



## PERU, CULINARY LEGEND - 9 days

In this exclusive program expert travelers will enjoy local traditions and a unique variety of flavors and textures from the original roots of Peru. This is a complete experience that includes local markets, native products from the coast, the highlands, and the jungle of Peru, and classical and majestic destinations of the Incas.

**FROM USD 3520**  
Airline ticket not included

### ITINERARY

- Day 1** Arrival in Lima and transfer to the hotel. Free day. Overnight in Lima
- Day 2** Tour in downtown Lima, the “City of Kings”; modern and historic Lima. Lunch at La Hacienda Los Ficus including a Paso horse exhibition and tasting of signature cocktails such as Pisco Sour & Chilcano. “Nikkei Amazon Tasting Menu” dinner at Maido, which offers Peruvian and Japanese fusion cuisine. In 2016, Maido was ranked second in the list of the 50 best restaurants in the San Pellegrino list. Overnight in Lima
- Day 3** Shopping tour: gold, silver, fine alpaca textiles and other local crafts. Gastronomic evening tour visiting exclusive

restaurants of the capital: Cala and Amaz. Bar classes and tour in the bohemian district of Barranco, renowned for its street art and culture. A dessert made with our typical fruit called “Lúcuma” will be offered. Overnight in Lima

- Day 4** Transfer to Lima airport to go to Cusco City (airline ticket not included) - Known as the capital of the Inca Empire or “the navel of the world”. Upon arrival you will be transferred to the Hacienda Sarapampa, known for the production of giant white corn, a tradition which has been going on for generations. Cooking classes and a “Farm to the table” typical lunch will be offered. Overnight in Sacred Valley.

- Day 5** Arrival at Misminay, a welcoming community of the Sacred Valley of Cusco. Visit the ancient agricultural centers and participate in community activities according to the season. Lunch at Sol y Luna Hotel. Transfer to the train station of Ollantaytambo to continue the journey to Machu Picchu. Upon arrival, besides all the comfort, you will enjoy the dining experience at Sumaq hotel, where a dish made with products brought from Misminay will be offered. Overnight in Aguas Calientes
- Day 6** The day starts with a tour in Machu Picchu, the enigmatic Lost City of the Incas, accompanied with a specialized guide. Upon return, lunch a la carte will be offered. Afternoon rest. In the evening, you will enjoy

the 6-course Tasting Menu Dinner “Flavors of the Andes at Sumaq”, our culinary creation inspired on research and dedication to regional inputs, which will transport you on a journey of aromas and flavors of the south of Peru.

Overnight in Aguas Calientes

**Day 7** Late check-out (depending on availability), “Cooking demonstration” and typical lunch: Pachamanca-style pit cooking, which is a tribute to the Pachamama (Mother Earth). Return to the Sacred Valley by train

and transfer to Cusco. Dinner at Chicha, which is a restaurant of renowned chef Gaston Acurio.

Overnight in Cusco

**Day 8** Gastronomic tour in San Pedro market in Cusco, which is renowned for its exquisite variety of native products from Cusco and its surroundings. Cooking class at “Map Café”.

Cusco city tour: the Cathedral, Sacsayhuaman, Genqo, Puca Pucara, Tambomachay, and the

Qoricancha temple. Dinner at the Cicciolina Restaurant.

Overnight in Cusco

**Day 9** Transfer to Cusco airport with destination to international flights in Lima.

## TOUR INCLUSIONS

### IT INCLUDES:

- 8 nights' accommodation at selected hotels.
- All excursions described in the program.
- All meals described in the itinerary.
- Ollanta - Machu Picchu - Ollanta train ticket.
- Entrance fees to all excursions.
- Applicable taxes.
- English / Spanish Guide.



### NOT INCLUDED:

- International air tickets.
- Domestic air tickets.
- Airport taxes.
- Tips and extras in hotels.
- Meals not mentioned in the itinerary.
- Other items not mentioned in the itinerary.

## TOUR PRICES

TYPE OF ROOM	Single	Double	Triple
<b>HOTEL CATEGORY</b>			
De Luxe	6380.00	4540.00	3520.00
Superior	5600.00	4260.00	3720.00

- Price per person, based on 2 passengers travelling together.
- Price based on private services.
- Price subject to change without notice, until the time of receipt issuance prior payment.
- Prices subject to change without notice during Easter, Labor Day, Christmas, New Year, etc.
- For quotations for more than 4 passengers, please contact your tour operator.



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