

MOIRA FITZPATRICK'S EUROPEAN TRIP OCTOBER 2017

November 2017

Dear Colleagues & Friends:

Greetings from Vancouver – summer has come and gone, and once the busy Christmas season is over, it will be time to make travel plans for the coming year. I managed to escape to Europe mid-October and enjoyed some wonderful, warm sunny days traveling around France. I spent time in Paris, Cote d'Azur, Provence, Rhône-Alpes and enjoyed the last few days in the Jura Valley close to Geneva. I thought you might be interested to know about some of the fantastic hotel properties I visited, plus many impressive points of interest along the way. Other highlights included some wonderful art exhibitions and museums, to-die-for restaurants and a series of interesting city walking tours. I hope you will find some suitable suggestions for your client's European holidays in 2018.

Please call Moira directly for bookings, "VIP" treatment and an added amenity at all of the hotel properties.

FRANCE - Paris

October 19th to October 23rd 2017

LA VILLA HAUSSMANN

132 Boulevard Haussmann 75008 Paris 75008 Paris, France

Tel: +33 1 42 65 29 29

Website: www.lavillahaussmann.fr/en/ General Manager: Myriam Descarpentry



What better way to start off a European vacation than in iconic Paris. Moira stayed at the newly opened La Villa Haussmann, situated in the heart of Paris, in the 8th arrondissement. La Villa Haussmann is conveniently located close to the Arc de Triomphe, Paris Opera, Eiffel Tower, Galeries Lafayette department store, Jacquemart-Andre Museum, and Park Monceau, one of the most attractive parks in Paris. The hotel overlooks the statue of its namesake Baron Haussmann, the right-hand man of Napoleon III and a distinguished architect who left his mark on the city. Combining history and fashion, comfort and elegance, tradition and modernity, the hotel revisits the style of the Second Empire (1852 – 1870) in its facade, rooms and restaurant. The hotel's timeless, elegant **The N3** Restaurant and Bar offers both classic and creative cuisine, showcasing regional products. In the evening, the bar's cocktails, popular during the Second French Empire, are served with savory appetizer bites.

October 21st 2017

CONTEXT TRAVEL TOUR

Tel: 1-215-392-0303 / 1-800-691-6036

Tel: 1-215-392-0303 / 1 000 Email: info@contexttravel.com
Website: www.contexttravel.com

Context is a network of scholars and specialists, with a focus on archaeology, art history, cuisine, urban planning, history, environmental science, and classics – who design and lead in-depth walking seminars for small groups (5 or fewer). Intellectually curious travelers participate in an intimate, hands-on, conversational experience that offers priceless local knowledge. Context, which adheres to the precepts of sustainable travel, is lauded in travel publications, guide books, and by its customers for its innovative approach to travel. For information on how to arrange for a city walking tour call 1-800-691-6030 or visit www.contexttravel.com.

Baguette to Bistro: Culinary Traditions of Paris



Moira enjoyed this delightful Walking Tour which explores the culinary culture of Paris From les grands restaurants, to thousands of exquisite specialty shops, to the neighborhood boulangerie, Parisians have mastered the art of cuisine. In this 2.5-hour Paris food tour led by a local chef or food writer, participants (no more than six) stroll the charming streets of St.-Germain-des-Pres and the Left Bank, an area known for its high-end shopping, beautiful boulevards, and most importantly, gourmet

food shops. Visitors will learn the basics of French culinary traditions and philosophies, meet the owners of many specialty food shops, and taste their exceptional artisanal wares.

October 22nd 2017

LES TABLETTES de JEAN LOUIS NOMICOS

16 Avenue Bugeaud, 75016 Paris, France

Tel: +33 1 56 28 16 16 Website: nomicos.fr

Hands down one of the most cheerful gastronomic restaurants in Paris, Les Tablettes de Jean-Louis Nomicos - 1-Michelin star - highlights the talented chef's Mediterranean roots. The name comes from the menus, which are presented on iPads or "tablettes" in French. This superb, 1-Michelin star restaurant with an ever-changing menu, offers great value 7 days a week. For just 58€, its all-inclusive lunch menu features a starter, main course, cheese, dessert, coffee and wine. Nomico's signature dish is Black Truffle Macaroni with Foie Gras. Other inspired dishes include citrus caviar and ris de veau (veal sweetbread) a French delicacy. The chef also inspires a friendly, generous, gregarious ambiance in his restaurant.

October 22nd 2017

MUSEE DES ARTS DECORATIFS

107, Rue de Rivioli, 75001 Paris, France

Online Tickets available at: www.lesartsdecoratifs.fr/en

Christian Dior 70th Anniversary – July 5th 2017 to January 31st 2018



The Musée des Arts Décoratifs is celebrating the 70th anniversary of the creation of the House of Dior. This lavish and comprehensive exhibition invites visitors on a voyage of discovery through the universe of the House of Dior's founder and the illustrious couturiers who succeeded him: Yves Saint Laurent, Marc Bohan, Gianfranco Ferré, John Galliano, Raf Simons and, most recently, Maria Grazia Chiuri.

FRANCE - Côte d'Azur

October 23rd to October 26th 2017

LE MAS DE PIERRE – Relais & Châteaux & Ensemble

2320 Route de Serres - 06570 Saint Paul de Vence, Provence

Tel: +33(0)4 93 59 00 10

Website: www.lemasdepierre.co General Manager: Audrey Jorge

Chef: Emmanuel Lehrer



Following a superb stay in Paris, Moira arrived at Le Mas de Pierre; an idyllic, 5-star hotel nestled at the foot of Saint Paul de Vence, one of the oldest walled, medieval towns on the French Riviera, famous for its modern and contemporary art museums and galleries, such as the Foundation Maeght.

Ideally located just 15 minutes from Nice and close to Cannes and Monaco, the hotel offers charm, hospitality, and exemplary personal service, in the spirit of large family homes. Le Mas de Pierre comprises a fully renovated 54 room/suite hotel, which includes **La Bastide des Fleurs** offering six adult-only VIP suites, each with a pool-side cabana and private In addition, the hotel also offers seven discreet, luxurious, Provence-style country houses set on 7.5 acres of Mediterranean gardens, and includes two outdoor heated pools, business centre, complimentary valet parking and courtesy shuttle to the village. A gourmet restaurant **La Table de Pierre** features Mediterranean cuisine, and the bar **La Princesse** offers drinks by the fireplace or on the terrace at any time. Adjacent to, but separate from the hotel is a a 4500 sq ft **Private Villa**, which accommodates 6-8 guests, and includes a study, kitchen, dining-room, lounge, 3 bedrooms with bathrooms, private garage, swimming pool, BBQ and 1.5 acre garden.

St. Paul de Vence Tourist Office Guided Tours

serviceguide@saint-pauldevence.com

Tele: +33 (0)4 93 32 86 95

The Tourist Office offers 10 guided tours around St. Paul de Vence for individuals or groups. The tours are available Mon – Sat; reservations required. A visit to the **Maeght Foundation** was first on Moira's

list of attractions. The museum, which opened in 1964, is a unique example of a private European Foundation presenting modern and contemporary art in all its forms. Designed by Catalan architect Josep Lluís Sert, the museum is decorated with paintings, sculptures, drawings and graphic works of modern art from the 20th century and from contemporary artists -- Bonnard, Baraque, Chagall, Calder, Giacometti, Léger, Miró, to name a few.

October 23rd 2017

Fondation Maeght

623, Chemin des Gardettes 06570 Saint-Paul-de-Vence, France

Tel: +33 (0)4 93 32 81 63

Website: www.fondation-maeght.com

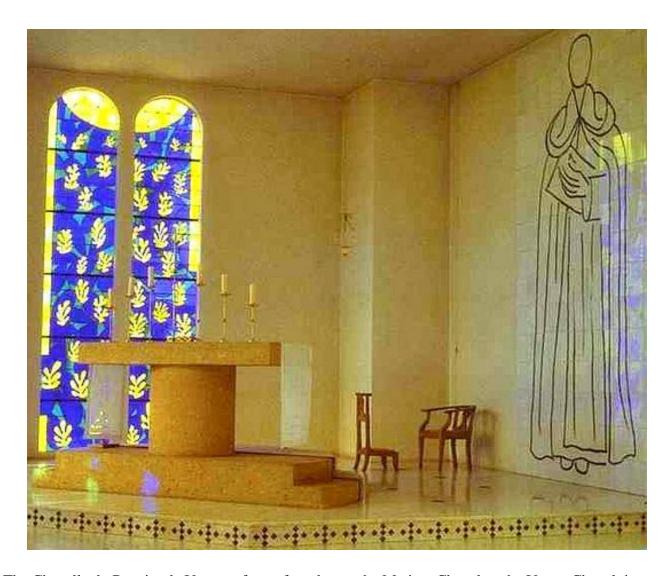


October 24th 2017

THE MATISSE ROSARY CHAPEL

466 Avenue Henri Matisse, 06141 Vence, France

Tel: +33 4 93 58 03 26



The Chapelle du Rosaire de Vence, often referred to as the Matisse Chapel or the Vence Chapel, is a small Catholic chapel located in the town of Vence on the French Riviera. It was dedicated to the Dominican Order. The church was built and decorated between 1949 and 1951 under a plan devised by Henri Matisse. It houses a number of Matisse originals and was regarded by Matisse himself as his "masterpiece". While the simple white exterior has drawn mixed reviews from casual observers, some regard it as one of the great religious structures of the 20th century.

October 25th 2017

RENOIR MUSEUM

 ${\bf 19\ Chemin\ des\ Collettes}, {\bf 06800\ Cagnes-sur-Mer}, {\bf France}$

Tel: +33 4 93 20 61 07



The Renoir Museum stands in the heart of a magnificent estate with centuries-old olive trees and a superb panorama all the way to Cap d'Antibes. The view on Haut-de-Cagnes is exceptional. With its collections, including 14 original paintings, sculptures, furniture and studio, it offers moving testimony to the Impressionist Master's family and creative universe. Renoir spent the last 12 years of his life in Cagnes-sur-Mer.

October 26th to October 29th 2017

HOTEL LE PIGONNET – Small Luxury Hotels

5 Avenue du Pigonnet, F-13090

Aix en Provence, France

Tel: +33-442-590-290

Website: www.hotelpigonnet.com General Manager: Tatiana Halimi

Chef: Thierry Balligand



From St. Paul de Vence Moira traveled to Aix-en-Provence, the sun-drenched, laidback hometown of Paul Cézanne and Émile Zola – a charming city with monuments, distinctive architecture, winding streets full of shops, museums, gardens, galleries and other attractions. The cultural capital since Roman times, Aix-en-Provence hosts an annual summer festival that includes operas, plays, concerts and recitals.

Moira stayed at the lovely 18th century **Hotel & Spa Le Pigonnet**, which is within walking distance of the city centre. This contemporary style, 44 room/suite luxury boutique hotel features magical and immaculately maintained gardens and hotel terrace with a wonderful view of Mount Sainte Victoire, once a favorite subject of Cézanne. I enjoyed a delightful dinner at **La Table du Pigonnet**, expertly prepared under the guidance of Chef Thierry Balligand. The hotel also offers cocktails at the intimate inside bar or champagne with a light meal at the garden lounge bar, **Le 5**.

October 27th 2017

CAUMONT CENTRE OF ART

3 Rue Joseph Cabassol, 13100 Aix-en-Provence, France

Tel: +33 4 42 20 70 01

Website: caumont-centredart.com/en



Botero: A Dialogue with Picasso - November 24th 2017 to March 11th 2018

This exhibition presents the Colombian master's rich artwork from a unique perspective, through the prism of his artistic and cultural affinities with Pablo Picasso. Even thought the two men never met, an imaginary dialogue is perceptible through their work. Despite very different backgrounds, life stories, and careers, the two great artists, whose works are immediately recognizable through their respective styles, shared the same culture and geographical origins.

FRANCE - Loire Valley

After leaving Aix-en-Provence, Moira drove north to Lyon in central France and then headed 90 km northwest of Lyon along the Loire River to Roanne where she spent 5 days visiting with friends aboard their beautiful yacht "Bliss". One of the highlights of this area was the wonderful supermarket Grand Frais, which offered the most amazing selection of fresh produce, seafood and cheeses – some of the best ever!

October 31st 2017

TROISGROS "Le Central"

20 Cours de la République, 42300 Roanne, France

Tel: +33 4 77 67 72 72

Another main attraction to Roanne is the famous restaurant "Troisgros", owned by Marie-Pierre and Michel Troisgros. Their second restaurant is "Le Central" and offered two set menus for dinner 24-38 Euros offering fantastic cuisine at a modest cost. A full regular menu was also available. The restaurant was completely full on a Tuesday night, mostly with a young clientele.



FRANCE - Crozet / Rhône-Alpes

November 2nd to November 4th 2017

JIVA HILL RESORT

Route d'Harée, 01170 Crozet, France

Tel: +33 4 50 28 48 48 Website: www.jivahill.com

General Manager: Fabrice Mercier



Set on 40 hectares in the foothills of the Jura mountains, with views of Mont Blanc, this upscale Relais & Châteaux resort is 12.4 km from Geneva airport. Its refined, contemporary rooms feature French doors opening onto private terraces with lounge chairs and mountain views. Chef Vincent Betton celebrates taste and seasonal produce at The **Shamwari** fine dining room. This contemporary design restaurant offers the exotic and captivating beauty reminiscent of South Africa. The spa features an indoor pool, a hot tub, sauna, steam room and an exercise room. Other amenities include a golf course, tennis court and hiking trails.

I would like to take this opportunity to thank you for your continued support and hope our US associates enjoyed a Happy Thanksgiving!

Please call Moira directly for bookings, "VIP" treatment and an added amenity at all of the properties.

Very best wishes,

Moira

Moira Fitzpatrick



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