



Diane Phillips is the author of 14 cookbooks, including the James Beard award nominated Perfect Party Food. She travels the country teaching her easy, elegant approach to entertaining and every day meals. Diane has traveled extensively in Europe, and the Far East, having lived in Japan for 3 years. Join her for an unforgettable week of food, wine, and culture.



A maximum of eight guests at La Combe provides the ultimate experience for those seeking to explore this beautiful region of France, and to savor the flavors, aromas, and atmosphere that make it so special.

Your hosts are Wendely Harvey former publisher of Williams-Sonoma Cookbooks and Robert Cave-Rogers, whose hotel background included the Mandarin Hong Kong and Oriental Bangkok. Join the *Diva of Do-Ahead*, Diane Phillips for an unforgettable week of sights, smells, tastes and pure pleasure as we explore the region, its culture, foods, wines, and "La Vie en Perigord".

For information and reservations
Contact US office: 1-888-522-6623
or e-mail: info@lacombe-perigord.com

Fee for the week: €3200 excluding transportation to La Combe
Visit the La Combe Website:
www.lacombe-perigord.com

Diane Phillips Invites you to Savor LaCombe en Perigord

July 19-26, 2009



La Combe Perigord

Day One- arrive by car late afternoon at La Combe- settle in. Aperitif and Welcome Dinner at La Combe.

Day Two-- It's market day in Sarlat the famous Renaissance village 25km away. Lunch at Chez le Gaulois- a wonderful charcuterie. After lunch we can walk the formal French gardens at d'Eyrignac and then stop at the last water driven walnut mill pressing walnut and hazelnut oils. We return to La Combe via Chateau de Cluzeau, a jewel antique store set in a castle in the middle of the forest.

Then a bit of a rest before going to Les Eyzies our local town for dinner in a converted water mill by the river.

Day Three-Our neighbor gives us a wonderful demonstration of duck decoupage- we take the deceased duck and she dissects it for us to show the authentic way this should be done. It's fascinating and a dying art. (all the doctors like this part!). A drive along the Dordogne river to Lalinde where it's market day - to get the last things for the class. Then home via Chez Julien- a sweet little restaurant set in the grounds of a 10th Century abbey. Then home to La Combe and class 1. Dinner at la Combe.

Day Four:

The morning begins at the Chateau Bellingard Winery near Bergerac. It's owned by the Count and Countess de Bosredon and they make us very

welcome and give us a very informative tasting. Lunch at the Chateau de Merles Bistro. On the way home we can stop at a goat farm to see the goats and get some chevre followed by a visit to Chateau Lanquais. If people are tired and want to skip this then we can just come home. Dinner at La Combe.



Day Five: This morning we will go to the famous Lascaux caves to see the cave paintings. Then some lunch in a little restaurant at the top of a spectacular cliff or in the town of St Leon sur Vezere. Then home to La Combe for Class 2.

Day Six:

A drive along the Dordogne valley taking in the hilltop towns of Domme, Castelnaud, Roque Gageac and ending at lunch in Beynac under Beynac castle. After lunch we can explore the village a bit and then return to La Combe for class 3.

Day Seven

There are a number of things we can do this morning. A visit to a wonderful French home wares store to buy French linens is always popular or a stop at the pre history museum or the comprehensive wine store in Le Bugue. Then we head to Tremolat by noon to the Michelin starred Vieux Logis where we have our Farewell Degustation lunch which takes up a couple of hours!

Then we waddle home via our local artists studios or just go home and pack. We will have a light supper after our blow out lunch.

Day Eight:

After breakfast we will drive everyone to Angoulême TGV station for the train back to Paris. We may stop for coffee in Brantôme en route to the station.

