

PREMIER TOURS & TRAVEL

South of the Equator: Get in the **Chilean** Kitchen with Chef Bob Waggoner

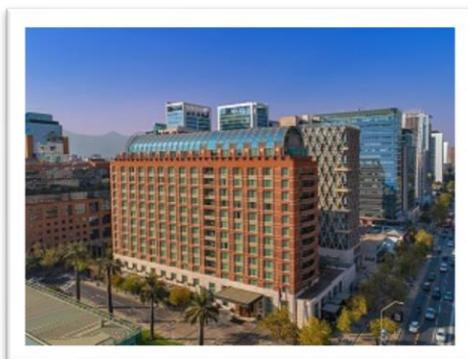
February 24-March 2, 2020

7 nights from \$5950 per person based on double occupancy*

Single Supplement: \$1500; Based on/Limited to 30

Chef Bob Waggoner is headed south of the equator for two weeks in early 2020 and you won't want to miss experiencing one — or both — of these bespoke, luxury tours. During the first week, Premier Tours & Travel and Chef Bob will lead you on Chilean cultural, viticultural, and culinary adventures throughout Santiago, Valparaiso, Vina del Mar, and La Serena, as well as acclaimed vineyards in the Casablanca, Curacavi, and Elqui Valleys. Hand-selected luxury accommodations, Chef dinners, and cooking classes will make this truly a Premier experience.

Highlights of Chile with Chef Bob Waggoner 2 nights in Santiago, Chile



Spend your first two nights in the luxurious accommodations of **The Ritz-Carlton Santiago**, Chile. Offering five-star luxury in the prestigious Las Condes district, the Ritz will provide respite after a day of touring Santiago, visiting some of the city's attractions such as Plaza de Armas, the

Cathedral, Ahumada Boulevard, Old Santiago, and the Central

Market where we will explore the culinary delights alongside Chef Bob. Your tour will also include a drive through the bohemian neighborhood of Bellavista, up to San Cristobal Hill for a magnificent panoramic view of the city and

PREMIER EXPERIENCES, PREMIER ADVANTAGES

- English-speaking Premier director and local Premier representatives
- Airport meet and greet
- Private transfers
- Curated luxury accommodations
- Full breakfast included daily; select lunches and dinners in Santiago, Chile (2 nights)
- Full breakfast, lunch, and dinner included in CasaMolle, La Serena, Chile (4 nights), including two Chef's dinners with Chef Bob, one local Chef's dinner, and a cooking class
- Internet (where available)
- Hand-selected winery tours and tastings in the Casablanca, Curacavi, and Elqui Valleys
- Curated tours and experiences, including entrance fees, taxes, and gratuities
- 24/7 Premier support

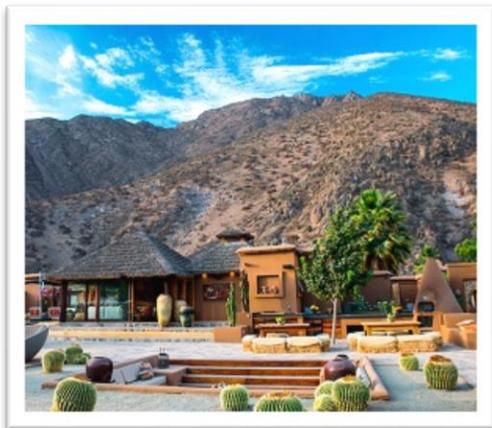
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the Andes Mountain Range, and ending in the modern part of Santiago, including its chic neighborhoods and shopping district.

In addition to your time in downtown Santiago, you will experience some of the finest Chilean wines in the Casablanca and Curacavi Valleys. Your tastings will be interspersed between visits to Las Salinas and Reñaca beaches, Viña del Mar (known as the garden city for its beautiful parks), and Valparaiso – a UNESCO World Heritage Site, where stairways and old funicular lifts lead up to the hills on which the city was built. As well, Valparaiso and Casablanca Valley were jointly added to the select list of 10 Great Wine Capitals global network.



4 nights in La Serena, Chile



Call Kelly or Maria at Premier Tours & Travel today to secure your spot on this exclusive Premier Experience with Chef Bob Waggoner. Space is limited. 843.237.9903.

After a brief domestic flight from Santiago, you will touch down in La Serena, Chile where your home base for four nights will be **CasaMolle**, an exquisite property that Premier has secured solely for this group. Your stay will include three gourmet meals per day – including three Chef dinners and a cooking class, -- and an open bar. You will also have at your disposal guided horse rides, biking, golfing, kayaking, bocchia courts, guided trekking, swimming/hot tub/sauna, and yoga.

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Despite the amazing luxuries of CasaMolle, we will at times venture out into the region for curated experiences, such as a tour of acclaimed Capel Pisco distillery to learn about the history of and to taste the national drink of Chile, pisco, and learn how to prepare pisco-based cocktails and pairing pisco with chocolate and nuts. We will also make a late-night visit to the Planetary Natural Amethyst Travel Observatory to view the stars through two telescopes and astronomical binoculars (while enjoying pisco, of course). Observe constellations, planets, shooting stars and all manner of celestial bodies in the spectacular Chilean skies – the clearest in the entire southern hemisphere. Because Chile enjoys

more than 300 clear days per year and with little or no light pollution in the north, conditions should be ideal for stargazing under open skies lying on mats with polar blankets, partaking in pisco, then returning to CasaMolle at approximately midnight.



On your final full day in La Serena at CasaMolle, we will visit the magical Elqui Valley, touring the winery of “Cavas del Valle” (Cellars of the Valley) one-hour drive from La Serena towards the Andes. This boutique winery is run by a retired couple, Raymundo Piraces and Marlies Duerr, and you will be attended directly by them, touring the facilities and enjoying wine samples while you relax in an enchanting pergola. Your evening will be capped off with an elegant Chef’s dinner in the hotel’s Titi Salon.

About Chef Bob Waggoner



A California native, Chef Bob Waggoner received his formal training with Michael Roberts at Trumps in Los Angeles from 1981 to 1983, and later in France at a constellation of Michelin-rated restaurants with chefs Jacques Lameloise, Charles Barrier, Pierre Gagnaire, Gerard Boyer and Mark Meneau. At 23, he took on his first chef position at the private club “Members” in Caracas, Venezuela. Chef Bob Waggoner returned to France at age 24 to become chef of the Hotel de la Poste in Avallon for three years. Then, in 1988 at age

26, in the town of Moneteau in Burgundy, he became the first American chef to own his own restaurant in France, the much acclaimed Le Monte Cristo. He is one of the few Americans to be Knighted with the “l’Ordre du Mérite Agricole” from the Government of France.

In 1991, Waggoner was offered the opportunity of Chef de Cuisine with Chef Jean-Pierre Silva, the two-star Michelin, at Le Vieux Moulin in Beaune, France. After 11 years in France, he returned to the States in 1993 to cook

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at the award-winning Turnberry Isle in Florida, before joining The Wild Boar in Nashville, where he earned the restaurant a coveted AAA Five-Diamond Award and the Grand Award from Wine Spectator.

He finally found his way to Charleston where he was Executive Chef of Charleston Grill at Charleston Place for a dozen years. Every year Chef Bob was at the Charleston Grill, it was awarded AAA Four-Diamond and the Mobile Four-Star award, and in 2001 he was nominated four times for The Beard Foundation "Best Chef Southeast" award. Always well regarded as a media-savvy chef, he won an Emmy for his television show "Off the Menu" with Turner South, and was the host of the PBS series "U Cook with Chef Bob" and "U Travel with Chef Bob." He is currently working with top country musicians in Nashville on the hit show "Sing for Your Supper."

Now Chef Bob is moving on from his restaurant past, but he is certainly not leaving the kitchen. Drawing from the wealth of artisans in the Charleston area, from woodworkers to artists and cabinet makers, Chef Bob has created a stunning demonstration kitchen in downtown Charleston with reclaimed wood floors, a u-shaped marble countertop and even a Grand player piano. Despite the sophisticated surroundings, Chef Bob's cooking classes are relaxed and casual, and with his easygoing nature he can teach anyone the culinary tips and techniques for "how it's done" in the finest restaurants.

Itinerary At-A-Glance



Monday, February 24, 2020

Depart the United States (P.M. flight) to Santiago, Chile*



Tuesday, February 25, 2020

Check in: *The Ritz-Carlton Santiago*
Santiago City Tour with Lunch
Evening at Leisure



Wednesday, February 26, 2020

Breakfast
Tour of Casablanca and Curacavi Valleys, Vina del Mar, and Valparaiso
Vineyard Tour, Tasting and Winemaking
Leisure Time
Dinner at The Ritz-Carlton with Chef Bob



Thursday, February 27, 2020

Breakfast
Flights to La Serena, Chile*
Free at Leisure
Local Chef/Chef Bob Collaboration Dinner



Friday, February 28, 2020

Breakfast
Tour of Capel Distillery
Chilean Barbicu Experience with Chef Bob



Saturday, February 29, 2020

Breakfast
Cooking Class with Chef Bob in the CasaMolle Kitchen
Planetary Natural Amethyst Travel Observatory and Stargazing



Sunday, March 1, 2020

Breakfast
Tour of the Elqui Valley and Cavas del Valle Organic Vineyard with Tasting
Elegant Chef's Dinner in the Titi Salon



Monday, March 2, 2020

Breakfast
At Leisure Until Departure to the United States* (or transfer to the **In the Argentinian Kitchen with Chef Bob Waggoner** tour)

NOTE: Itinerary subject to change. Premier reserves the right to modify programs and itineraries (including arranged sightseeing, accommodations, aircraft, trains, vessels, and so forth) at any time due to unforeseen circumstances or circumstances beyond Premier's control. Every effort is made to operate our itineraries as planned but alterations may need to be made after the final itinerary has been issued. **Airfare is not included.*