

The Thrill of the Hunt!

February 20-26, 2012

Ever dream of hunting truffles in France?

Join Chef Todd on an unforgettable culinary journey to southwest France. This is a once in a lifetime opportunity to discover the elusive black truffle of Perigord. We will be located in the Department of the Lot, part of the historic province of Quercy. Aside from a rich history and dramatic landscape, the Quercy is world-renowned for its gastronomy--foie gras, breast of duck (magret), Quercy lamb, small goat cheeses called "cabecous" or "Rocamadours," rhubarb jam, Quercy melons, Cahors red wine, "pastis" apple dessert, walnut oil --and of course, truffles!

Michael Sanders has written two books about the area: *From Here You Can't See Paris* and *Families of the Vine*. National Geographic Traveler featured the Lot in its September 2005 issue.

The week's itinerary includes: **truffle hunting** with the local pig Kiki, private tours and tastings at **Château la Cominade** and **Clos de Gamot** (which has been operated by the same family since 1610), a **medieval château** tour, a visit the local **farmers' market**, a guided tour of **Cahors** and the **Pont Valentre**, the oldest fortress bridge in Europe still intact and a visit to **St. Cirque Lapopie**, voted one of France's most beautiful medieval villages. You will also have an opportunity to cook with Chef Todd at the beautifully-restored **La Grange de Marcillac**, our home for the week.

The week is limited to 12 people. The price is \$3,800 per couple or \$2,200 per person and includes the week's accommodations and all meals. Make your reservations early as the rooms fill up quickly. Airfare and ground transportation not included. Air France flies direct from San Francisco to Paris.

*The truffle has been known and appreciated since ancient times. The Egyptians ate truffles coated in goose fat and cooked en papillote. The ancient Greeks and Romans attributed therapeutic and aphrodisiac powers to them: the latter quality was still recognized in the 19th century, when Alexander Dumas wrote, "They can, on certain occasions, make women more tender and men more lovable." Up to the beginning of the 18th century, their origin was shrouded in mystery; Plutarch asked "Since, during storms, flames leap from the humid vapors and dark clouds emit deafening noises, is it surprising that lightning, when it strikes the ground, gives rise to truffles, which do not resemble plants?." In the Middle Ages, when they were looked upon as a manifestation of the devil, they fell into oblivion. Having returned to popularity during the Renaissance, they subsequently suffered a further eclipse, but came back into favor under Louis XIV and have reigned supreme since then.

**Larousse Gastronomique*