



Discover Portugal: Culinary Journey Through History with Anna & Michael Olson

August 25 - September 1, 2026 | 8 Days, 7 Nights | Maximum 15 Guests



Join renowned celebrity chefs Anna and Michael Olson for an extraordinary culinary journey through Portugal, where centuries-old traditions meet the vibrant flavors of Atlantic Europe's hidden gem. This exclusive FTD Agency experience combines the medieval charm of UNESCO heritage sites with authentic gastronomic discoveries from Lisbon's historic neighborhoods to Porto's legendary wine cellars. From hands-on Pastel de Nata workshops with master pastry chefs to traditional bread-making in the UNESCO World Heritage Douro Valley, every moment has been carefully curated to offer you unparalleled access to Portugal's rich cultural tapestry and culinary secrets.



Tour Highlights:

-  **Medieval Heritage** - Explore UNESCO Creative City Óbidos, once exclusive property of Portuguese Queens
-  **Wine Discovery** - Experience historic wine estates in Setúbal and 250+ year old Porto wine cellars
-  **Coastal Wonders** - Visit legendary Nazaré, home to record-breaking waves and authentic fishing culture
-  **Celebrity Chef Experiences** - Cook alongside Anna & Michael Olson in the stunning Douro Valley
-  **Artisan Pastry Making** - Master the iconic Pastel de Nata with expert pastry chefs
-  **Traditional Bread Workshop** - Learn centuries-old techniques in historic Favaios wine village
-  **Market Discoveries** - Explore Mercado do Livramento, one of Europe's finest seafood markets
-  **Douro River Cruise** - Scenic journey through UNESCO World Heritage wine region
-  **Ginjinha Tasting** - Sample Portugal's famous cherry liqueur served in chocolate cups

This intimate small-group journey promises not just a vacation, but a transformative exploration of Portugal's soul through its most authentic flavors, artistic masterpieces, and timeless traditions. With a maximum of 15 guests, you'll enjoy the personalized attention and exclusive access that defines the FTD Agency experience.

MEET YOUR HOSTS

FTD Agency & Giovanni Varano

For over 10 years, FTD Agency has been crafting extraordinary luxury travel experiences for discerning clients who seek authentic cultural immersion and culinary discovery. Founded and operated by Giovanni Varano, FTD Agency specializes in intimate, celebrity-hosted tours that provide unparalleled access to local traditions, artisans, and flavors. With personally vetted accommodations, hand-selected restaurants, and exclusive behind-the-scenes experiences, every FTD Agency journey reflects Giovanni's commitment to excellence and his passion for sharing the world's most captivating destinations with fellow travelers.



Anna & Michael Olson

Celebrity Chefs Anna and Michael Olson have cooked together for years, and their culinary knowledge, enthusiasm and generosity of spirit come through as you travel with them. Chef Anna is well known for her globally-aired TV series, her 12 cookbooks and her Oh Yum YouTube channel. Chef Michael, a leader of the culinary scene in Niagara, spent recent years teaching the next generation of chefs at Niagara College. They take great pleasure in these culinary tours and in guiding you through every delicious bite.

What to Expect from Anna & Michael

- They accompany us and participate in every excursion
- Expect topical lectures as we travel to a destination, to better prepare us for each culinary experience
- They share their top picks for a drink, snack, meal, or shopping in towns they've visited
- At restaurants, they are a conduit between the local chef and you, the diner, to explain the context or history of a dish
- Making notes of dishes we've loved, or discussions we have about food, Anna & Michael send a custom-designed recipe booklet packed with photos from our adventures so that you can recreate dishes at home

"There is a magic to Portugal that's hard to describe. The connection to the ocean is palpable, and the natural beauty of the country, plus the history and architecture of the cities, gives it such depth. But we also love going for the food and the simplicity of the ingredients. Our first meal in Lisbon was at a casual restaurant that posted its seafood menu scrawled onto a paper tablecloth and hung in the window (delicious!), and the port houses in Oporto definitely impress, plus the Pasteis de Belem are truly divine." ~ Anna & Michael Olson

Program Itinerary

Day 1 – August 25, 2026 Your Portuguese adventure begins as you arrive in the vibrant capital of Lisbon. After settling into your carefully selected 4-star accommodation in the heart of the city, we'll gather for an extraordinary welcome dinner featuring the culinary treasures of Alto Alentejo. Experience the "petisqueira" - a celebration of Portuguese generosity with around 60 varieties of regional appetizers, followed by expertly grilled meats including black pork, beef, and lamb. This evening provides the perfect opportunity to meet your fellow travelers while Anna and Michael share their excitement for the incredible experiences awaiting you.

Day 2 – June 26, 2026 Immerse yourself in Lisbon's culinary soul with a comprehensive walking food tour through the historic center. Visit traditional "tascas" (local taverns) where everything is freshly prepared, sampling dishes beloved by locals paired with fine wines and local spirits. The afternoon brings a hands-on Pastel de Nata workshop where you'll master Portugal's most iconic pastry under the guidance of a passionate pastry chef. Learn the secrets behind these creamy custard tarts, from rolling flaky pastry to whisking velvety custard, then bake and taste your own golden creations fresh from the oven.

Day 3 – August 27, 2026 Journey south of the River Tagus to explore the magnificent 1930s Mercado do Livramento, featuring up to 350 vendors showcasing Portugal's finest produce. Discover the internationally renowned seafood selection and learn about Portuguese passion for cod, sardines, octopus, and regional cuttlefish. After lunch featuring regional specialties, visit a historic wine estate in the Setúbal region that exemplifies Portuguese wine culture. Meet with local guides who will share the family's influence on regional wine-making traditions, concluding with an exclusive wine tasting session.

Day 4 – August 28, 2026 Embark on your journey north with stops at two of Portugal's most enchanting destinations. First, explore Óbidos, the UNESCO Creative City once exclusive property of Portuguese Queens. Enjoy a guided tour through winding streets and colorful houses, with opportunity to taste the famous Ginjinha cherry liqueur served in chocolate cups. Continue to legendary Nazaré, the fishing town forever changed by record-breaking waves. Experience authentic coastal culture, from horse mackerel drying in the sun to traditional women in their seven skirts. Your day concludes in Porto with a guided tour and tasting at a historic Porto Wine Cellar, savoring wines produced for over 250 years.

Day 5 – August 29, 2026 Discover "Invicta Cidade do Porto" (Porto the Unbeaten City) through its medieval origins and culinary evolution. Experience two distinct tasting moments during your walking exploration of the city center, followed by an authentic lunch featuring local "petiscos" that showcase Porto's diverse gastronomy. The afternoon and evening are yours to explore Porto independently, perhaps visiting the iconic bookstore that inspired Harry Potter's library or strolling along the colorful riverside.

Day 6 – August 30, 2026 Experience the crown jewel of your journey with a full-day Douro Valley excursion. Begin at a wine museum discovering industrial Moscatel production methods with guided tastings, then explore the historic wine village of Favaio where you'll participate in a traditional bread-making workshop using centuries-old techniques. This is your special opportunity to cook side by side with celebrity chefs Anna & Michael. Enjoy a moscatel aperitif followed by lunch featuring dishes prepared during your cooking class alongside signature authentic Douro dishes from the local chef. The afternoon brings a scenic one-hour cruise on the legendary Douro River, followed by a visit to Pinhão train station to admire tile panels illustrating Port wine history.

Day 7 – August 31, 2026 Your final full day offers morning and afternoon at leisure to explore Porto at your own pace - perhaps visiting the stunning Livraria Lello bookstore, exploring the azulejo tiles at São Bento Station, or shopping for Portuguese treasures. As evening approaches, gather for your farewell dinner at the prestigious Vinum Restaurant, located in Graham's historic port lodge atop Vila Nova de Gaia. Enjoy exceptional cuisine showcasing the best traditions of Douro, Trás-os-Montes, Minho, and Atlantic Portugal while taking in spectacular views and savoring specialties like Alheira de Mirandela PGI and exclusive old cow meat from Trás-os-Montes.

Day 8 – September 1, 2026 As your extraordinary Portuguese journey comes to an end, enjoy your morning at leisure for final explorations or shopping before your departure transfer to Porto Airport. Take with you not just memories, but a deeper appreciation for the culinary traditions and cultural heritage that make Portugal one of Europe's most captivating destinations, experienced through the expertise and passion that defines the FTD Agency difference.



Regular price: \$8750 + GST (Canadian \$)

(per person based on double occupancy)

LIMITED TIME OFFER: \$7850 + GST

(Canadian \$)

For the first 5 rooms to book.

Single room supplement: \$1500 + GST (Canadian \$)

WHAT'S INCLUDED



Accommodation:

- 7 nights at carefully selected 4-star hotels in standard double/twin rooms
- Welcome dinner with drinks included



Transportation:

- Private 28-seat motor coach throughout the journey
- All transfers as per itinerary



Expert Guidance:

- English-speaking local guide for transfers and 5 full days
- 24/7 on-site FTD representative assistance



Culinary Experiences:

- Welcome dinner with regional Alto Alentejo specialties
- Farewell dinner at prestigious Vinum Restaurant
- 3 lunches at selected restaurants

- Exclusive cooking class with celebrity chefs Anna & Michael Olson in Douro Valley
- Hands-on Pastel de Nata workshop with master pastry chef
- Traditional bread-making workshop in historic wine village
- Wine estate visit with exclusive tastings in Setúbal region
- Moscatel wine cellar tour and tasting
- Historic Porto wine cellar tasting (250+ years tradition)
- Ginjinha cherry liqueur tasting in medieval Óbidos



Cultural Experiences:

- 2 walking food tours in Lisbon and Porto with tastings
- UNESCO Creative City Óbidos exploration
- Douro River cruise (1 hour)
- Nazaré funicular ride
- Visit to Mercado do Livramento market

WHAT'S NOT INCLUDED



Transportation:

- International flights to/from Portugal
- Airport transfers (available as optional service)



Additional Costs:

- Tourist taxes (€4/night Lisbon, €3/night Porto)
 - Entrance fees not mentioned in the program
 - Meals not mentioned in the program
 - Travel insurance • Tips and gratuities
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TERMS AND CONDITIONS

Booking Agreement By submitting a deposit/registration, you agree to the terms outlined in this itinerary, including requirements, inclusions/exclusions, and payment terms. You are responsible for obtaining valid travel documents, insurance, and medical coverage. Your booking is confirmed upon receipt of deposit; balance payment is due by the invoice deadline. Prices, policies, and itineraries are subject to change until final confirmation. If booking on behalf of others, you must inform all participants of these terms.

Payment Schedule All amounts based on early booking, double occupancy, per person, with no add-ons selected. Should clients select any add-ons, prices will be adjusted accordingly. • Total tour price: \$8,750 CAD per person • Registration fee: \$750 CAD per person upon signing up • Second installment: \$3,625 CAD per person due by February 25, 2026 (6 months before departure) • Final balance: \$4,375 CAD per person due by May 27, 2026 (90 days before departure)

Cancellation Policy Tour cancellation requires written notice to FTD Agency. We make every effort to refill cancelled spots. If your spot is refilled, you receive a full refund minus a \$750 CAD non-refundable processing fee.

If your spot cannot be refilled: • Up to 179 days before departure: Full refund minus \$750 CAD fee • 180-61 days before departure: 50% non-refundable • Fewer than 60 days before departure: 100% non-refundable

We strongly recommend comprehensive travel insurance including trip cancellation coverage, as FTD Agency is not responsible for unused services due to cancellations.

Physical Requirements This tour involves daily walking on varied terrain including historic city centers and wine estates for up to 3 hours. Participants must be able to walk unassisted and handle their own luggage.

Program Flexibility All itinerary experiences are guaranteed; however, the order may be adjusted due to local conditions or weather requirements.

Travel Arrangements International flights, airport transfers, and travel insurance are not included and are the participant's responsibility.

Participant Responsibility Participants must ensure they have valid travel documents and meet health entry requirements for Portugal.

Health & Mobility This tour is suitable for reasonably fit adults. Please disclose any dietary restrictions or mobility needs when booking.

Liability FTD Agency acts as an agent for suppliers providing services and is not liable for third parties or unforeseen events beyond our control.

Rooming Double occupancy pricing is based on shared accommodation. A single room requires payment of the single supplement.

Contact info:

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