

La Combe en Périgord

A personal invitation

Come and join us for a week at LA COMBE, our 18th-century country house deep in southwest France's Périgord Noir. Discover the unique blend of cultural and culinary riches that have made this beautiful region such a magical place. Experience the enchanting qualities of rural life in *La France Profonde*.

Also called the Dordogne, this region is best known outside France for its extraordinary prehistoric cave paintings and spectacular medieval castles and villages. The French themselves, however, revere Périgord for its regional cuisine based upon unrivaled ingredients, including the finest truffles, walnuts, wild mushrooms and foie gras. According to a recent survey published by LE FIGARO, the leading French newspaper, the French themselves regard Périgord as "the best place to eat in all of France".



Drawing on our wide experience in the worlds of cooking, travel and hospitality, we have spent the last few years carefully restoring LA COMBE into a hub for a range of culinary and cultural activities, from special cooking programs led by some of the world's best-known cookbook writers and culinary professionals, to outings to discover the markets, vineyards, *fermes-auberges* and celebrated restaurants of Périgord.

Our weekly programs are designed to let you sample the best this culinary paradise has to offer, and include all meals and wine at restaurants we visit and at LA COMBE. You'll also have ample time to enjoy other local activities such as antique-hunting, exploring prehistoric caves, medieval châteaux and market towns; recreations such as bicycling, canoeing, horseback-riding and golf; or just relaxing beside our swimming pool.

Bon appétit!



La Combe en Périgord

LA COMBE is a *maison de maître* (gentleman's house) set amid 30 acres of farmland and woods in a secluded valley close to the Vézère River and the little town of Les Eyzies, home to the world-renowned French National Museum of Prehistory. The main buildings of LA COMBE are set around a rustic courtyard, which forms the heart of the property.

On one side is a beautifully restored Périgordine stone barn, which provides four self-contained split-level apartments, each with its own private entrance onto the courtyard. Each apartment has a sitting room and a bedroom individually furnished with antiques, with a luxuriously appointed American standard en suite bathroom. Alongside the guest wing is a large, south-facing swimming pool, which enjoys the sun all day long.

Opposite is the main house, offering a large drawing room with a massive stone fireplace, an inviting dining room for up to 12 guests, and a cozy book-lined library with an underground wine cellar. Also in the main house is the newly converted 400-square-foot French country-style kitchen, custom-designed with European cooking ranges and the latest top-of-the-line American and European appliances. The kitchen opens onto a *potager* garden, which provides a wide variety of French herbs as well as freshly grown seasonal vegetables.

You will find LA COMBE a comfortable private home where you are a welcome guest. Your privacy is respected and all the facilities are at your disposal. A fully stocked and unrestricted wine and aperitif bar is open day and night in the drawing room. Freshly brewed coffee, tea and cookies are always available in the kitchen. Or relax in the library with some good music and browse through our travel books and cookbooks or choose a video. If you really need to know what's happening in the outside world, we have satellite television and internet access for e-mail.

While you are with us at LA COMBE, we want you to enjoy our home as if it were your own.

Santé!



Three ways to enjoy La Combe

We have a maximum of eight guests at any time at LA COMBE, which we find is the optimum number for us to provide you with genuinely personal attention and service, and to make sure that we can cater to the special interests and needs of every guest. Your fee includes all accommodation, food and wines at LA COMBE and at selected restaurants, admission to local venues, local transportation and group transfers, and in the case of Guest Chefs' Programs, hands-on cooking instruction.

GUEST CHEFS' PROGRAMS. We are delighted to welcome to LA COMBE award-winning cookbook authors and cooking professionals such as Georgeanne Brennan, Lora Brody, Joyce Goldstein, Barbara Fenzl and Joanne Weir, who will be using our custom-built kitchen and the surrounding périgordine countryside to teach their unique skills.

Each chef prepares his or her own special program according to the season's produce and particular expertise. A typical week includes three or four 'hands-on' cooking classes, visits to farmers' markets and local artisans producing regional specialties, and meals at notable local restaurants.

Contact us on our website, www.lacombe-perigord.com, for the calendar of guest chefs' programs and tariffs.

'LA VIE EN PERIGORD' PROGRAMS. As described on the opposite page, these are week-long programs that we have designed to let you savor the unrivaled quality of life in the Périgord, through its local history, culture, food and wines.

Individual programs are built around seasonal specialties and produce, including accompanied visits to medieval village markets and fairs, *foie gras* farms, walnut mills, vineyards, artisan cheese makers, and truffle and *cèpe* markets and liberal samplings of local restaurant dining, from farmhouse cuisine to Michelin stars.

Ample time will remain for other activities such as antique-hunting, bicycling, canoeing, hiking, horseback-riding or just relaxing with a book beside our pool.

THE UN-PROGRAMMED PROGRAM. For those who just want to take each Périgordine day as it comes, book a few relaxing days with us to enjoy life at your own pace. Do just as much or as little as you like—we'll be pleased to help you with suggestions to match your mood.

Individual guests and couples are welcome to join us when no scheduled programs are in progress—there is a minimum stay of two nights. Contact us for available dates.



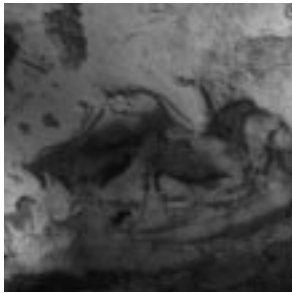
Nearly every village in the Dordogne has its weekly farmers' market, still the most enticing place to buy fresh produce.



The hilltop town of Domme offers an unforgettable panorama of the majestic Dordogne River.



Castles, cathedrals, churches: there are more 'listed' historic monuments in Périgord than in any other part of France, outside Paris.



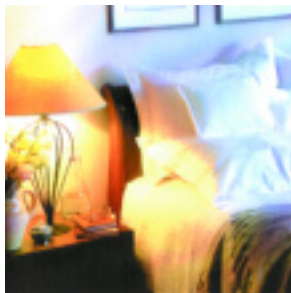
Much of the world's finest prehistoric art, including the 15,000 year-old paintings in the Lascaux caves, is found a few kilometers from LA COMBE.



The open courtyard at LA COMBE forms the rustic heart of the property.



The kitchen at LA COMBE, has ample space for both instruction and hands-on participation.



At LA COMBE, the accent is on comfort—fresh flowers, soft lighting, fine linens and American-sized beds.



Your en suite bathroom at LA COMBE—an oasis of comfort with fluffy white towels and hand-milled French soaps.



At LA COMBE you have a choice of breakfast served in the courtyard or in the dining room.

La Vie en Périgord program

The following program has been specially designed for the Williams-Sonoma Culinary Excursion™ from May 8-17, 2003. Please note, some itinerary items may change.

- 👑 **DAY ONE:** Afternoon arrival. Settle into LA COMBE. We'll meet to discuss the week's activities over welcome apéritifs and hors d'oeuvres. Dinner in the lovely dining room of LA COMBE will introduce you to Southwest French specialties.
- 👑 **DAY TWO:** In the morning, we'll visit the historic town of Montignac-Lascaux, to tour world-famous prehistoric cave paintings. After lunch, we'll stroll through magnificent 18th-19th century formal gardens and explore the Dordogne Valley. We'll convene for dinner at Au Vieux Moulin, a converted water mill on the banks of the Les Eyzies River.
- 👑 **DAY THREE:** The day begins with a foie gras demonstration at LA COMBE, followed by a visit to the farmers' market in nearby St. Cyprien. After lunch in a quaint monastery town, we'll participate in the first of three hands-on cooking classes taught by cookbook author Lora Brody. Apéritifs will be served before enjoying the dinner prepared by the group.
- 👑 **DAY FOUR:** After breakfast, we'll travel to the Château Bélingard winery in Bergerac, where Count & Countess de Bosredon will host an exclusive tour and tasting. We'll have lunch in Bergerac, then return to LA COMBE for another cooking class taught by Lora Brody.
- 👑 **DAY FIVE:** In the morning, we'll learn about truffle hunting at *Truffière de la Bergerie*. We'll then attend a private cooking class and lunch with Chef Victor Arnaud of Le Vieux Logis, a converted 17th-century monastery. Before dinner at LA COMBE, we'll have a chance to explore some local shops.
- 👑 **DAY SIX:** It's market day at Sarlat, a perfectly preserved medieval city. We'll enjoy lunch at a specialty *charcuterie*, followed by a visit to the last remaining water-powered walnut mill in the region. In the afternoon, we will experience our final cooking class with Lora Brody.
- 👑 **DAY SEVEN:** The morning will be spent with a private viewing of Château de Losse, a magnificent renaissance castle overhanging the Vézère River. After lunch at Auberge de Castel-Merle, we'll enjoy a free afternoon. Dinner will be at Hôtel du Centenaire, a two-star Michelin restaurant.
- 👑 **DAY EIGHT:** After breakfast, we'll travel to Bordeaux. We'll participate in an exclusive tour and tasting at an artisan chocolatier and explore the ancient limestone cheese-aging cellars of an *affineur* (cheese ager). After pairing handcrafted cheeses with local wines, we'll relax before our farewell dinner.
- 👑 **DAY NINE:** It's an early start with breakfast and then we'll travel back to the US.



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Your hosts, **Wendely Harvey and Robert Cave-Rogers**, spent two years looking at houses in the Périgord to serve as the base for their culture and cuisine programs before choosing LA COMBE in 1996.

Wendely Harvey was the publisher and editorial director of many award-winning cookbooks, including the 43 volume WILLIAMS-SONOMA KITCHEN LIBRARY and LIFESTYLES series. Born in Australia, she has lived and worked in Europe, South-east Asia and Australia. From 1991–98 she was based in the United States, working closely with many of America's leading cookbook authors, cooking teachers, and chefs.

Robert Cave-Rogers, born in the United Kingdom, spent ten years in hotel operations with the management company of the grand-luxe MANDARIN HONGKONG and ORIENTAL BANGKOK hotels before moving to the United States in 1987 as a book publisher. In 1997 he moved to France to oversee the restoration of LA COMBE and immerse himself in the culture and history of the Périgord.

LA COMBE is 350 miles from Paris. There are regional airports at Bordeaux (90 miles), Bergerac (25 miles) and Périgueux

(25 miles), but for many visitors the most agreeable and scenic route is via TGV (high speed train) from Paris to Angoulême (2 hrs 20 mins) where we meet all groups. Full information on transportation will be provided upon booking.



For program information, tariffs or reservations, contact our US office at phone/fax 1-888 LA COMBE (888-522-6623) or write LA COMBE EN PERIGORD, 3450 Sacramento St., #436, San Francisco, CA 94118 or e-mail us at info@lacombe-perigord.com

In France, please contact us at:
phone (33) 5 53 35 17 61 fax (33) 5 53 35 25 64
Visit our website at <http://www.lacombe-perigord.com>