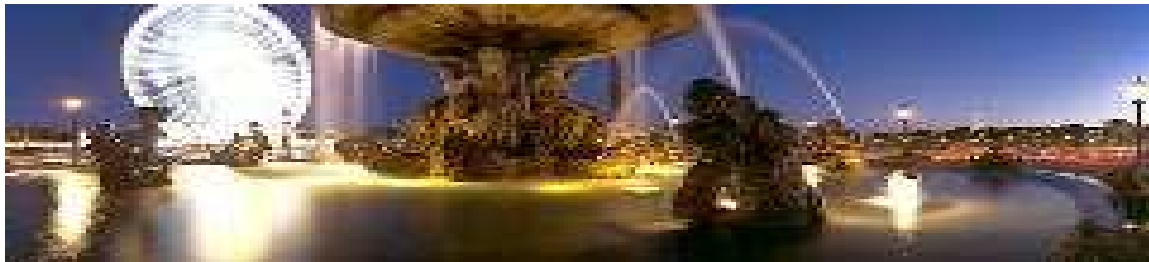


Retracing the footsteps of Auguste Escoffier's career, Les Amis d'Escoffier Society of Chicago presents

A Taste of Paris  *Le Diner d'Automne*
October 18 ~ 23, 2009

*P*aris needs no introduction.....each stone has witnessed events & decisive steps in the progress of civilization.



Sunday, October 18

Departure for Paris, "The City of Light."

Monday, October 19

Morning arrival at Charles de Gaulle Airport.

We transfer by deluxe motor coach into Paris and check in for 4 nights at the elegant Hotel Lutetia, 4-star luxury hotel.

The Hotel Lutetia is a modern-day reflection of the Belle Epoque and Art Deco periods; the embodiment of contemporary, stylish Parisian living. Nestled in the heart of one of Paris' most fashionable districts Saint-Germain-des-Pres, it is within walking distance of the River Seine, Musee d'Orsay Notre Dame and the designers' studios and boutiques of the Left Bank.

In the late afternoon we have a guided visit of Paris and a Welcome Dinner at Brasserie Fernand, a typical Parisian brasserie.

Tuesday, October 20

After breakfast we visit E. Dehillerin, a cook's shop established in 1820 and Fauchon, an incredible food emporium.

Then on to Montmartre to visit the Basilica of Sacre Coeur, stroll the Place du Tertre outdoor artists' district and enjoy lunch at Restaurant Chez Eugene.

In the afternoon we enjoy more sites in this fascinating city; Champs Elysees, Arc de Triumph, Eiffel Tower and a cruise down the River Seine on the famous "Bateau Mouches."

The evening is at leisure with dinner on your own.

THE WORLD OF MBI WILL BE PLEASED TO MAKE DINNER RESERVATIONS AT ANY MICHELIN-STARRED RESTAURANTS IN PARIS FOR YOU.

Wednesday, October 21

Early in the morning we have a private tour of Rungis, Europe's largest wholesale market. We return to the hotel for breakfast and the remainder of the day is at leisure for sightseeing, shopping, museums and preparation for our exquisite evening!

Le Diner d'Automne is hosted by the Ritz Paris and Chef de Cuisine Michel Roth, Executive Chef of Le Espadon who just recently received their 2nd Michelin Star. Our dinner will be held the private *Salon Cesar Ritz*, designed with an exquisite vision of classical statuary and greenery - a salon built around a garden. Its interior décor echoes the tranquility of the outdoor garden and as daylight fades, the entire terrace is illuminated in a flood of gentle light. Truly magical!

Chef Michel Roth has led a brilliant culinary career that includes a list of prestigious 1st Place awards: Prix Pierre Taittinger, Trophée Internationale Auguste Escoffier, Bocuse d'Or World Cuisine Contest and the honor of Meilleur Ouvrier de France (MASTER CHEF OF FRANCE).



The Ritz Paris, located in the heart of Paris at 15 Place Vendôme, is one of the most prestigious and luxurious hotels in the world; a Parisian Palace recognized by the Leading Hotels of the World Organization. When the visionary Cesar Ritz encountered one of the loveliest squares in Paris, the result that emerged in 1898 was a luxury hotel like no other. A synonym for elegance and perfection it is the oldest Ritz Hotel in the world. Together with the culinary talents of the Ritz Paris' 1st Head Chef, Auguste Escoffier, Cesar Ritz offered the world an alliance of joie de vivre, opulence, service and fine dining.

Thursday, October 22

After breakfast we depart for Neauphle-le-Chateau to enjoy a visit and tasting at Maison Grand Marnier, followed by lunch at Brasserie du Theatre in Versailles. After lunch we visit the Palace of Versailles. Built in the 16th century as a hunting lodge for Louis XIII it expanded into an opulent palace that housed the kings of France through Louis Phillippe I. We return to hotel in the late afternoon. Our Farewell Dinner is at the famous brasserie Au Pied de Cochon in the old market district.

Friday, October 23

Breakfast and departure for Charles de Gaulle Airport for return flights.

Please complete the reservation form on the following page

TRAVEL PACKAGE INCLUDES: round-trip airfare Chicago/Paris if applicable, 4 nights hotel accommodations at hotel of your choice, daily buffet breakfast, ground, gastronomic lunches & dinners including wines, professional & cultural visits as per the itinerary, transportation by deluxe motor coach and *Le Diner d'Automne* at the Ritz Paris to include a commemorative plate and menu booklet. This travel package is also available from other U.S. cities - airfare quoted accordingly. Land packages (no airfare) are available upon request for travelers wishing to utilize their mileage.

TO RESERVE SPACE A \$500.00 DEPOSIT PER PERSON IS DUE WITH YOUR RESERVATION.

Final balances are due 45 days prior to departure. A confirmation will be sent upon receipt of your registration. The itinerary may be subject to change and cost may vary due to the exchange rate. A PASSENGER TRAVEL PROTECTION PLAN is available upon request from MBI, Inc.

2009 Diner d'Automne



October 18-23

of Travelers _____

Name (s) _____

Address _____

City _____ State _____ Zip _____

Telephone _____

Email _____

Please (✓) check your choice of hotel & accommodations

Hotel Lutetia 4-STAR LUXURY ___ \$3,925.00 per person, <i>Superior room</i> Double or Twin occupancy ___ \$4,075.00 per person, <i>Deluxe room</i> Double or Twin occupancy	Hotel Le Sainte-Beuve 3-STAR SUPERIOR ___ \$3,675.00 per person Double or Twin occupancy
Quality Hotel Paris Orleans 3-STAR ___ \$3,325.00 per person, Double or Twin occupancy ___ \$250.00 Single supplement	

___ Check, *please make payable to:* MBI ___ Visa ___ MC ___ AE

CREDIT CARD # EXP. SECURITY CODE

CARDHOLDER NAME AND ADDRESS (IF DIFFERENT THAN ABOVE)

CARDHOLDER SIGNATURE

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Mail: MBI, Inc. P.O. 6468 . Chicago, IL 60680

QUESTIONS? CONTACT MICHEL BOUIT ☎ LIZ BERGIN AT MBI, INC. 773.769.1790