

Bon Vivant

ADVENTURES IN CULINARY TRAVEL

On the Menu

EATING YOUR WAY
BACK TO SCHOOL

OUR TOP 5 MARKETS AROUND THE
WORLD

PORTUGAL'S DOURO REGION
FOR GOURMANTS

JOIN CHEF
CHRISTINE CUSHING
ON AN EXCLUSIVE
BON VIVANT
MEDITERRANEAN
CRUISE





A journey of flavors to delight your taste buds

For those of us who travel via our palates, there's nothing more appetizing, fulfilling or even sensual as a memory made through food. Whether it's exploring a far flung market, replete with stacks of multi-coloured fruit or a bakery's worth of mouth-watering breads and pastries, perhaps even cooking classes that literally let you get your hands in the masa, the menu is endless.

In our quest to bring you the best in culinary cruising, the most delicious food markets around the world and cooking classes that will have you recreating the luscious meals you enjoyed on your vacation for awe-struck family, the menu has been carefully curated with your tastes in mind. From the food, wine and spirits in Porto, Portugal to the most delicious souvenirs and food-based books on the market, Bon Vivant welcomes you to pull up a chair, sit back, back and savour our hand selected moments. We promise you, it will be deliciously worth your while.

Bon voyage et bon appétit!

To find one of our Bon Vivant specialists visit
us at www.bonvivanttravel.ca





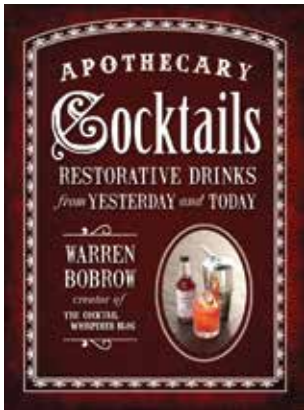
Book Review 2013

NO EXPERIENCE NECESSARY: THE CULINARY ODYSSEY OF CHEF NORMAN VAN AKEN

BY NORMAN VAN AKEN
TAYLOR TRADE PUBLISHING; \$24.95

The man behind New World Cuisine: that seamless melding of Latin, Caribbean, Asian, African and American flavours, is the same man who without formal culinary education, became and continues to be one of the best loved and admired chefs in America. His twenty plus year odyssey to becoming a chef starting in Chicago and moving to South

Florida, is shared with Van Aken's trademark humour, good nature and down to earth sensuality. He's a chef who understands the innate passion that has to keep fueling and feeding a budding cook to become the best they can be, despite the back breaking work and insane hours. In an industry dressed up for red carpet, TV-endorsed glamour, Van Aken is that unassuming voice that reminds readers that to be truly great, you've got to be ready to sweat.



APOTHECARY COCKTAILS- RESTORATIVE DRINKS FROM YESTERDAY AND TODAY

BY WARREN BOBROW
FAIR WINDS PRESS, \$23.99

What's old is new and hot again. Take for example, the turn of the century practice of European and North American pharmacies prepare homemade tinctures, bitters and herbal remedies mixed with alcohol for their curative benefits. Everything from an upset tummy to the common cold got this treatment once upon a time. US-based spirits writer, Warren Bobrow has tapped into that culture to bring

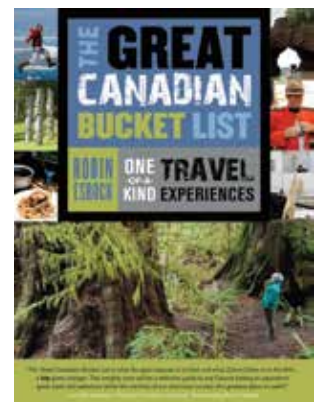
you Apothecary Cocktails, featuring 75 traditional and updated cocktail recipes. How hot is this trend? Go to "it-spot" bars such as Apotheke in New York City, Apo Bar & Lounge in Philadelphia or visit 1022 South in Tacoma to discover how the apothecary traditions are alive and well today. Favourites include Bobrow's Hot Buttered Rum: The Sailor's Cure-All, Roasted Tomato and Chili Bloody Mary and the hangover helper- Ramos Gin Fizz Cocktail, "designed to heal the adverse effects of late nights without doing damage to sensitive stomachs."

THE GREAT CANADIAN BUCKET LIST- ONE OF A KIND TRAVEL EXPERIENCES

BY ROBIN ESROCK
DUNDURN, \$19.99

World traveler, internationally published writer, TV host and adventurer Robin Esrock has visited over 100 countries. Eventually, he decided "it was time to come home," hence his new creation, The Great Canadian Bucket List. In it, he happily explores this nation from north to south and everywhere in between. The picturesque, easy to follow book

is laid out by province, starting from the west and heading east. Esrock makes sure to include practical information such as the best time to visit a destination, where to sleep and eat and what to pack. But it's his life-loving voice that makes this the most pleasurable guide-book read possible; who else could make listening to Bob Marley in a -110c cold sauna at Vernon, BC's Sparking Hills resort part fascinating and fully hilarious!? Tidal wave rafting in Nova Scotia, anyone? We're in!





TUSCANY & ROME, FOOD & WINE ADVENTURE

HOSTED BY CHEF CHRISTIAN PRITCHARD

Christian dishes up his own brand of "gastrotainment". His cooking has enabled him to travel the globe to bring the flavours of the world to your table.



HIGHLIGHTS

- Cooking Class in Florence
- Wine Tasting in Siena
- Wine Tasting in San Gimignano & Chianti
- Cooking Class in Tuscan Countryside
- Olive Grove Visit & Tasting in Lucca
- Cooking Demonstration in Montecatini by Chef Christian Pritchard
- Half-day Guided Tours

10 days • 8 nights
Toronto Departure
September 26 to October 5, 2014

\$2698

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Tour includes: roundtrip airfare, transfers, accommodations, professional tour guide, continental breakfast daily, two lunches and three dinners, baggage handling, plus more.

Welcome
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Bem-vindo
Willkommen
KomWillkommen
Benvenuto
Hoş geldiniz
Bienvenue
Welkom
Benvenuto



**ASK YOUR BON VIVANT
SPECIALIST FOR DETAILS AND
TO BOOK THIS EXCITING TOUR!**

DINING IN Paradise

RUBY REIS

Three of my favourite things in life (in no particular order) are travelling, eating, and exploring new cultures. I love to do these things separately, but when I'm lucky enough to combine all three, I am one of the happiest gals in the world. These three activities coexist in perfect harmony for me; a trifecta if you will. The Bahamas is one of my all time favourite countries to visit for exactly this reason. I love exploring the country and meeting the wonderful people, and enjoying the cuisine every time I visit this vibrant island nation.



My last visit allowed me the luxury of staying at the stunning Atlantis Resort for the very first time. Before arrival, I did my research and was beyond ecstatic to find out that I had an incredible array of dining options to explore- after all, what is a vacation without scrumptious food to enjoy! The Atlantis website boasts, "Only one mythical resort can bring you dining beyond sumptuous. Atlantis features 21 restaurants and 19 bars and lounges offering everything from fine dining to quick-and-easy favorites... Atlantis' dining is sure to satisfy your appetite."

After situating ourselves in our beautiful ocean view room, my travel companion and I took out our well thought out notes, and began crafting a wonderful dining adventure that would make any food enthusiast weak at

the knees. We were both in agreement that we should start with something grand, since we were staying at one of the most beautiful resorts in the world.


A decision was agreed upon; our culinary adventure was to begin at Mesa Grill, a mixture of Southwestern cuisine with a Bahamian twist at renowned Chef Bobby Flay's award-winning restaurant. What a fantastic first choice. The food had a wonderful modern take on many classic Bahamian dishes that had captured my heart in years past. The "Crispy Conch" was succulent and seasoned impeccably, and the "Pan-Seared Mahi Mahi" with coconut curry sauce was cooked so perfectly that the fish practically melted in my mouth. Even though we were stuffed to the brim, we decided to

indulge in the "Deep Dish Banana Pie". It was worth every bite.

The Bahamas is known for stunning ocean views, and we decided we should enjoy our breakfast while taking in a beautiful morning sunrise. Dune, a chic restaurant by internationally renowned restaurateur, Chef Jean-Georges Vongerichten, provided a stunning atmosphere for a lovely morning meal. I was happy to see one of the most popular Bahamian breakfast dishes "Boiled Fish" was on the menu. Served with hot Johnny Cake and Grits, the dish was seasoned perfectly with lime and hot pepper sauce. It was simple and so delicious. What an amazing way to start your day.

The Atlantis has so many incredible things for its guests to partake in, and of course we were trying to do as much as possible! A quick bite to eat for lunch was essential on this trip. Lagoon Bar & Grill, an open-air terrace under an aquatic painted domed ceiling was fantastic for lunch. An incredible assortment of fresh salads, sandwiches and pizzas were widely available. Virgil's Real BBQ features barbeque steeped in the storied tradition of the South, using the world-famous BBQ styles of Tennessee, Kentucky, Texas, the Carolinas and Missouri. Guests can enjoy a delicious meal of Virgil's famous BBQ platters with home-style sides like smoky Memphis BBQ Beans.

After a long day of fun in the sun, it's always nice to sit back and relax with a drink. Cafe Martinique boasts a glass enclosed cellar that carries an international variety of acclaimed wines from French to California boutique wineries. The graceful candlelit Café Martinique features spectacular marina views.

The Atlantis is a breathtaking resort, with one of the highest standards of service I have ever received on a vacation. The staff was wonderful, the rooms immaculate, the beaches pristine and the food... Oh the food was absolutely divine. 



TEMPTING

meet UNFORGETTABLE



Enjoy delightful dining, from a casual bite poolside to a formal affair in the Pinnacle Grill. Led by Master Chef Rudi Sodamin, our culinary staff creates signature dishes and knowledgeable wine stewards pair the perfect wine with each dish. Choose from diverse venues and menus - always delicious.

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ms Nieuw Amsterdam

Interior from (Cat L)

10/03/2014

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Taxes \$146.44 CAD per person

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10-Day Colors of Canada & New England

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ms Eurodam

Interior from (Cat L)

10/04/2014

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Taxes \$167.67 CAD per person

Featuring an Exclusive Ensemble Experience in Sydney

16-Day Incan Empires

San Diego to Callo (Lima)

ms Statendam

Interior from (Cat L)

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Sydney to Singapore

ms Volendam

Interior from (Cat L)

11/22/2014

\$2,759 CAD

Taxes \$346.77 CAD per person

Featuring an Exclusive Ensemble Experience in Pt. Douglas

Ask your Bon Vivant specialist for details to book this exciting cruise



Holland America Line

A Signature of Excellence

Terms & Conditions *Fuel supplement has been suspended. Holland America Line reserves the right to re-instate the fuel supplement for all guests at up to USD \$9 per person per day should the price of light sweet crude oil according to the NYMEX (New York Mercantile Exchange Index) increase above USD \$70 per barrel. Please consult our website for current information. Fares are based on Promo RH. Featured fares are per person based on double occupancy, cruise only. Fares are in Canadian dollars and include non-commissionable fares. Taxes are additional and vary according to itinerary. Subject to availability. Offers are capacity controlled, and may be modified or withdrawn without prior notice. Restrictions may apply. Please refer to the appropriate Holland America brochure for full terms and conditions. Ships' Registry: The Netherlands.

Dining with Holland America- MESHING THE OLD

Leisure cruising is a popular pastime, that has been enjoyed by many for over 140 years on the classic Holland America Cruise Line. There has been a loyal client base that has given much of its business to HAL over the years. Many of these guests have become accustomed to expect specific types of service and dining options that they relish and appreciate. While it's imperative that cruise lines want to keep their current customers happy and coming back, they also need room for growth, for business to thrive with potential first time customers.

While there are many popular aspects that draw people to cruising, dining aboard a cruise ship may be one of the main things people look forward to. Holland America is known for their impressive culinary lineup that has remained unchanged for quite some time. While attempting to perform a seamless transition from old to new, HAL has begun to implement some impressive new ideas to dining, which are not only new to the line, but to cruising in general.

One of the main changes that passengers will see while aboard any of the beautiful Holland America ships is, the *As You Wish* dining which is a new, and brilliant concept in cruising. On any given sailing, on any ship guests are allowed flexibility with their dining options that have not been seen in the past with the concept of classic cruising. Instead of following the old dining rules in cruising, passengers can now pick the time that they would like to eat, as well as pick any restaurant that tickles their fancy at the moment. Not being restricted by fussy dining times, and being told when and where you are able to eat, is incredibly appealing to many people who are not used to the old way of cruising. While this style takes some getting used to, many of those who love cruising have grown to appreciate this convenient change.

Restaurant options have also been spruced up across the board on all Holland America ships. HAL prides itself

on being one of the leaders in the industry when it comes to quality and variety with culinary options. With more than 9 restaurants to choose from, as well as interesting new learning opportunities and experiences with guest chefs and sommeliers. Holland America aims to please all with their culinary vision.

Master Chef Rudi Sodamin is Holland America Line's Culinary Consultant and Chairman of its celebrated Culinary Council, which is an innovative team of top-name chefs from around the world assembled to guide and enhance all aspects of the shipboard culinary experience. The Culinary Council will enrich Holland America Line's culinary initiatives and present signature recipes to be featured in all dining venues on all 15 cruise ships. Chef Rudi is the driving force behind the evolution and progressive development of fine dining at Holland America Line, bringing his own blend of innovation, creativity, and delicious cuisine aboard all Holland America sailings. This talented Master Chef is the most highly decorated chef who travels the world's oceans, and has revolutionized dining experiences for Holland America's guests.

One of the first-rate dining options aboard HAL ships is the timeless Pinnacle Grill. Although the food and décor are of a more typical cruise style, HAL has brought in many interesting features to appeal to a wide variety of its guests. Every voyage aboard a Holland America ship features "An Evening at Le Cirque"





WITH THE NEW

MADÉLINE PRIMEAU



for a unique taste of Sirio Maccioni's legendary New York restaurant. This innovative night is only \$39 per person, and includes a wide array of menu offerings, paired with complementary wines. The restaurant is themed with special table decorations and designed to mimic an authentic La Cirque dining experience. This optional dinner is sure to impress.

Attempting to appeal to those with a more adventurous palate, and exclusive to HAL's Signature-class ships, *ms Eurodam* and *Nieuw Amsterdam*, the Tamarind Restaurant offers outstanding Pan-Asian fare. Recently noted for its "cuisine that rivals the top restaurants on land" by Condé Nast Traveler, Tamarind is located on the uppermost deck, providing stunning panoramic views port and starboard. The Tamarind offers up a delicious Dim Sum menu that is hard to rival. Delicious dumplings stuffed with fresh exotic fillings are impossible to pass up. Master Chef Rudi has also created an original dinner menu featuring the elements of water, fire, wood, and earth. Diners can choose from perfectly cooked snapper baked in rice paper, to wasabi and soy crusted beef tenderloin served on an oak plank. This dining experience is not one to miss!

Another fantastic new dining opportunity has also been introduced on the *ms Rotterdam* and *ms Eurodam* called "Taste of De Librije". This exciting and innovative experience is an inventive attempt to break away from the classic dining experiences many cruises feature. Offered once per cruise, HAL transforms the Pinnacle Grill into De Librije. Featuring the cuisine of Culinary Council member and Michelin Star Chef Jonnie Boer and named after Boer's restaurant in the Netherlands, the menu showcases a selection of starters, soups, entrees and desserts from De Librije. Dinner is served to guests in 5 tantalizing courses. To start, all guests are served a special dish of North Sea Scallops. From there, the options are unique, original, and of course delicious. Diners can choose from dishes ranging from Oysters on the Beach with foie gras to a Duo of Lamb Loin and Crusted Lamb Neck with lentil sprouts, watercress, carrot coulis and lamb jus reduction, ending with Deconstructed Apple Pie with vanilla gelato and Chantilly-style cream, or Rice Chocolate Stones with tuile and strawberries. "De Librije is one of the finest restaurants in the world, and we are thrilled to expand Jonnie's role beyond the Culinary Council," said Richard Meadows, executive vice president, marketing, sales and guest programs for Holland America Line.

Trying to remain current with a new generation, while keep an older, loyal generation happy is no easy feat. However, HAL has been diligent in trying to appeal to both old, and new guests. While it may be going too far to say that classic cruising is a thing of the distant past, it is certainly fair to state that changes are necessary as client bases flow in and out and change over time. Holland America is doing an exceptional job in making adjustments to provide contemporary options for its flourishing new clientele, while making sure it's loyal, long time client base also remains happily satisfied.




Discovering the **D**

BY: MARY LUZ MEJIA

The Rhine, Rhone and Danube are romantic river ways with histories as rich and opulent as one of the hand-woven tapestries you might find hanging in a nearby castle, majestically overlooking the water's edge. And while fully worthwhile and special in their own rite, we like to think that you'd be missing out on a perfectly priceless experience if you passed up the opportunity to delight in Portugal's Douro region.

For gourmands, wine lovers and culture seekers, the Douro offers the charm of historic hideaways, the sultry sensuality of the Mediterranean and a gastronomic table laden with exquisite treasures. Uniworld's "Portugal, Spain & the Douro River Valley" offers an 11 day package that starts visitors off in Lisbon where no visit would be complete without a stop to the city's famed Belem district. It's here where pastéis de nata, or bruléed custard tarts that sit in flaky pastry cups, were made famous by Catholic monks. They are as heavenly as their provenance.

But it's in Porto, the birthplace of Henry the Navigator, who launched Portugal's many voyages of exploration, and ground zero for the Port trade, that thirsty travelers will be happily quenched. Architectural marvels abound in this ancient city, but it's a visit to the Cais de Gaia Port wine cellars that may interest fans of the fortified wine.

The Douro River snakes through 100 miles of granite mountains, where the fertile soil was planted with grapes centuries ago. Today, those ancient vineyards are producing wines that have connoisseurs paying very close attention. The Uniworld program takes visitors to the family-owned Quinta da Avessada for a taste of premium Moscatel wine. The winery's old stone walls, dated back to the 1750s, will house guests for a rustic, local dinner complete with live, traditional music, and a few glasses of excellent vinho of course! You can sample local bottles and stock your cellar before Robert Parker and the gang ratchet prices skyward with their approving nods. 



Delectable OURO

Cruising the Douro on Uniworld's Queen Isabel riverboat – highlights and must-tries:

Porto is a UNESCO designated city with beautiful bridges (reminiscent of the Eiffel Tower in Paris), a stunning historical centre and the world-famous port wine houses.



Glide through narrow stretches of the Douro river between steep, rocky slopes on which centuries old grapes are being cultivated and turned into world class port and wines.



Visit medieval towns frozen in time like the walled village of Castelo Rodrigo. Set high in the mountains above the Douro, surrounded by lush olive groves, fragrant wild lavender and below, the regional specialty- port vineyards.



Enjoy traditional Portuguese fare at the 18th century hotel, The Vintage House in the riverside village of Pinhao, where dishes are often cooked in Port.



Marvel at the engineered majesty of some of Europe's deepest locks as your incredibly skilled riverboat captains gracefully maneuver through the waterways.



Taste *La Dolce Vita* with Uniworld in Italy

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For lovers of delectable cuisine and world-class wine, there's no better destination to discover “The Sweet Life” than Italy. And nobody gives you Italy's wonders—cultural, historical, and, of course, culinary—like Uniworld onboard our 8-day “Venice & the Gems of Northern Italy” itinerary.

Connoisseurs can enjoy Uniworld's exclusive Epicurean Adventurer Program™, taking travellers deeper into Italy's wonderful world of wine and food. Visit Bologna—Northern Italy's culinary capital—don an apron, and learn how to make your own delicious pasta. Explore UNESCO World Heritage Sites like Ravenna, birthplace of the Slow Food movement, with an artisanal food tasting. And onboard the luxurious *River Countess*, unlock the secrets to Italian dessert-making with an exclusive demonstration by Uniworld chefs, as well as a very special food-and-wine-pairing dinner.

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*Rate, savings, and shipboard credit listed in US dollars. Rate is based on double occupancy, for travel in Category 5, *River Countess*, on the “Venice & the Gems of Northern Italy” 9/14/2014 departure date. Rates vary by program, category, and departure date. Rates do not include port charges of \$172 per person, taxes, airfare or government fees. Rate does not include Ensemble Travel® Group exclusive offer. Ensemble Travel® Group exclusive offer is applicable to the 9/14/2014 departure date only. Other Ensemble® Hosted Cruises are available; contact your Ensemble Bon Vivant specialist for details. Ensemble® Experiences require a minimum number of participants. Shipboard credits can be applied to select onboard purchases only; shipboard credit policy varies by region and ship. Ensemble® Exclusive offer is combinable with Past Guest Savings and other promotional offers. Subject to availability. Capacity controlled. Other restrictions may apply. Uniworld reserves the right to withdraw or change offers at any time. For complete details on all promotions, general information, and terms and conditions applicable to all Uniworld trips, contact your Ensemble Bon Vivant specialist. TIC0 reg. #50018458 | Uniworld River Cruises (Canada) Limited, 33 Kerr Road, Toronto, Ontario, M3B 1S9 Canada

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Travel with Trafalgar and we'll take you on a special visit to the Glenealy Farmhouse, home to Catherine Fulvio, a celebrated cookbook author and television host. As Catherine shares the family's history at Ballyknocken House, you'll sit down to a three-course meal prepared by the award-winning cook, consisting of heartwarming carrot and cumin soup, Wicklow beef stew in a stout sauce with mash and vegetables, and slow-baked apple and carrot cake that made from an old Fulvio family recipe.

Visits - Dublin, Waterford, Limerick, Galway, Blarney, Cliffs of Moher & Ring of Kerry.

Departs

Apr 12, 2014	\$1,635*
Apr 19, 26, Jul 5 to Aug 30 & Oct 4 to 25, 2014	\$1,665*
May 3 to Jun 28 & Sep 6 to 27, 2014	\$1,669*

**For more information on other Trafalgar worldwide guided vacations
or to order a brochure just ask your Bon Vivant specialist.**

Terms & Conditions: *Prices are in Canadian dollars, per person, based on double occupancy.    TICO Reg. #2716506.

A Bon Vivant Exclusive – Sailing on Oceania Cruises' *Riviera*

It goes without saying that on a cruise one can expect to dine in nice restaurants and enjoy a variety of cuisines. One cruise line, however, stands head and shoulders above the rest: Oceania Cruises. Launched in 2002 as the world's only upper-premium cruise line, the mantra for this relatively new company is to offer the finest cuisine at sea in a variety of stylish and sophisticated open seating restaurants all at no charge. And, Oceania Cruises provides unparalleled personal service to make every voyage memorable.

ENJOYING THE BON VIVANT LIFE ON BOARD OCEANIA CRUISES *RIVIERA*

Oceania Cruises *Riviera* offers food-lovers and gourmands the ultimate in culinary experiences including six, open-seating gourmet restaurants with no surcharge. Reserve is an intimate, private wine cellar-like space created in collaboration with Wine Spectator Magazine and offers enlightening wine and food pairings. Also notable is the Bon Appétit Culinary Center, the only hands-on cooking school at sea.

Our Favorite Restaurants



TOSCANA is the ideal option for guests seeking a true Tuscan taste of "la dolce vita." The menu is a well-thought out collection of much-loved traditional dishes, elegantly served on Versace crockery (with real silverware of course).

Great Features:

- ◇ An Olive Oil cart offering diners a selection of exceptional regional Italian olive oils to enjoy with each meal.
- ◇ Out-of-the-oven, freshly made Focaccia bread in two mouth watering flavours: Olive Oil and Rosemary, or Potato, Focaccia with plump cherry tomatoes and sweet onions.

JACQUES is the only restaurant at sea to proudly bear the name of Master Chef Jacques Pépin and offers classic French Bistro fare. From the tantalizing aromas of the rotisserie, to the allure of a beautiful menu as curated by Chef Pépin, Jacques offers an intimate dining experience.



Great Features:

- ◇ Chef Pépin's Coq Au Vin is absolutely délicieux and repeat worthy.
- ◇ The incredible selection of vintage and French wines. Oh là là!

The **GRAND DINING ROOM** with its European-inspired, Continental cuisine and the healthy and flavourful fare of the world-renowned Canyon Ranch Spa is a great spot for those seeking a sophisticated dining option.



Great Features:

- ◇ Open seating; guests decide when to dine and who to dine with at their table, and no reservations are needed.
- ◇ Tables for two are available.



RED GINGER immerses diners in the tranquility of a Zen-like atmosphere perfect, if a quiet respite is in order. The restaurant's menu is a contemporary fusion of Asian classics, reinterpreted for today's discerning palate.

Great Features:

- ◇ The soothing, beautifully appointed décor.
- ◇ The opportunity to savour some unique Asian-inspired dishes with memorable sake pairings.

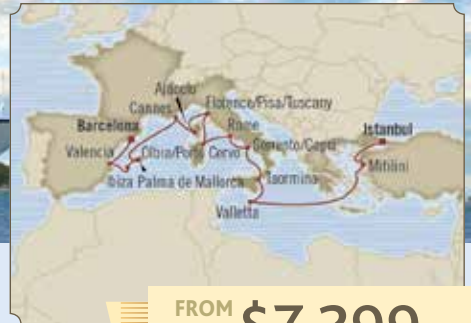
LA RESERVE sits perched atop the 12th deck, offering guests an intimate boîte at sea with a magnificent view of the inky night sky studded with diamond-like stars. Renowned for its seven course food and wine pairings and developed by the Executive Chef and Wine Spectator Magazine, it's suits even the most discerning guests.



Great Features:

- ◇ Very intimate experience with a maximum of 24 guests per sitting.
- ◇ Bon Vivant guests receive a complimentary wine-pairing dinner at La Reserve.

Sail on a Bon Vivant Exclusive Departure



EUROPEAN MOSAIC

Barcelona to Istanbul – 14 days
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FROM **\$7,299** USD*
Veranda stateroom



PORTRAITS OF THE PAST

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Riviera - May 22, 2014

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Rome to Barcelona – 7 days
Riviera – September 1, 2014

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Venice to Rome – 7 days
Riviera – August 15, 2014

FROM **\$4,099** USD*
Veranda stateroom



ENCHANTING RIVIERA

Athens to Monte Carlo – 10 days
Riviera – October 29, 2014

FROM **\$4,999** USD*
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MEDITERRANEAN MONTAGE

Barcelona to Istanbul – 10 days
Riviera – October 12, 2014

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Veranda stateroom

EXCLUSIVE FEATURES:

- Complimentary dinner in La Reserve (\$224 per stateroom value)
- \$200 per stateroom shipboard credit

INCLUSION

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The Bon Vivant voyages shown here feature a Free Wine and Food pairing dinner in *La Reserve*, plus \$200 per stateroom Shipboard Credit, 2 for 1 Cruise Fares and Free Airfare*.

Contact your Bon Vivant cruise specialist to make your reservation today!

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PORTRAITS OF THE PAST Istanbul to Barcelona | 10 days Riviera: May 22, 2014

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Rome (Civitavecchia), Italy;
Florence/Pisa/Tuscany (Livorno), Italy;
Monte Carlo, Monaco;
Provence (Marseille), France; Barcelona, Spain

EUROPEAN MOSAIC Barcelona to Istanbul | 14 days Riviera: July 5, 2014

Barcelona, Spain; Valencia, Spain;
Ibiza, Spain; Palma de Mallorca, Spain;
Cannes, France; Ajaccio (Corsica) France;
Florence/Pisa/Tuscany (Livorno), Italy;
Olbia/Porto Cervo (Sardinia), Italy;
Rome (Civitavecchia), Italy;
Sorrento/Capri, Italy; Taormina (Sicily), Italy;
Valletta, Malta; Mitilini (Lesbos), Greece;
Istanbul, Turkey

ADRIATIC SERENADE Venice to Rome | 7 days Riviera: August 15, 2014

Venice, Italy; Split, Croatia;
Kotor, Montenegro; Tirana (Durrës), Albania;
Corfu, Greece; Taormina (Sicily), Italy;
Sorrento/Capri, Italy;
Rome (Civitavecchia), Italy

FLAVORS OF EUROPE Rome to Barcelona | 7 days Riviera: September 1, 2014

Rome (Civitavecchia), Italy;
Florence/Pisa/Tuscany (Livorno), Italy;
Portofino, Italy; Monte Carlo, Monaco;
Saint-Tropez, France;
Provence (Marseille), France;
Palma de Mallorca, Spain; Barcelona, Spain

MEDITERRANEAN MONTAGE

Barcelona to Istanbul | 10 days
Riviera: October 12, 2014

Barcelona, Spain; Provence (Marseille), France;
Monte Carlo, Monaco;
Florence/Pisa/Tuscany (Livorno), Italy;
Rome (Civitavecchia), Italy;
Sorrento/Capri, Italy; Taormina (Sicily), Italy;
Argostoli (Cephalonia), Greece;
Santorini, Greece; Kavala/Philippi, Greece;
Istanbul, Turkey

ENCHANTING RIVIERA Athens to Monte Carlo | 10 days Riviera: October 29, 2014

Athens (Piraeus), Greece; Santorini, Greece;
Ephesus (Kusadasi), Turkey;
Taormina (Sicily), Italy; Amalfi/Positano, Italy;
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To Market, To Market

OUR TOP 5 PICKS AROUND THE WORLD

BY: MARIO STOJANAC

If the purpose of travel is to experience new cultures, then we say eat like a local! It's possibly the best – and tastiest – way to get acquainted with your new destination, and if you're thinking food, we're thinking markets. These are some of our favourite experiences:



SAN LORENZO MARKET, FLORENCE:

Another charming, classic old world market, the San Lorenzo is a much-beloved food market anchoring the surrounding outdoor market. The food market contains many of the specialties that Tuscany has become famous for – from olive oils to the cornucopia of cinghiale (wild boar) products. Cheeses are abundant, as are some unique dried fruits (sugared mini-mandarins anyone?). A must-try eating option is the lampredotto sandwich from one of the nearby small food stalls. It is a typical peasant dish featuring the fourth stomach of a cow, and is surprisingly soft yet absolutely delicious with the accompanying spicy parsley-based salsa verde. Once nourished, you are ready to take on the nearby purveyors of quality leather wares.

TSUKIJI FISH MARKET, TOKYO:

This working fish market is one of the largest in the world. A fantastic hive of activity, the highlight of a visit to Tsukiji is the tuna auction. So much so in fact, that only a few very early birds get a nibble at the worm. Only 130 people a day are permitted into the viewing area, and lineups start well before 5 a.m. Once you've seen the action (or if you're a late riser), take a stroll around the market and enjoy some of the freshest sushi you will ever eat in your life anywhere.



LA BOQUERIA, BARCELONA:


If Barcelona is one of the world's great food capitals, then La Boqueria is its beating heart. A vibrant market that offers as much for the eye as for the taste buds, La Boqueria is a fantastically colourful place to lose oneself in for a few hours. Stalls offer everything from sheep's heads to the freshest seafood and typically local charcuterie. Choose to nibble or dine from one of the many food stands or create a special memory by booking a Catalan cooking class.



MERCADO DEL PUERTO, MONTEVIDEO:

This is less of a traditional market and more of an homage to a subject close to Uruguayan hearts – the parrillada (mixed grill barbecue). Chances are that there is not a single cut of beef which has not been seasoned and expertly grilled into lip smacking goodness by one of the vendors at this market. There are standard cuts of beef and chorizo sausage to be had, while the more adventurous eater can seek out mollejas (sweetbreads) or chunchullo (beef, pork or lamb intestines). Due to its location, fresh seafood is also available at this hugely popular pit-stop for many an ocean liner.

SAN FRANCISCO FERRY PLAZA MARKET:

A beautiful market on any day of the week, San Francisco's Ferry Plaza Market comes to life with its Saturday morning farmers' market. Farmers (many of whom are from nearby breadbasket Marin County) haul their produce to the bay side location where willing chefs turn them into some of the best food stall menus in North America. The inner terminal features a plethora of finished products while also boasting celebrity chef Chris Cosentino's Boccalone charcuterie outpost (try his salumi cone.) Another highlight is watching the expert hands of the ladies at Mijita Cocina Mexicana making corn tortillas from scratch before they become part of your meal. 



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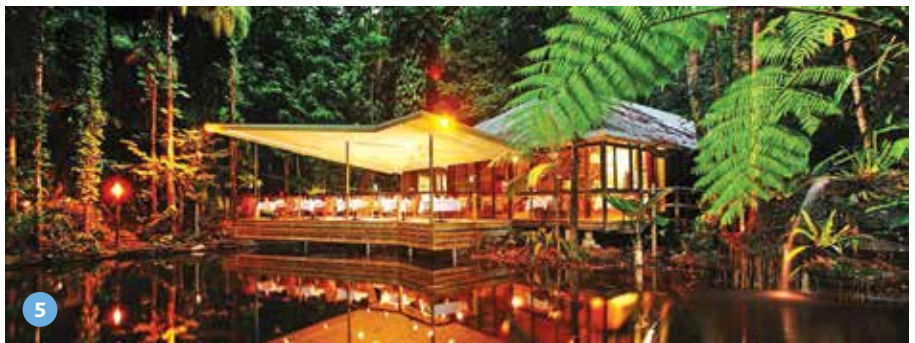
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5

MARY LUZ MEJIA

RESTAURANTS WITH



1

RESTAURANT SIROCCO, LEBUS HOTEL & RESORT BANGKOK, THAILAND

lebu.com/sirocco

If its sweeping views enjoyed al fresco that you long for while in Bangkok, then head to the 63rd floor of The Dome at Le Bu where Restaurant Sirocco offers some of the city's most coveted dining options made with market fresh ingredients. Whether your menu consists of a romantic dinner à deux with a tangerine setting sun, or a family gathering to celebrate a special occasion, the

world's highest al fresco restaurant provides ambience in spades. Enjoy the views of Bangkok's twinkling city lights and the Chao Phraya river during dinner, before retiring to the Sky Bar for live jazz and the ultimate in picturesque nightcaps. As Tatler Magazine's choice for of the best restaurants in Thailand, you'll be in exceptionally good hands.

STUNNING VIEWS

2 ABOVE BLUE SUITES SANTORINI – GREECE

abovebluesuites.com/#!/fine-dining

There are few sites as breathtaking as a sunset on the white-washed island of iconic Santorini. A rose-gold hue bounces off the island's white structures, giving visitors and locals alike, a healthy, bronzed glow. Now imagine that vista, overlooking the fabled blue pool at Above Blue Suites, as it frames out the brilliant Mediterranean blow. A deft hand in the kitchen means you'll enjoy various Greek, regional specialties made using local and neighbouring island's produce, cheeses and products that represent the bounty of the Mediterranean diet. Be sure to sample Santorini's rare white eggplants, round courgettes, island Chlora cheese and local varieties of fava beans cooked into enticing, fragrant dishes. Settle in for a candle-lit dinner with dozens of votives floating in the pool below and savour the extraordinary island Vinsanto, a special dark, sweet wine for a particularly pleasant finish to your meal.

4 LA SIRENUSE POSITANO – ITALY

sirenuse.it/en/13/default.aspx

Perched high on a seaside cliff, overlooking the picturesque town of Positano, sits La Sireneuse's Champagne & Oyster Bar surrounded by lemon trees and lush gardens. There's no better way to begin your evening than with an aperitivo of freshly plucked-from-the-Mediterranean seafood, oysters on the half shell, top shelf cocktails and of course, a flute of bubbly. DJ Alfonso keeps the vibe elegant and sexy while you sip and savour before heading into the Michelin-starred La Sponda restaurant.

Chef Matteo Temperini's southern Italian coastal menu features the freshest fish, ripe Italian tomatoes, local extra virgin olive oils, garden-fresh produce, herbs and Amalfi coast lemons and cheeses. Chef's reinterpretation of Neapolitan classics makes them lighter and more contemporary. Enjoy one of the house specialties while dining al fresco in the gentle ocean breeze while surrounded by four hundred candles that reflect the blinking stars in the inky black sky above.


3 ITHAA UNDERSEA RESTAURANT, CONRAD HOTELS & RESORTS MALDIVES

conradhotels3.hilton.com/en/hotels/maldives/conrad-maldives-rangali-island-MLEHICI/index.html

If a unique dining experience with a view calls to you, then the Ithaa Undersea Restaurant paints the perfect picture for the curious epicurean in you. Set five metres below sea level, this is the world's first, all-glass undersea restaurant. It's 180 degree panoramic views of the hypnotizing coral gardens enveloping the restaurant is truly a sight to behold. Expect a contemporary, European-nuanced menu in a six-course set dinner format, paired with expertly selected Champagnes. You'll find special indulgences including caviar for dinner, or lighter luncheon fare should you prefer to take advantage of the four-course lunch menu. Voted "Best Luxury Resort in the Maldives," Ithaa, meaning "mother of pearl" in the local Dihevi language, is as rare and unique as the gem after which it was named.

5 JULAYMBA RESTAURANT DAINTREE ECO LODGE & SPA QUEENSLAND, AUSTRALIA

daintree-ecolodge.com.au/lodge/restaurant/

Julaymba, the restaurant at the Daintree Eco Lodge & Spa gets its name from the local Kuku Yalanji word for "Daintree River," which flows near the beautifully conceptualized facility. Working closely with the native Australian community in the area, the restaurant proudly sources and serves everything from native bush tucker to contemporary Australian cuisine. It's been featured in Masters of Cuisine as offering one of Australia's leading dining experiences. Dinner is enjoyed al fresco overlooking the serene fresh water pond where local turtles swim in an area known as one of the oldest living tropical rainforests on earth! From Australian Barramundi fish filets served with house artichoke raviolis and a seafood bisque to kangaroo steaks, you're truly savouring local flavours at Julaymba. 

Eating your way back to school

While most of us spend the large part of our formative years waiting for school to be over with, we've dug up a few tasty reasons to go running back into class – no apples required!

BY: MARIO STOJANAC AND MARY LUZ MEJIA

CASA DE LOS SABORES, OAXACA CITY, MEXICO:

Chef Pilar Cabrera is undoubtedly one of Oaxaca's (if not Mexico's) most talented chefs, and certainly knows her way around her native Oaxacan cuisine. If the thought of making your own mole appeals to you, then there is hardly a better place to learn than Casa de los Sabores – celebrity chef Rick Bayless would certainly agree, having spent some time fine tuning his Mexican culinary skills with Chef Pilar. The day begins with a market shopping tour, ensuring that menus are seasonal and fresh. A hands-on cooking class and subsequent lunch (accompanied by the house mezcal) round off the best way to spend a sunny Mexican day. casadelossabores.com/cooking-classes/

LA PETRAIA, CHIANTI CLASSICO, ITALY:

A slice of Tuscan heaven awaits at Chianti Classico's picturesque La Petraia. This 1000 year old Etruscan villa has been transformed into a self-sufficient, biodynamic farm, restaurant and cooking school – from the locally raised Cinta Senese pigs to the olive oil and fresh produce. Chef and author Susan McKenna-Grant has honed her skills at Europe's top culinary schools, presenting students with a superb opportunity to observe as raw ingredients are transformed into classic yet elegant Tuscan-inflected meals. lapetraia.com/cooking.php



Casa de los sabores, Oaxaca, Mexique



*Pintxos (tapas),
San Sebastian, Espagne*

SAN SEBASTIAN FOOD, SAN SEBASTIAN, SPAIN:

Specializing in numerous Basque-themed food adventures and classes, San Sebastian Food offers insights and culinary experiences in one of Europe's most highly vaunted culinary destinations. While cured ham and other varied pintxos (tapas) are always available options, the Basque cooking masterclass is primed for seafood lovers. You'll take a short boat trip to the port, learn how to shop for fish and experience hands-on cooking in a real restaurant kitchen, including handy tips on cleaning and cooking with fish, squid and other seafood. Enjoy the fruits of your labour along with some fine local wines to cap off your afternoon. sansebastianfood.com/en/classes/4-basque-cooking-masterclass



DALMATIA, CROATIA:

Discover what the fuss with Croatian wines is all about with a unique and custom-curated oenophile adventure, courtesy of Secret Dalmatia. Their vast network of personal connections allows these personable folks to craft an itinerary exclusively for small private groups, with portions of their proceeds filtering back for various heritage preservation undertakings. Intimate wine tastings will occur at various vineyards and food will be local, with the emphasis always on quality. Secret Dalmatia tours operate from various locations, meaning that itineraries are adjusted to meet with your specific location and tastes. Always weaving an element of culture throughout their tours, the happy marriage of food and wine, coupled with the warmth of the local population ensures that this is an experience that will live long in your memory. secretdalmatia.com/custom-experiences.html

CPH GOOD FOOD, COPENHAGEN, DENMARK:

Thanks to star chef Renee Redzepi, all things Scandinavian continue to be white-hot right now in culinary circles. If you should find yourself in Copenhagen, a class with cooking school owners Mia Kristensen and Jacob Damgaard is a good, edible intro into this northern culture. The hands-on classes always include some sort of baking component (Danes are big lovers of baked goods), with a marked emphasis on Nordic, seasonal produce, which in many ways, mirrors what we have available here in Canada. cphgoodfood.dk/ 

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Tanzania's Florious GASTRONOMY

Situated on the rim of Tanzania's magnificent Ngorongoro Crater, &Beyond Ngorongoro Crater Lodge boasts elegant domed dining rooms, where sparkling silver and crystal vie for attention with huge windows offering awe-inspiring views. Carefully positioned mirrors ensure that each guest can gaze onto spectacular vistas of the Crater, no matter where they are seated.

The delectable menus served at the lodge match the unbelievable views and sheer luxury of the suites. The day begins with a buffet of fresh fruits and other delicacies, followed by the lodge's creative breakfast specials. New menu items offered every day range from poached eggs on honey-baked ham with hollandaise to cinnamon pancakes served up with caramelized apples and homemade ice cream.

Delicious and healthy lunches are served platter-style, while guests in search of a memorable al fresco dining experience can opt for a Crater floor banquet, when the entire elegant set-up is transported, as if by magic, to an intimate setting in the midst of the exceptional wildlife haven within the Ngorongoro Crater. Guests can also opt for a picnic lunch, enjoyed while enjoying the magnificent game viewing the area offers.

Dinner is a selective, à la carte menu served in the dining room of each lodge. On special evenings, a full Maasai guard of honour, made up of tens of dancing and singing warriors in full traditional wear, escorts guests to the dining room by the lights of dozens of flaming lanterns.

With many guests longing for a taste of traditional Tanzanian fare, the lodge's chefs

include one local dish among the dinner options each evening. This option, which includes dishes such as Ndizi chicken, beef pilau rice with kachumbari cabbage salad and whole corn and bean stew with carrots, peppers and coconut, has been so popular that some weeks more than half the dinner orders have been for the local dish.

In keeping with the old fashioned glamour of the lodges, guests can request a rose petal dinner in the privacy of their suite. The ultimate romantic experience, the private dinner begins with a long soak in a hot bubble bath large enough for two, while admiring magnificent views of the Ngorongoro Crater. From there, a carpet of rose petals leads to an elegant table set up for two. A personal butler serves up a delicious feast, accompanied by a bottle of the finest French champagne. 

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ADVENTURES IN CULINARY TRAVEL

This guide features a collection of culinary adventure to suit even the most discerning palate. The experiences range from intimate tours with local Chefs, grand feasts on the high seas or unique encounters with local artisans. Whatever your fancy we know our Bon Vivant specialist can satiate your appetite for culinary travel.



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