

## ***Peruvian Culinary Tour Itinerary***

*This tour can be arranged for your departure dates. A minimum of two passengers is needed.*

**Day 1: USA – LIMA.** Upon arrival in Lima you will be met and transferred to your hotel  
Hotel: Casa Andina Private Collection Lima

**Day 2: LIMA – CUZCO.** After breakfast at the hotel, transfer to the airport for a morning non-stop flight to Cuzco. Upon arrival you will be met by your driver and guide and take a trip to the Urubamba Valley. You will begin the tour by visiting Awanakancha where South American Llama, Alpaca and vicuna are bred

***Lunch at Casa Hacienda Orihuela,*** hosted by the Orihuela family. Their hacienda has a remarkable collection of ceramics, paintings, weapons, photography and more. The surrounding landscape includes a forest of eucalyptus trees and fields of giant white corn.

After lunch, continue on to the town of Pisac, visiting its ancient hillside temple and traditional market. Practice your bargaining skills with the handcrafted goods woven from wool and alpaca.

***Dinner at the Pre-Columbian Art Museum.*** The museum is housed in a beautiful colonial manor. Its exhibits have been carefully selected for their artistic value. *Dinner will be a sample of the famous novo-andino cuisine.*

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**Day 3: CUZCO – MACHU PICCHU.** Today begins with breakfast at the hotel and then you will be transferred to Poroy's station to board the Orient Express luxury train, the Hiram Bingham, named after the man who discovered Machu Picchu in 1911. The journey will take approximately 3 ½ hours during which you will ***brunch*** while enjoying the spectacular Andean scenery. After arriving at The Lost Citadel of the Incas around 1:00 PM, you will have one hour to visit on your own before beginning a guided tour of the citadel and stroll through the archeological site before enjoying an ***afternoon tea*** at the Machu Picchu Sanctuary Lodge Hotel. Returning to the train for your departure, you will be given VIP treatment and served a cocktail accompanied by live entertainment. Later, ***a four-course gourmet meal in the dining car.*** Upon arrival in Cuzco, you will be transferred to your hotel.

**Day 4: CUZCO.** In the morning visit a local market where you can learn about local ingredients, visit Picanterias or local, typical restaurants

***Lunch at Tupananchia Restaurant*** will bring a tasty, beautifully presented *novo-andino and fusion cuisine* in a smart, sophisticated atmosphere. Your afternoon will be free to explore Cuzco on your own.

***Dinner at Cicciolina Restaurant*** which combined *Mediterranean tradition* with products from the local region.

**Day 5: CUZCO – LIMA.** Depart Cuzco for Lima on a non-stop morning flight. Upon arrival, you will be met by your guide

***Lunch at 5 Esquinas Restaurant.*** In La Mar Avenue, Chef Rodrigo Conroy has a *seafood restaurant* that reveals a proposal based on freshness and quality of marine ingredients.

In the afternoon visit the oldest and most renowned distillery in Lima, Santiago Queirolo which is a great place for pisco and wine, great beer and awesome food.

***Dinner at Astrid & Gaston Restaurant.*** Hidden discretely on a busy side street leading to Parque Central in Miraflores district, is located a warm and chic modern colonial dining room. At the back is an open kitchen where one of the owners, Gaston can be seen cooking with his staff. The place is sophisticated but low-key and the menu might be called *"criollo-Mediterranean" with a light Peruvian touch.*

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**Day 6: LIMA.** In the early morning you will be visiting the **"Terminal Pesquero"** where you can find all of the seafood and fresh fish indigenous to Peru and its Pacific waters. ***Enjoy breakfast at La Pescaderia.*** After breakfast, continue to visit the local markets.

***Lunch at Malabar Restaurant.*** Pedro Miguel Schiaffino created a restaurant which offers a very personal contemporary flavor that blends the Peruvian roots of the chef with the influence of his Cuban grandmother and his four years experience in Italy. The result is a very enjoyable and *distinct Peruvian cuisine.*

***Dinner at Wa Lok Restaurant.*** Wa Lok has become the classic venue in Lima traditional Chinatown because of its notable Cantonese specialties that are infused with the taste of Peru.

**Day 7: LIMA – USA.** Breakfast at the hotel before your departure for the US.

**INCLUDED IN TOUR PACKAGE:**

- 3 nts. Casa Andina Hotel Lima
- 3 nts. Casa Andina Hotel Cuzco
- Domestic airfare Lima – Cuzco – Lima
- Transportation to sites listed
- Private English-speaking guide
- Breakfast daily
- Meals mentioned in program; meals can be a set menu, tasting menu, buffet at the discretion of the restaurant
- Restaurant and hotel tipping
- Transfers to/from all restaurants and hotels
- Private guide in Machu Picchu

**NOT INCLUDED IN TOUR PACKAGE:**

- International Air transportation
- Meals not listed in program
- Airport taxes; domestic departure is \$6.25; international departure is \$30.05 to be paid in US Dollars
- Alcoholic beverages
- Tips to drivers and guides
- Items of a personal nature

Price: \$3999 per person based on double occupancy

Single occupancy rates are available

Tour is based on a minimum of two passengers

From Newark: Continental operate non-stop flights daily to Lima

From Phila: flights connect in Miami for Lima