breakfast, our official program ends with **the cooking class** with **Gabriela Llamas**. Gabriela is not only a close friend, a bon vivant, but she is also one of the best culinary teachers in Madrid. A leading food writer, a firm believer in the integrity of Spanish ingredients and with a sharp eye for detail, her seasons-based class is both accessible and thought provoking. After this exclusive class in her studio, a memorable lunch follows.

Dinner suggestions. Norbeto Jorge's *Casa Benigna* serves outstanding paellas, Kabuki under the helm of Ricardo Sanz combines Japanese with Spanish sensibility and Abraham Garcia's *Viridiana's* is ground breaking and a local favourite. This evening is also your last opportunity to see a traditional or experimental flamenco at one of the city's clubs or theatres. Your culinary journey to Madrid is not complete until you visit *Chocolateria San Gines* on *Pasadizo de San Gines* for chocolate con churros – the sinfully chocolate drink is so thick that the irresistible crispy pastry literally stands up in it! **BL**

### DAY 13 – MONDAY 24 OCTOBER

After breakfast, departure for Barajas Airport for your flight back home.



Mugaritz, San Sebastian

## YOUR TOUR HOTELS

### HOTEL VINCCI SOHO

c/ Prado 18, Madrid  
Tel: +34 91 141 41 00  
Fax: +34 91 141 41 01

### HOTEL VILLA DE LAGUARDIA

Paseo de San Raimundo, 15  
Tel: +34 94 560 0560

### HOTEL LONDRES Y INGLATERRA

Zubieta, 2  
San Sebastian  
Tel: +34 94 344 07 07  
Fax: +34 94 344 04 91

### LAS CASAS DE LA JUDERIA

Plaza Sta. Maria La Blanc  
Callejón de Dos Hermanas, 7  
Seville  
Tel: +34 954 415 150  
Fax: +34 954 229 884

### HOTEL URBAN

Carrera de San Jeronimo, 34  
Madrid  
Tel: +34 91 787 77 70  
Fax: +34 91 787 77 99



### FURTHER INFORMATION

#### Tour Organiser: Janene Ferguson

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# TONY TAN'S 2011 GOURMET TOUR OF SPAIN

## 13 Day Tour from 12 to 24 October 2011



# BOOKING FORM

YOU MAY PHOTOCOPY THIS FORM

## TOUR INFORMATION

**TOUR PRICE \$8,830\*** per person, for twin share land only arrangement (Single supplement add \$1,200).

For international airfare ex Melbourne, please contact Janene Ferguson at Jetset Travel South Melbourne via the contact details above.

**TOUR PRICE INCLUDES** Domestic airfare in Spain • Twin share accommodation • All tours and cooking demonstrations where indicated • Breakfast daily, 8 Lunches and 3 Dinners • Train ticket in Spain

**TOUR PRICE DOES NOT INCLUDE** International airfare • Drinks, lunch and dinner except where indicated • Luggage in excess of 20kg • Travel Insurance • Passport and other documentation fees • Items of a personal nature, eg. laundry, etc • Tipping and personal shopping

**Jetset Travel**

**South Melbourne**

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AUSTRALIA

Phone +61 3 9696 7979  
Fax +61 3 9696 0120

Email: [jferguson@jetset.com.au](mailto:jferguson@jetset.com.au)

## PASSENGER DETAILS

Full name \_\_\_\_\_

Mailing Address \_\_\_\_\_

Telephone (home) \_\_\_\_\_ (business) \_\_\_\_\_

Email address \_\_\_\_\_

Passport Number \_\_\_\_\_ Expiry Date \_\_\_\_\_

**Note:** Please provide a photocopy of your passport with this booking form.

## TOUR DEPOSIT

To Jetset Travel South Melbourne:

I enclose a cheque for \$1,000.00 (non-refundable) per person as deposit for Tony Tan's Gourmet Tour of Spain, along with a copy of my passport, and wish to book (please tick):

Single accommodation or  Twin accommodation sharing with \_\_\_\_\_

Please nominate the city you wish to depart from \_\_\_\_\_

**EXTENDING YOUR HOLIDAY:** Jetset Travel South Melbourne can make all necessary travel arrangements should you wish to extend your stay.

## \*TOUR CONDITIONS

I understand:

1. That full payment is due no later than 12 August 2011;
2. Cancellation must be received in writing. Cancellation fees are based on per person and are as follows: up to 60 days before departure date - loss of deposit only; 60 to 31 days before departure date - 50% of tour cost; 30 to 7 days before departure date - 75% of tour cost; inside 7 days before departure date - 100% of tour cost.

**We strongly recommend that all travellers purchase private cancellation, baggage and travel insurance at the time of booking, which Jetset Travel South Melbourne can arrange.**

3. That Culinary Adventures (Madrid), Jetset Travel South Melbourne and the Unlimited Cuisine Company (the promoters) reserve the

right to change the itinerary at any time as a result of unforeseen circumstances. I hereby release the promoters from all responsibility for damages, injury, losses or delays suffered by me due to any reason whatsoever and understand that all expenses for the above will be borne by myself.

4. Prices and inclusions are correct at the time of printing, but may be changed due to currency fluctuations, increases in principles' tariffs, taxes and charges, and hotel/air tariffs;
5. All prepaid ticket taxes are included but please note that they are subject to change at anytime; and
6. All prices are quoted in Australian dollars.

I enclose my deposit of AUD\$1,000.00 per person, made payable to **Jetset Travel South Melbourne**, along with a copy of my passport, and acknowledge that the booking is made upon the above conditions, which I agree and understand.

Signed \_\_\_\_\_ Date \_\_\_\_\_ / \_\_\_\_\_ / 2011

**PLEASE RETURN** your completed booking form to Janene Ferguson, Jetset Travel, 234 Clarendon Street, South Melbourne Vic 3205, Australia. Or send via fax: +61 3 9696 0120 or email: [jferguson@jetset.com.au](mailto:jferguson@jetset.com.au)