



**IACP Post Conference Tour
The Flavors and Landscapes of Baja California
April 4-9, 2016**

Baja California is a singular physical landscape, that has equally singular expressions in food and a burgeoning micro-wine industry. Given its climate and soil, the cuisine is akin to a Mediterranean one, and has been coined, “Baja Med” by Chef Miguel Angel Guerrero, one of its early and foremost protagonists. Vintners Camilo Magoni and Hugo d’Acosta are among the early pioneers. We’ll learn of the earliest settlers and wine makers of this region by visiting the Museo de las Californias and the Kumiai Community Museum, in Tijuana and Tecate. By visiting the premiere and burgeoning wine production region, Valle de Guadalupe, we’ll explore wine, olive oil and cheese production, all with the unique notes of the region and vintners who are not afraid to experiment. We’ll savor the most creative dishes at the innovative and gourmet food trucks of Tijuana, eating plates such as octopus hamburgers, kimchi tacos, Hamachi carpaccio and more. Craft beers will pair nicely with these foods! Traveling deeper into the Valley, we’ll eat and dine “campestre” field style, as well as explore the flavors of the Pacific Coast in Ensenada and Rosarito. Here, the fish markets and mongers are famous and the seafood tostadas and tacos will make you cry. Join us after IACP to explore this incredible and emerging food, wine and craft beer destination: Baja California!

Itinerary:

Monday, April 4, Transfer L.A. to Tijuana, Depart L.A at 8 a.m, arrive in Tijuana 11:30 a.m.



Introduction to Baja Cuisine and Wine Production: Culinary Arts School

CECUT, Museo de Las Americas: History of the Region

Gastro Park Telefonica: New Food Truck Parks!

Tijuana, Mercado Hidalgo and Ceasars: Historic Markets and Restaurants!

La Querencia, Chef Miguel Angel Guerrero: New Cuisine termed, “Baja Med”!

Tuesday, April 5: Tecate and Cooking School, La Cocina Que Canta, Overnight Tecate

Craft Beer Culture of Tijuana

Transfer to Tecate, Stopping at Kumiai Museum, The original people of the region.

Cooking Class La Cocina que Canta or Rancho La Puerta (TBD)

Wednesday, April 6, Breakfast Dona Estella, Valle de Guadalupe, Wineries, Finca Altozano and one other culinary experience, Overnight Valle de Guadalupe



Breakfast at Dona Estellas

Winery Visits

Finca Altosano, Lunch

Winery Visits

Deckman's en el Mogor, Dinner

Thursday, April 7, Valle de Guadalupe - Ensenada, More activities in Valle de Guadalupe in the a.m., transfer to Ensenada, Fish market, tostadas El Guerrero, Margaritas, Overnight Cuatro Cuatro.



Visit La Escuelita, Wine School created by Hugo d'Acosta

Ensendada: Mercado Negro Fish Market, Tacos Phoenix, Tostadas Guerrerense, Margaritas (the original!)

Dinner: Benito Molina's Manzanilla

Overnight Cuatro Cuatro

Friday, April 8, Rosarito - Tijuana, Closing Dinner, Mision 19, Chef Javier Placencia, Overnight Tijuana

Popotla for Seafood!

Return to Tijuana

Closing dinner at Javier Placencia's Mision 19

Return Home, Saturday April 9

NOTE: We will provide transportation back to LAX

NOTE: We can offer this Post Conference Tour as a 3 night program as well, getting folks back to their destinations after 3 nights.

NOTE: You will need a Passport!

Thank you!