



The Olson's **Cooking Adventure** **in France**

May 25th, 2025 – June 1st, 2025



Join us on an immersive culinary experience in the beautiful French countryside around Chateauneuf-du-Pape.

Nestled between Lyon and Avignon, we will become locals for a week in the town of La Garde-Adhemar.

Sightseeing, wine tastings, market tours, cooking classes, and cooking together will be the ingredients of this unforgettable French travel recipe!



We are so excited to share this delicious part of France with you, and this tour is like no other we've hosted. With more time to shop & cook together, while also appreciating the villages and countryside nearby. ~ A&M



- 7 nights accommodation:
 - 2 in Lyon and 5 in La Garde-Adhemar
- Private transportation for excursions in the program
- Hand picked restaurants and menus
- 3 exclusive, hands-on cooking experiences with Anna & Michael
- Sightseeing and cultural tours
- Street food experience at local markets
- Visit to wineries and local food productions
- All meals with alcoholic beverage included!!!
- 24/7 assistance by FTDA representative
- Hosted by Celebrity Chefs Anna Olson & Michael Olson



Tour Highlights

Day 1 – Sunday, May. 25th

Welcome to France

Arrival to Lyon 4* Hotel located in city centre (or similar)

6:45 pm – Lobby of the hotel – Meet and greet with the rest of the group.

Welcome dinner at one of Lyon's best restaurants

We have fallen in love with Lyon because of its food, making it the perfect city to start and finish our trip. ~ A&M



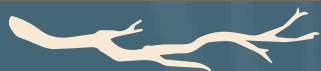
Day 2 – Monday May 26th Lyon at a glance

We will start the day with a stroll through the city of Lyon visiting Anna and Michael's favourite spots before stopping for lunch.

In the late afternoon transfer to La Garde-Adhemar and check in at our beautiful private villa.

After settling in, we'll cook together to prepare a wonderful dinner, kicking off our relaxed countryside living adventure.

From the city's traditional Bouchon restaurants, its countless bakeries & chocolate shops, and the sparkling Paul Bocuse market, there is much to explore. But by the end of the day, we'll be preparing a fresh, south of France meal, Olson-style, as we settle into La Vie Tranquille.
~ A&M



Day 3 – Tuesday May 27th Montelimar: nougaterie & wine

After getting our fresh breakfast delivered from the local bakery to our villa, we will take a short drive to the town of Montelimar, famous for its nougat production.

After visiting one of the local nougateries, we will have lunch at a local traditional restaurant and a little free time in town. The afternoon will be dedicated to wine tasting. With dinner taking place at a restaurant before heading back “home”.

This region is famous for its honey and nuts, so tasting both together in the form of nougat is divine. Leave room in your suitcase for this and for some honey, especially the Garrigue and Châtaigne honeys to serve with cheese. ~ A&M



Day 4 – Wednesday May 28th Uzes & Saint-Benezet

Today we visit Uzes, one of the most beautiful villages in this area. Tag along with us to discover what the local market has to offer, sample food and meet local vendors. Lunch will be at one of our (and soon hopefully yours too) favorite restaurants. In the afternoon, a short drive will take us to St. Benezet for a cheese discovery experience at the local famous fromagerie. Light apero dinner at home, at our chateau.

It is important to us that we include Uzès, a favourite town of ours, and we have a loop we like to do that combines shopping and sitting at a café and watching the world go by. ~A&M



Day 5 – Thursday May 29th – Wines & Avignon

Today we immerse ourselves in the world of French wines by visiting one of the best wineries in Châteauneuf-du-Pape.

After an extensive tasting, we will travel to Avignon, where, after lunch you'll have a chance to explore this picturesque, vibrant, and historically rich destination. Nestled in the heart of Provence, this enchanting city is a must-visit.

Dinner will be in Mondragon before returning home.

This will be a day to fill the senses, from seeing the history of Avignon, savouring the wines of this important region and marvelling at the food and service of a traditional French restaurant. This will be a memorable day! ~ A&M



Day 6 – Friday May 30th –
Full immersion in the French countryside

The day will start with a visit to the local market (Pierrelatte) to gather the ingredients needed for the day.

Back at our villa, Anna & Michael will guide us through the most amazing cooking day experience.

Lunch and dinner will be prepared and enjoyed at the villa and everyone will contribute to create an unforgettable meal!

A whole day to cook together...what a treat! We'll plan a special menu (and we'll know what you like by now), but you can also step aside to read, swim, take a nap...truly a dream day. ~ A&M



Day 7 – Saturday May 31st –
Back to the city

After checking out from the villa, we will travel back to Lyon where we can drop off our suitcases before going for lunch at a local restaurant. Upon check-in, the afternoon will be yours to enjoy some local shopping or R&R at the hotel.

In the evening, we will meet for our farewell dinner.

I like that we're finishing where we started our journey together, so we can appreciate what we've learned and reflect on the delicious memories (and pack a last few goodies into our suitcases). ~ A&M



Day 8 – June 1st – Time to say goodbye

We hope this will be an experience you'll never forget!

After one last breakfast together, it will be time to say: "*au revoir et à la prochaine*".

We can assist you with arranging transfer to wherever you may have to go next or to the closest airport to make your way back home.

A short time after our trip, you'll receive a customized digital cookbook, packed with recipes and images from our trip.

À bientôt, from Anna & Michael



I HOPE OUR PATHS
CROISSANT AGAIN

WHAT'S INCLUDED

Price per person (in double room occupancy): \$ 8,250 + GST

Min 2 guests for each booking. No single room occupancy available.



7 nights
accommodation
as per program

Private
transportation with
Grand Turismo Bus

All meals and
tastings as
described in the
program

All meals will include up
to ¼ L. wine per person
or drinks of choice

Cooking class,
great excursions,
tour guide, wine
tastings, and
market tours as
described in the
program

Hosted by Celebrity
Chefs Anna Olson
&
Michael Olson

24/7 assistance by
FTD Agency
representative



Hosting bespoke culinary tours since 2018



Giovanni Varano

A luxury culinary travel expert with ample professional background providing exclusive guided European experience and highlighting must-see destinations, both historical and culinary. Giovanni is excited to explore the tastes of France with you!

Anna Olson

A host of TV cooking shows for over 20 years, with 12 cookbooks to her name and a YouTube channel with 1.5 million subscribers, chef & pastry chef Anna wants you to be as excited about cooking, baking and travel as she is.

Michael Olson

A critically acclaimed chef and now Chef Professor at Niagara College, Michael's enthusiasm & curiosity for all things food is boundless and contagious.

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