



THE
CULINARY
CENTER



Epicurean Guide



CLASSES, CULINARY DISCOVERY TOURS™ & MORE

OCEANIA CRUISES®



Our Recipe

THE FINEST CUISINE AT SEA™

As you sail from one captivating destination to the next, Oceania Cruises' commitment to culinary excellence shines from beginning to end. Garnering countless accolades, our gourmet culinary program begins with sourcing premium artisanal ingredients from around the world, from prized Castilla-La Mancha saffron to fine French flour custom-milled to our exact specifications. Our spacious state-of-the-art galleys, akin to those in Michelin-starred restaurants, are appointed with only the finest cutting-edge culinary equipment. Of course, our distinguished chefs, selected from the world's best restaurants, are the true masters behind the magic of our cuisine. Every recipe has been proudly crafted by our talented and innovative team, and each dish is a study in age-old culinary technique and tradition. Regardless of where you may dine or what you choose to order, you will experience the luxury of cuisine renowned as the finest at sea aboard Oceania Cruises.





THE ESSENTIAL INGREDIENTS

- An unparalleled commitment to sourcing only the finest ingredients worldwide
- Talented and innovative chefs selected from the world's best restaurants
- Impressive ratio of culinary staff to guests, enabling each dish to be created à la minute
- Spacious galleys featuring the finest culinary equipment typically found in Michelin-starred restaurants





Savor

EPICUREAN EXPLORATIONS

Widely recognized for its groundbreaking culinary enrichment both aboard its ships and ashore, Oceania Cruises brings you exclusive Culinary Discovery Tours™ on board *Marina* and *Riviera*, which offer an insider's experience of the local culinary scene and the secrets of authentic regional cuisine during your day ashore. Tour colorful traditional markets, dine at renowned restaurants and then hone your skills back on board at The Culinary Center. Whether it's joining a cooking demonstration at a Venetian master chef's private villa or traveling off the beaten path to a stunning biodynamic farm on Tortola, Oceania Cruises connects you with the culinary culture wherever you travel.

EXPERT INSTRUCTION

In order to truly master a new skill, you have to get your hands a little dirty. Oceania Cruises invites you to do just that on board *Marina* and *Riviera* in The Culinary Center, the first hands-on cooking school at sea. Under the tutelage of master chefs, you can participate in a wide variety of cooking classes in which you actually prepare the recipes yourself in our state-of-the-art culinary center. Spend a delightful day at sea learning how to make fresh pasta, discovering all about the fundamentals of French cooking or immersing yourself in one of the many other popular cooking classes.





CULINARY IMMERSION

- Discover the secrets of regional cuisine as you shop in local markets with master chefs
- Enjoy a guided tour that highlights regional cuisine and traditional recipe preparation
- Explore the true flavors of the region as you dine in renowned local restaurants
- Learn professional cooking techniques and a variety of recipes in hands-on culinary classes*

+Available on board *Marina & Riviera*





THE
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Faculty



EXECUTIVE CHEF KATHRYN KELLY

As the Executive Chef and Director of Culinary Enrichment for Oceania Cruises, Chef Kelly is credited with the unparalleled success of The Culinary Center program. She came to Oceania Cruises in 2011, taking a three-month leave of absence from her position at the renowned Culinary Institute of America (CIA) in Hyde Park, New York. With Chef Kelly as the creative force behind this wildly popular program, three months has now turned into five years. Her passion for adult learning and reverence for culinary technique drive the development of her teaching curriculum. Her passion for learning about cultures through their cuisine is the genesis of our spectacularly popular Culinary Discovery Tours™ program, each tour having been personally designed by Chef Kelly.

Chef Kelly is an honors graduate of the CIA, and completed her doctoral studies in Epidemiology at the Johns Hopkins Bloomberg School of Public Health. She holds dual Master's degrees in Community Medicine and Public Health. Working closely with Jacques Pépin, Chef Kelly is considered a leading innovator in culinary education. Her knowledge and enthusiasm for food, wine and travel is matched only by her passion for adult learning. Chef Kelly lives by the motto, "to know a culture is to taste it and cook it."

CHEF NOELLE BARILLE



True to her Italian heritage, Chef Barille currently divides her time between Genoa, her home base for her explorations in Italy, and Hudson Valley. She is one of The Culinary Center's founding faculty members and has left a discernible imprint on our popular cooking classes and Culinary Discovery Tours™. Chef Barille is a graduate of The Culinary Institute of America and certified by the American Culinary Federation at the ProChef II level. She has cultivated her passion for sustainable cooking on the farms of Sicily, in the kitchens of Napa Valley and amongst the pasta masters of Rome. Her passion for cooking at home is evident in her teaching and is equaled only by her enthusiasm for exploring the world through the wonders of local cuisine.

CHEF KARLIS CELMS



Currently residing in Riga, Latvia, Chef Celms came to The Culinary Center after hosting tours for our guests at this capital city's famed Central Market. As the chef and owner of Cafe Tvaiks and Latvia's first food truck, Chef Celms travels and instructs with Oceania Cruises, sharing his quest for simple and honest peasant cuisines worldwide. A charismatic and enthusiastic teacher, Chef Celms credits his family's Swedish and Latvian roots as the genesis of his passion for quality ingredients and authentic, uncomplicated food. Born and raised in Seattle, Washington, Chef Celms studied at the California Culinary Academy in San Francisco.



CHEF ANNIE B. COPPS



A passionate teacher, Chef Copps brings her three decades of extensive world travel, a distinguished culinary portfolio and her awesome teaching skills to The Culinary Center. With proud northeastern roots, Chef Copps studied under Jacques Pépin at Boston University and has worked amongst such Boston culinary elite as Julia Child and Todd English. In addition to teaching, she has been featured on “The Today Show” and on national radio. She has also written for numerous culinary publications. When not in the kitchen or classroom, Chef Copps can be found up to her elbows in yarn, paint and camera lenses or playing her guitar.

CHEF BRENDA LANOUE



Few female chefs can claim they survived the demanding kitchens of European and Asian masters – and even fewer have thrived. True to her training at the famed La Varenne in Paris, Chef LaNoue is regarded as one of the most passionate and inspiring instructors in the modern culinary landscape. She comes to The Culinary Center after launching the wildly successful Long Life Café at Google headquarters. She met Chef Kelly when she was an instructor at the prestigious Culinary Institute of America in Napa Valley. After years of wooing her, we’re delighted that Chef LaNoue brings her passion for teaching, travel and authentic local ingredients and cuisine to Oceania Cruises’ Culinary Center.

CHEF KELLIE EVANS



Chef Evans’ teaching style is informed by a fascinatingly diverse culinary background. Most recently, she created over 2,500 recipes for print, website and cookbooks as a food editor for *Saveur* magazine. She is the featured instructor in a series of technique videos for *Saveur*, which she also produced. Chef Evans was the Executive Chef for a catering enterprise in New York where her team serviced the productions of “Boardwalk Empire,” “Nurse Jackie,” “Sesame Street,” “Blue Bloods” and “30 Rock.” Chef Evans has also been a food stylist and is a graduate of the French Culinary Institute in New York.

CHEF DAVID SHALLECK



Author of *Mediterranean Summer*, the multi-lingual Chef Shalleck is our resident expert on Mediterranean cuisine, having lived and traveled the Mediterranean extensively as the private chef to a titled family aboard their yacht. Following his work at sea, Chef Shalleck competed on Chef Cat Cora’s team in the “Iron Chef” series where he caught the bug for culinary television. He has produced the series “Essential Pépin,” “Made in Spain” with José Andrés and “Chef’s Story.” Chef Shalleck’s classes are infused with his expertise and inspiration, both deeply rooted in the Mediterranean.



THE
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Classes



*At the first hands-on
cooking school at sea,
learn the secrets
of regional cooking
techniques and master
celebrated local recipes.*

AMORE - LOVE OF LEMONS

As a favorite ingredient of most chefs, lemons bring zest and flavor to whatever dish they adorn. Celebrate the diversity and splendor of the lemon on the Amalfi Coast of Italy and its use throughout the Mediterranean. Master the art of the famed northern Italian risotto, prepare a delicious Roman-inspired lemon chicken scallopini and make limoncello from scratch. Also, enjoy one of our most-requested desserts – the drunken limoncello cake.



ARABESQUE

Based on the travels of Executive Chef Kelly in Morocco and Turkey, this class explores the trending culinary traditions and recipes of two ancient and revered cuisines. Learn the basics of tagine cookery and gain an appreciation for how the foods of these two great countries have influenced modern world gastronomy. Learn how to make nut milks and preserved lemons – prized in the Arabesque region and around the world. These cuisines are a favorite amongst our chefs, and the recipes are beyond delicious.



CUBAN FAMILY TABLE

Explore Cuba through treasured family recipes from the kitchens of home cooks who have passed their secrets down for generations. Learn the key to succulent meats, savory rice, creamy beans and abundant desserts. Plus, discover the secrets of the perfect mojito and travel back in time with us to Old Havana.

ESSENTIAL PÉPIN

Help us celebrate the glorious career of our Executive Culinary Director, Jacques Pépin. Regarded in the chef community as the Master of Technique, Jacques has demonstrated a lifelong passion for culinary technique that inspired this class. Brush up on your knife skills and master the emulsion – the secret of perfect salad dressings. Prepare a collection of delicious dishes while practicing the basic techniques that chefs have learned from Jacques over the past six decades.



FISH MASTER CLASS

As we all balance our diets for diversity, fish is one protein that consistently intimidates even the most experienced of home cooks. In this popular technique-driven class, you'll master the basics of fish cookery: searing, baking, shallow poaching, deep poaching, curing and ceviche. When you finish this class, you will know how to purchase and store fish, and cook or prepare it in a diverse number of ways. This class also shares the passion and practices in the worldwide chef community for sustainable fishing and responsible aquaculture.

FOOD OF THE GODS

Greek cuisine is so popular with our faculty that we asked them to nominate their favorite recipes from our top destinations in Greece: Santorini, Rhodes, Crete and Athens. Travel with us across Greece and learn their secrets for perfect grilling, using warm spices, seasonal vegetables and the key ingredient – extra virgin olive oil. If you are a fan of healthy food with lots of flavor, this class is a must for your culinary bucket list.



PIZZA MASTER CLASS

Based on the award-winning book *The Pizza Bible*, this class was designed by the author and producer of this at-home pizza cookbook. Learn the essentials of regional pizza doughs, how to grill a pizza in your backyard barbecue and the secrets to authentic pizza sauce. Gain the confidence you need to host a delicious and authentic pizza party at home.



RED GINGER FAVORITES

Our famed restaurant Red Ginger is the inspiration for our class devoted to Asian cuisine. In this class, you will explore two diverse cuisines: Chinese and Thai. You'll master classic Asian ingredients and the fundamental cooking techniques of this class such as knife skills, mise en place and high-heat cooking. You'll also learn how to work with rice paper and pad Thai noodles.



ROMAN HOLIDAY

For centuries, the world has come to Rome, bringing every imaginable spice, ingredient and cooking technique. This ancient city has never lost its love of home-cooked meals, or casareccia, despite the culinary opulence, trends and passions that come and go in this glorious city. Celebrate the favorite pastas of Roman homes, such as spaghetti alla carbonara, bucatini all'amatriciana, as well as grilled lamb chops and a delectable Roman dessert.



TAPAS PARTY

The tapas lifestyle is gaining popularity outside of Spain with small plates of savory and delicious food being shared with friends over great wine and conversation. You'll be perfectly capable of hosting a tapas party after this class – complete with our authentic recipe for sangria. Learn how tapas differentiate themselves across Spain, from the inventive gastronomical innovation of San Sebastián and the rustic street food of Barcelona to the beach-inspired treats of the Costa del Sol, by rolling up your sleeves and making them yourself.



This is just a sample of The Culinary Center classes available on board Marina & Riviera. Please visit our website for updated information as classes are subject to change.



TASTE THE FLAVORS OF THE WORLD

Our Culinary Discovery Tours[™] invite you to immerse yourself in cultures worldwide through the lens of local cuisine. Whether it's joining a cooking demonstration led by a Michelin-starred chef in Provence or learning all about traditional Uruguayan barbecue while in Montevideo or Punta del Este, these tours bring you authentic epicurean experiences in chef-selected restaurants and culinary venues around the globe. Come aboard and taste the true flavors of the world with Oceania Cruises.

ARGOSTOLI, GREECE

FORAGING TOUR & GREEK COOKING CLASS

Join your Culinary Center chef for a walking and foraging tour through the charming town of Argostoli. Stop by the local produce market and purchase fresh tomatoes to make the traditional Dakos of Greece – a traditional shepherds' dish in which grated tomatoes are placed on barley rusks and topped with feta cheese and extra virgin olive oil. Visit local bakeries to purchase breads and confections, and enjoy a sampling of Greek mezze at a seaside taverna that you will later replicate back on board at The Culinary Center.



BARCELONA, SPAIN

CHEF'S GASTRONOMY TOUR & TAPAS LUNCH

Join your Culinary Center chef and a local Catalan culinary expert on a tour specially designed for food and wine lovers who desire a chef's look at gastronomic Barcelona. A walk through Boqueria Market offers insight into a range of local and exotic specialties. A lovely walking tour through the Gothic Quarter leads to the bustling Santa Caterina market – where locals and chefs alike shop. Enjoy a classic tapas lunch at Tapeo restaurant and close the memorable culinary experience with a stop at the delectable Bubó pastry shop.



BILBAO, SPAIN

CHEF MARKET TOUR & TAPAS COOKING CLASS

Shop like a local at Mercado de la Ribera in central Bilbao with your Culinary Center chef and a local guide, then stroll through the Old City to explore this culinary mecca. Stop along the way for flavorful tapas and pintxos in Plaza Nova. Enjoy a short photo stop at the exterior of the famed Guggenheim museum, and top off the afternoon with a hands-on tapas and pintxos cooking class back on board at The Culinary Center.



BUENOS AIRES, ARGENTINA

AN ARGENTINE CULINARY EXPERIENCE

Visit the colorful and vibrant Mercado San Telmo in central Buenos Aires to explore the selection of tropical fruit and local sausages, such as chorizo and morcilla. With your chef from The Culinary Center, shop for fragrant spices used in the famous dishes of Argentine cuisine. Join local chefs at The Argentine Experience for a cooking lesson and a lunch of modern and traditional Argentine favorites. Also enjoy some Argentine confections at the Havanna café and a stop at Volta ice cream shop, known for its famous dulce de leche ice cream.

CÁDIZ, SPAIN

CHEF TOUR OF CÁDIZ MARKET & TAPAS LUNCH

In the bustling Mercado de Abastos, you'll see firsthand the bounty of seafood and produce that arrives in Cádiz on a daily basis. The market has long been a gathering place for vendors selling local fruit and vegetables, meats, cheeses and fresh fish. The lobsters tend to be particularly large, and there are plenty of more exotic items such as sea snails and sea urchins on display. Later savor a variety of flavorful Andalusian tapas accompanied by a glass of wine or sherry at a popular restaurant in the heart of Cádiz.



CASABLANCA, MOROCCO

CHEF TOUR & MOROCCAN COOKING CLASS

Gain insight into the culinary world of Moroccan cuisine and uncover why it is emerging as a premier culinary destination. Join your Culinary Center chef and local guide for a unique look at the Central Market of Casablanca followed by a visit to the ancient city's famous olive market. Forage for preserved lemons, rose water, argan oil and possibly even a tagine, to later use during your Moroccan cooking class. Enjoy mastering classic Moroccan dishes and a festive luncheon celebration back on board at The Culinary Center.



CASTRIES, ST. LUCIA

SPICES COOKING STUDIO

Discover the subtleties of authentic St. Lucian cuisine during a hands-on cooking class using fresh and seasonal ingredients. As you learn how to prepare several traditional St. Lucian dishes, perhaps including the national dish of green fig and salt fish salad, gain insight on the cuisine's Creole, French and West Indies influences. Savor your lunch alfresco with beautiful views of the sea before visiting the famous open-air Castries Market where many of the local ingredients can be found.



CATANIA, SICILY

CHEF MARKET TOUR, CANNOLI & LUNCH

Enjoy the ultimate Sicilian culinary experience at the Mercato del Pesce, the classic open-air fish and produce market in Catania. Accompanied by your Culinary Center chef and an expert culinary guide, explore this ancient market and take in the wonderful cacophony of exotic sights and sounds, where locals sell everything from blood oranges to cuttlefish. Sample the street food of Sicily and savor a degustation lunch perfectly paired with exquisite wines at a local restaurant. Top off the experience with a taste of delicious cannoli from a Sicilian pastry master at a nearby patisserie.



CORFU, GREECE

MARKET-TO-TABLE CHEF TOUR & COOKING CLASS

Shop like a local in this foraging culinary tour complete with a cooking class on board. Receive a shopping assignment from your Culinary Center chef and gather produce, cheeses and specialties at the local market with your fellow travelers. Stroll through this enchanting city as you continue to shop for extra virgin olive oil and other delicacies. Back on board, partake in a cooking class on Corfu cuisine using the bounty of your foraging efforts.



CORK (COBH), IRELAND

BALLYMALOE COOKING SCHOOL

Join your Culinary Center chef and enjoy the day at one of the top culinary destinations of Ireland – Ballymaloe, a country estate converted into a world-renowned cooking school for professionals and amateurs. Situated in the heart of a sprawling 100-acre organic farm, tour the unique and often photographed culinary and herb gardens, wander about the free-range poultry farm and watch an enlightening cooking demonstration at Ballymaloe House. Top off the experience with a food tasting during which you are certain to notice the vibrant flavors of organic ingredients.



COZUMEL, MEXICO

CHEF MARKET TOUR & MAYAN COOKING CLASS

Together with a local Master Chef, shop for exotic Yucatecan fruit and seasonal produce such as chayote squash and pitaya cactus at the colorful open-air Mercado Municipal. Then discover the Mayan chocolate story at The Mayan Cacao Factory, learning about the ceremonial and medicinal roles of the sacred cacao seed in Mayan culture. Return to The Culinary Center on board for a hands-on cooking class with our Mexican Master Chef and enjoy a hearty lunch of Yucatecan specialties, including Mexican-inspired drinks and the country's signature mole sauce.

HELSINKI, FINLAND

CHEF MARKET TOUR & NORDIC COOKING CLASS

Gain insight into the cuisine of Helsinki by touring the unique and historic local kauppahallo (covered market) and kauppatori (open market) where you will find cured moose meats, reindeer sausage, cured fish and the savory Lapland cheeses, along with fresh seasonal berries and vegetables. After browsing the markets and gathering the ingredients for your private cooking class, depart on a relaxing panoramic tour of Helsinki. Back on board, learn techniques for preparing gravlax – the cornerstone of Nordic cuisine – along with other delicacies. You will also partake in a festive tasting of Finlandia vodka.



KOPER, SLOVENIA

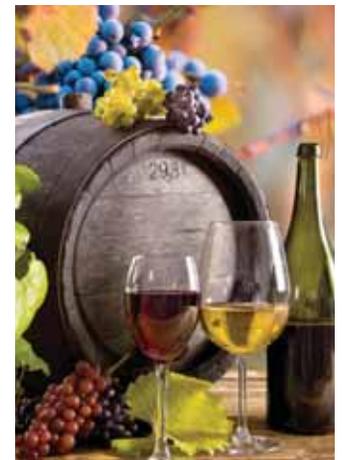
CHEF TOUR: TRENDING CULINARY SCENE

Designed for the intrepid gourmand, this tour invites you to uncover why Slovenia is emerging as a premier culinary destination. Tour the revered Fonda fish farm in Piran Bay with your Culinary Center chef and meet the family who created the gold standard in aquaculture. Sample Fonda branzino accompanied by local wine before traveling to a picturesque hillside restaurant with beautiful views of the Slovenian countryside and sea. Learn about Slovenia's artisanal olive oil and salt from experts, and enjoy a delicious tasting lunch of regional dishes paired perfectly with local wines.

FLORENCE / PISA / TUSCANY (LIVORNO), ITALY

TUSCAN FOOD & WINE AT LUXURIOUS VILLA DIANELLA

Enjoy a day in the Tuscan countryside and a truly authentic food and wine experience. Meet your Culinary Center chef and a local guide to shop at the Mercato Centrale. Travel to Villa Dianella for a cooking demonstration and sumptuous luncheon with wines from the villa. Learn about olive oil and winemaking traditions from the heart of the Chianti DOCG wine-growing region dating back to when the Medici family used the villa as their country home during hunting season. Crown the experience with a stroll amongst the gardens or take a tour of the cellars.



MÁLAGA, SPAIN

ATARAZANAS MARKET, TAPAS & SPANISH WINES

Experience Málaga like a true gourmand with your Culinary Center chef, visiting Atarazanas Central Market, an architectural gem housing a vibrant collection of fresh fish, Spanish ham and cheeses, and fruit and vegetables. As you shop the market for your tapas class, sample Spanish specialties and savor the unique ambiance. Afterward, stroll the center of Málaga as your chef stops for wine, olive oil and local delicacies to enjoy later. Back on board, learn the art of preparing tapas as you enjoy tastings of cava, local sherry and classic sangria.



MARSEILLE, FRANCE

MICHELIN CHEF REINE SAMMUT & AIX MARKET

Immerse yourself in the cuisine of Provence in this chef-centered tour designed for food and wine enthusiasts. Travel

to a colorful market in Aix-en-Provence with your chef where you will discover unique and seasonal products as locals do their daily shopping. Then travel to the cookery school of Reine Sammut, one of the few Michelin-starred female chefs in France. Enjoy a cooking demonstration with Chef Sammut and lunch at the charming Auberge La Fenière before returning to the ship for a special tasting of local specialties, including the unforgettable Provence rosé.



MONTE CARLO, MONACO

NICE MARKET VISIT & CHÂTEAU EZA LUNCH

Discover the celebrated open-air seaside market in Nice, known for elegant flowers, photo-perfect fruit and vegetable stalls and quaint cafes. As you browse and sample treats, your Culinary

Center chef will point out favorite vendors and share insight on the regional specialties, such socca, the popular chickpea crepe. Afterward, drive to a picturesque medieval village on the sea for an exquisite lunch at a Michelin-starred restaurant at the impressive Château Eza.



MONTEVIDEO, URUGUAY

GRILLING CLASS, LUNCH & WINE IMMERSION

Pairing a boutique vineyard tour in the Canelones region with a traditional Uruguayan barbecue, this culinary immersion is perfect for meat and wine connoisseurs. Sample trendy Uruguayan wines, heralded as rivals of their Bordeaux sisters, and learn the secrets and techniques of authentic Uruguayan grilling in a hands-on cooking class. More than simply a dish, Uruguayan barbecue is an iconic part of the country's identity and a cherished ritual. As you partake in this classic Uruguayan experience, mingle with fellow food and wine lovers at the picturesque and artisanal Canelones winery.

OSLO, NORWAY

MATHALLEN FOOD HALL & NORWEGIAN PUB LUNCH

Accompanied by our Culinary Center chef, tour the impressive Mathallen Food Hall, enjoy tastings of locally made cheeses and sample Norwegian beer. Stroll Oslo's streets as you try beers at a local pub and the Oslo Beer Academy. Then savor an authentic three-course Norwegian luncheon paired with beer tastings at an authentic Norwegian inn-style restaurant.

PORTOFINO, ITALY

CHEF MARKET TOUR, PESTO, PASTA & LUNCH

Discover why Liguria is considered one of the true stars of Italian cuisine. Accompanied

by your Culinary Center chef, take a short cruise along the coastline to Rapallo where you'll visit a local culinary expert's famous gourmet shop for tastings of the renowned Ligurian olive oil. Explore the local market to learn why the fragrant Genovese basil is perfect for pesto. In the seaside town of Recco, enjoy a delicious traditional Ligurian lunch and an unforgettable cooking demonstration at a third-generation family restaurant.



PUNTA DEL ESTE, URUGUAY

GRILLING CLASS & LUNCH AT COUNTRY LODGE

Perfect for meat lovers, this tour is an informal, hands-on class delving into the famous grilling techniques and traditions of Uruguay, known as parrillada. Enjoy a picturesque drive inland to a countryside lodge where you will discover the Uruguayan

art of grilling meat and sample delicious traditional appetizers and liqueur. Join your Culinary Center chef and a local grilling master for a complete immersion, from selecting the firewood and building an outdoor fire to preparing the meat and grilling it to perfection. Crown the experience with a sumptuous lunch in a scenic setting.





ROATAN, HONDURAS

HONDURAN FARM & OCEAN-TO-TABLE EXPERIENCE

With your Culinary Center chef, learn all about the world of sustainable hydroponic gardening as well as the local ocean-to-table shrimp fishing in Honduras. At the impressive hydroponic gardens of the Blue Harbor Tropical Arboretum, harvest local lettuces for your luncheon and stroll among fragrant tropical fruit such as starfruit, noni and mangoes. Later enjoy a private cooking demonstration and chef-prepared luncheon at a white sandy beachfront restaurant on gorgeous Big French Key.



ST. JOHN'S, ANTIGUA

MARKET VISIT & COOKING DEMO

Explore the colorful and unique public market in St. John's, featuring a range of seasonal tropical fruit and vegetables, including breadfruit, mangoes, soursop, dasheen and the famous Antiguan black pineapple. Accompanied by your Culinary Center chef, experience how locals shop in this vibrant Caribbean market, and then travel to a boutique resort for a cooking lesson by the owner and renowned chef. Afterward, enjoy a fresh, seasonal lunch at this hidden oasis and relax in the beautifully manicured gardens.



RHODES, GREECE

COOKING LESSON & LUNCH AT FAMILY TAVERNA

Together with your Culinary Center chef, enjoy a relaxed morning with a Greek family at their restaurant, Hatzikelis, followed by a sumptuous luncheon in their garden restaurant in the heart of Old Town Rhodes. Learn how the family shops for fish and produce for today's menu, help with some hands-on cooking and then enjoy a magnificent luncheon of authentic Greek classics and local wines amongst the splendor and grace of this ancient city.

RIGA, LATVIA

CHEF'S MARKET TOUR & LATVIAN COOKING LESSON

Discover Europe's largest market and bazaar, Riga Central Market, with a local Latvian chef and your Culinary Center chef. Taste local specialties, shop for ingredients for your Latvian cooking class, and take in the unique atmosphere and architecture of this bustling UNESCO World Heritage site. Enjoy a panoramic tour of the city of charming Riga as you travel to and from the market. Back on board at The Culinary Center, experience true farm-to-table cooking as you prepare fresh and seasonal dishes, and later enjoy a delicious lunch paired with artisanal Latvian beers.



TALLINN, ESTONIA

FISH WORKSHOP & TALLINN'S OLD TOWN

Accompanied by your Culinary Center chef, visit a restored Estonian fishing village for a culinary workshop on fish and fish cookery from a local fish expert. Then travel Tallinn's upper Old Town for a short guided tour that includes a photo stop, offering a panoramic view of this enchanting old city. At a local restaurant, sample traditional Estonian cake and try Vana Tallinn, the famous liqueur of the area, along with honey beer. Afterward, explore Old Town even further on your own, perhaps enjoying the local shops or the nearby fragrant flower market.





TANGIER, MOROCCO

CHEF MARKET TOUR, LUNCH & COOKING DEMO

Pass the famed Mendoubia Gardens as you accompany your Culinary Center chef to Tangier's Grand Socco, the central market. Shop for local spices and colorful tagines, which refer to the traditional Moroccan stews as well as the conical pots in which they are prepared. Your chef will purchase Moroccan spices such as ras el hanout, la kama and za'atar for your afternoon class. Savor harira soup, tagine, couscous, Moroccan tea and other local specialties during a traditional lunch. Return to The Culinary Center to master the time-honored technique of tagine.



TAORMINA, SICILY

CHEF MARKET TOUR, CANNOLI, PASTA & LUNCH

Enjoy the ultimate Sicilian culinary experience at the Mercato del Pesce, the classic open-air fish and produce market in Catania. Accompanied by your Culinary Center chef and an expert culinary guide, explore this ancient market and take in the wonderful cacophony of exotic sights and sounds, where locals sell everything from blood oranges to cuttlefish. Taste delicious cannoli from a Sicilian pastry master at a nearby patisserie, and top off the experience with an exquisite luncheon and cooking demonstration at a famed restaurant in picturesque Taormina.



TORTOLA, BRITISH VIRGIN ISLANDS

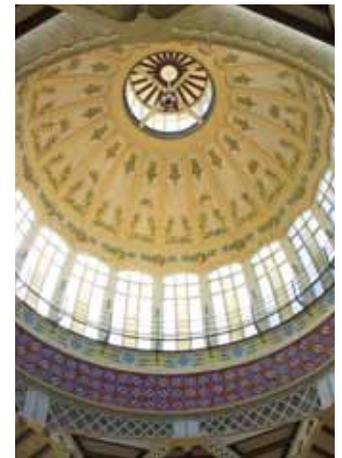
BIODYNAMIC FARM & ISLAND-INSPIRED LUNCHEON

Travel off the beaten path during a scenic drive to a picturesque biodynamic farm situated on the northern shore of Tortola. Perched on a parcel of terraced land overlooking the sea, the Good Moon Farm is your first stop, which grows organic produce according to the lunar calendar. Tour the farm and savor the unique environment overlooking the sea. Enjoy spectacular views of the island on your way to the artist colony of Trellis Bay, where you'll enjoy a fresh lunch of grilled fish, seasonal vegetables from the farm and local favorites.

VALENCIA, SPAIN

CHEF'S MARKET TOUR & PAELLA LUNCHEON

Tour Valencia's magnificently restored Central Market, an ornate domed structure housing nearly 400 stalls that offer everything from fish and fruit to olives and local specialties such as horchata (tiger nut milk). Dine on authentic Valencian paella seaside at La Pepica, one of the city's most famous paella venues. Back on board at The Culinary Center, learn the art of paella through a cooking demonstration with ingredients freshly purchased from the market.



VENICE, ITALY

VENETIAN MASTER COOKING CLASS & MARKET

Take a water taxi for a picturesque cruise along the canals of Venice to the centuries-old Rialto Market. Browse countless stalls filled with fresh produce and seafood such as blood oranges, baby octopus and soft-shelled crab. At a Venetian master chef's private villa, enjoy a cooking demonstration of iconic dishes prepared with traditional ingredients. Afterward, savor a sumptuous and authentic luncheon in this quintessential Venetian home. For dessert, stop for fresh gelato during your stroll back to the ship.



This is just a sample of the extensive Culinary Discovery Tours™ available on board Marina & Riviera. Please visit our website for updated information as tours are subject to change.

An insider's look at regional ingredients, traditions and dishes that have shaped the world's top culinary destinations.



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