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### **Trace the Footsteps of Julia Child Through Paris with Art in Voyage's Latest Culinary Journey**

Orlando, FL (January 2023) – Chefs and foodies the world over, from home cooks to award-winning restaurateurs, have long looked to Julia Child for inspiration on all things French cuisine. After all, Julia didn't take an interest in cooking until she moved to Paris with her husband Paul and finding the city and its food so inspiring, she couldn't resist immersing herself in both. Now, 75 years after Julia first set foot in Paris, the journey designers at boutique travel purveyors [Art in Voyage](#) have turned to the beloved gourmand to inspire their newest chef-led culinary journey through the City of Lights.

The result is [Cook Nice](#), a luxurious six-day journey of Paris led by Chef Kevin Fonzo that explores Julia's favorite neighborhoods while introducing guests to the same sights, bites, sips and aromas that first piqued her interest in French cuisine. Fonzo, a celebrated chef in his own right, offers guests a chefs-eye-view of Paris as he pays homage to Julia Child through this immersive trip, running September 3-8 2023.

After a private transfer from Charles de Gaulle to one of two luxury properties in Saint Germain des Pres, the journey begins with a private cruise along the Seine River. Guests will enjoy the sights and a glass of bubbles, followed by a traditional three-course dinner paired with French wines—just the way Julia liked it—at Chez Denise in Les Halles.

On day two, guests spend the morning à la Julia: with breakfast at Les Deux Magots. Once a favorite meeting point for the who's-who of writers and artists, Les Deux Magots remains one of Paris's most popular cafés. From there, Chef Fonzo will take guests to Shakespeare & Company, a bookstore on the Left Bank where Julia often searched for books on French cooking. A stop at a typical Parisian market affords Chef Fonzo the opportunity to introduce the group to the fresh seasonal produce before heading to Le Cordon Bleu. Arguably one of the most important venues for Julia, Le Cordon Bleu is where she enrolled and spent six months learning everything she could about French cuisine. Guests will enjoy a lunch of their own making here, perhaps even a recipe Julia herself prepared during her schooling.

After a leisurely morning on day three, guests will regroup with Chef Fonzo in time for lunch at Café de Flore, where Julia and Paul once dined among the city's celebrated artists. One of the oldest coffee houses on the charming Boulevard Saint Germain, Café de Flore remains a popular hangout for celebrities and travelers to this day. Then, Julia's favorite dessert takes center stage as guests learn to prepare the French éclair under the tutelage of a local pastry chef. A sunset gathering at the Eiffel Tower is followed by a memorable dinner at the chic, Michelin-starred Jules Vernes.

Day four begins with a trip to Versailles, where guests take a private tour through the grand estate and enjoy a picnic lunch in the park prepared by Chef Gordon Ramsey's team at the neighboring Trianon Palace Hotel. Back in Paris, a cheesemaking workshop will enlighten guests about one of France's—and Julia's—favorite foods, followed by an epic, two-part dinner experience. The first stop is Le Verjus, located in the heart of the Palais Royal, then dessert at Julia's favorite spot for sweet treats, Brasserie Lipp.

On the final full day in Paris, Chef Fonzo will lead a shopping trip through the markets followed by a cooking class and lunch. Free time that afternoon allows guests to enjoy some of the city's best kept secrets or get adventurous and explore the city via bike. The grand finale is dinner at Le Grand Véfour, an opulent historic spot dating back to the 1780s and more importantly, the site of Julia's monthly romantic "rendezvous" with Paul—a fitting place to conclude the culinary journey and say "Bon Appetit."

Cook Nice is offered from September 3-8, 2023, with a maximum group size of 10. Guests can choose from two host hotels in Paris: Pont Royal, where Julia first stayed in Paris, or Hotel d'Aubusson, a darling of St Germain des Pres, dating back to the 17th century. Pricing starts at \$5,762 per person and includes hotel, most meals, classes, tastings, VIP tickets to Versailles, Eiffel Tower visit, Seine River cruise, private airport transfers, and transportation throughout Paris. Art in Voyage offers a three-night extension to Champagne following Paris, complete with luxury accommodation, excursions and tastings.

Chef Kevin Fonzo is a Certified Executive Chef with the American Culinary Foundation and a James Beard Award nominee. Kevin pioneered the farm-to-table movement in Orlando, FL, and has worked alongside culinary greats such as Susan Spicer, Emeril Lagasse, Bobby Flay and Alan Sussner.

### **About Art In Voyage**

Art In Voyage is a boutique travel company on a mission to create travel utopia for their guests through carefully curated journeys that span the globe. Founded by CEO Mikael Audebert in 2011, [Art In Voyage](#) offers an alternative to uninspired group travel with customized getaways that deliver discovery and relaxation in peak luxury. Their [curated journey collection](#) consists of hosted, small-group journeys designed to offer seamless and 'un-googleable' travel experiences across 60 countries. For guests wishing to turn their dreams into uniquely personal travel experiences, Art In Voyage's [exclusive journeys](#) are tailor-made with an impressive attention to detail to deliver memorable, impactful and hassle-free exploration. [Magellan Odyssey](#)—their epic 28-day journey that spans 10 countries across five continents—will depart the US in March 2024.

Art In Voyage has offices in the US and South Africa. Additional information can be found by contacting Art In Voyage at 1-631-440-3050, visiting their website at [www.artinvoyage.com](http://www.artinvoyage.com), or by email at [info@artinvoyage.com](mailto:info@artinvoyage.com).

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AIV 01-January 2023