

Schedule JANUARY 29 – 31 2020 Truffle Tour - Dordogne France

JANUARY 29TH

- 07h30 meet near Montparnasse station (address to be sent to registrants)
- 08h00 Leave Paris by Mini Van drive direct to the city of Périgueux.
- 13h00 Arrive in Périgueux for Lunch and exploration.
- 17h00 Arrive at Hotel in SORGES, France
- 18h00 Dinner :
- MENU starter: Foie-Gras pocket with Bergerac red wine dish: Duck confit dessert: Sparkling Soufflé with Walnuts, Chocolate Sauce

JANUARY 30TH

- 08H30 am Breakfast
- Around 09h30 am Visit the Eco-museum of the Truffle
- Around 11h00 Visit the Geese Farm (farm of Oies d'Andrévias) with tastings of the products.
- Around 12h00 Lunch at the Auberge de la Truffe (menu of the day starter, main course, gourmet coffee)
- Around 14h00 Hunting Black Diamonds -Truffle Hunt with Dogs. You may also purchase truffles at this time.
- Starting around 15h30 we will have a 2 hour cooking lesson with a professional Chef. You will learn how to prepare a duck. (a duck for 2)
Duck cutting, Manufacture of half-cooked foie gras (550g per duck on average), lift the Magrets demonstration of cooking the duck breast, cooking confit and rillettes... Lesson will be in French. Benoit will translate where necessary.
- 19h00 Dinner:
Starter: Gizzard Salad and Dried Magret de l'Auberge Or with a supplement of 15 €:
Brouillade Aux Truffes
Dish: Trilogy of Black Ass Pig Or Salmon Escalope Sauce With Ceps
Dessert: Pear-Chocolate or Hot Soufflé Cake with Grand Marnier.

FRIDAY 31 JANUARY

- 8h00 Breakfast
Pick up your foie gras, Magrets, Confits and Rillettes (sterilized in a box)
- 9h00 Departure for the famous Brantôme Truffle Market.
- 13h00 Lunch in Brantôme
- Around 15h00 Leave for Paris
- Arrive in Paris Montparnasse around 20h00
- End of the stay in Périgord