



from
CORK
to
FORK

A Unique Culinary and
Wine Journey Through Israel



CULINARY MISSION HIGHLIGHTS MAY 4 - 10, 2020

● MONDAY, MAY 4

We begin our journey on **Mount Scopus at The Hebrew University of Jerusalem (HUJI)**. Walking the path of HUJI founder, Albert Einstein, we tour the historical architecture created in Jerusalem Stone and enjoy a lunchtime lecture on the history of Israeli food and its ties to culture.

L'Chaim! We raise a glass and toast on the **Mamilla Rooftop Outdoor Lounge & Restaurant**

Enjoy the ultimate foodie experience in the heart of the Old City, dining at the **Eucalyptus Restaurant**. Master Chef Moshe Basson showcases his Iraqi roots and involvement in the slow food movement that has resulted in a menu showcasing century-old Middle Eastern recipes. Using local ingredients and ancient biblical texts as a guide, Basson created delicious food; delights for our palate and eyes!

Overnight at Mamilla Hotel

● TUESDAY, MAY 5

Digital Gastronomy, 3D creative cuisine, combines traditional cooking with new computational abilities. We will meet cutting edge researchers at the **Safra Campus**, working on new forms of nutrition, food presentation, and the brain; we then explore the nearby **Albert Einstein Archives**.

Experience **Jerusalem's Old City** as never before, through the **Tastes of Jerusalem Tour**. We take you off-the-beaten track through the winding alleyways, stopping to taste unique Jerusalem delicacies; the famous etrog juice, a genuine beigele, Lina's Hummus, baklava and k'nafae.

Before dinner we tour **Ein Kerem**, the hidden jewel in the heart of Jerusalem. Long an artists' quarter, this picturesque hillside village is also home to the unique glass enclosed hilltop **Arcadia Restaurant**. We are joined by Arcadia's creator, the founding father of the new Israeli cuisine, Chef Ezra Kedem. Against an intimate backdrop, culinary wonders await us, in one of the county's finest restaurants.

Overnight at Mamilla Hotel

● WEDNESDAY, MAY 6

Surrounded by fragrant spices and the sounds of sellers hawking their goods, we travel back in time to delight in the wonders of the **Machane Yehudah** market. We are treated to culinary secrets of the past and present and hear the tales surrounding the merchants and restaurateurs of this historic market.

We then head to the hills for lunch at **Rama's Kitchen**. This distinctive fine dining establishment in the picturesque Jerusalem Hills offers both a stunning view and delectable, authentic cuisine that combines Western gastronomy with an Arabic touch of flavour.

We drive back through the forested rolling landscape of the Judean Hills with a stop at the **Tzora Vineyards**, which was recently featured in Wine Spectator, noting its winning 2013 Misty Hills, and the 2014 Judean Hills Blanc. Eran Pick, Israel's first ever Master of Wine leads the Vineyard. His passion for wine is contagious and his knowledge has placed Tzora at the forefront of the burgeoning Israeli wine scene.

Dinner on your own at your leisure

Overnight at Dan Tel Aviv

● THURSDAY, MAY 7

Nestled on a peninsula that pokes out into the Mediterranean, **Akko** seduces visitors with towering ramparts, timeless synagogues, slender minarets, secret passage ways and subterranean vaults. We tour the city with **Chef Osama Dallal**, an Akko native and one of Tel Aviv's most promising young chefs. We are presented with all the culinary delights this city has to offer and visit the fish market to meet with a local fisherman, feast on humus and sweets, and other local delicacies.

Uri Buri rhymes and is synonymous with excellent seafood. The 2019 TripAdvisor Traveler's Choice Award named this famed restaurant among the top 25 'Best Fine Dining Restaurants in the World'. Our lunch time dessert is a sweet tasting experience served at the **Al Arz Tahina and Halva Factory in Nazareth**. One of the leading producers of Tahini and Halva, their products are found in fine restaurants and specialty stores throughout Israel.

The **Tulip Winery**, an industry leader and largest boutique winery in Israel, is the next stop on this oenological adventure. Tulip has received numerous international awards and developed a global reputation for their Cabernet Sauvignon and Syrah Reserve. In addition to producing great wine, the vineyard is part of Kfar Tikva, a home for adults with developmental and emotional disabilities who are employed in the winery. This model community is a truly unique treasure in Israel and beyond.

Tel Aviv had been coined the vegan capital of the world. We will sample some of the most delicious plant based cuisine on earth and relish in an explosion of taste at **Restaurant 416**, the 'ultra-cool New York-style diner with a vegan steak'.

Optional late night tour: Challah & Cholent Crawl in Bnei Brak or '*A Bissle und a Bissle Macht a Fillen Shtisel*'

Overnight at Dan Tel Aviv

● FRIDAY, MAY 8

Ronit Vered is a veteran Israeli food writer, editor and cookbook author. She is also an expert on Israeli and Jewish cuisine. Ronit joins us for a culinary tour of one of Israel's lesser known, but very impressive foodie destinations: Tel Aviv's **Levinsky Market**. Ronit highlights the evolution of Israeli Street Food as we sample our way through the market, one specialized vendor at a time.

Lunch is served at **Chef Jonathan Borowitz'** acclaimed meat restaurant, **M25** in Shuk HaCarmel. Featured in the film 'In search of Israeli Cuisine', M25 is a top quality restaurant serving food prepared to the highest possible standard.

Intimate Shabbat dinner at a private home in **Jaffa**.

Overnight at Dan Tel Aviv

● SATURDAY, MAY 9

We start the day with a walk through Tel Aviv's **Florentine neighborhood** and explore the incredible graffiti-art. Discover the night-time artists who are changing the landscape and face of the neighborhood. What story do the images and words tell us about Israel today?

Lunch on your own at your leisure

Walking tour of the lesser-known areas of Jaffa and the untold stories of the **Ajami neighborhood**.

Afternoon **Olive oil and wine tasting at the Chapel Bar**, located in a restored church within the new chic Jaffa Hotel. The restaurant and chapel bar feature the original domed ceiling and restored stained glass. Today the hotel is 'THE' hot spot of Tel Aviv nightlife.

We leisurely dine at **Dallal**, located in the picturesque neighborhood of Neve Zedek. The restaurant, run by Chef Golan Gurfinkel, offers a menu that features classic European dishes influenced by Mediterranean traditions and created with the freshest local produce.

Overnight at Dan Tel Aviv

● SUNDAY, MAY 10

We spend the day at the impressive **Robert H. Smith Faculty of Agriculture, Food & Environment**

- We are joined by Professor Zohar Kerem, a world-renowned researcher in food chemistry, wine quality and olive oil. Prof. Kerem is the Director of Israel's first academic degree program in wine; the International MSc in Viticulture & Enology
- Professors from the Faculty will explore and explain new cutting edge food technologies
- We learn about Hebrew University's response to resolving the world's water crisis
- Enjoy an authentic Ethiopian lunch

We begin our goodbyes at a special tasting workshop at **The Whiskey Bar & Museum**. This distinctive complex is one of the largest of its kind in the world. A place where visitors can sample from over 1,000 brands of whiskey from 13 countries.

Closing dinner at the home of **Chef Shawna Goodman-Sone**. Shawna is a trained chef from the Natural Gourmet Cooking School and the Institute of Culinary Education (formerly Peter Kump's cooking school) in New York City and trained at the prestigious Cordon Bleu School in Paris. She is the editor of the Canadian best selling cookbook, Panache, Montreal's Flair for Kosher Cooking; a collection of both heirloom and modern recipes of Montreal's diverse Jewish community. For the past 25 years she has been teaching, catering, cooking and sharing her passion for good food.

Overnight at Dan Tel Aviv