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## Truffles & Foie Gras in Périgord.

Nicknamed “Black Diamond”, the truffle and their partner foie gras are an integral part the Périgord’s gastronomic reputation.

In the company of experts you will spend a memorable weekend and discover a truly generous region. After visits and cooking classes the “Tuber Melanosporum” and the region’s other specialities will bear no more secrets for you.



### The highlights of your stay. 3 days – 2 nights.

**Friday:** Welcome and check-in at your three-star hotel, welcome drink and dinner.

**Saturday:** Guided visits of the regional market in Périgueux and a goose farm. Lunch followed by an interactive **cooking class** : "Foie Gras in all its forms". The chef will reveal all his secrets during the preparation of truffle and foie gras recipes. Gourmet dinner and tasting of truffle dishes.

**Sunday:** Walk in the truffières in the company of a truffle expert. Lunch.

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**Price** per person: from 360€.

This price includes :

- Two nights’ accommodation (double occupancy) in a three-star hotel including breakfast.
- Two lunches and two dinners (excluding drinks), one of which a gourmet dinner.
- The guided visits mentioned above.
- The cooking class.

Not included are drinks, personal expenses and generally speaking any expense not mentioned in the itinerary.

Prices & services subject to availability at the time of booking.

For further information or bookings, please contact **VITIVINTOUR**:  
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