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THE CULINARY CENTER

# THE CULINARY CENTER CLASSES



## BUNDLES OF LOVE

Who doesn't enjoy a bite of food with something special inside? From sweet to savory, this class is a fun way to spend two hours and taste lots of delicious food. You'll travel the world in this class, making dishes from around the globe, all celebrating these tasty little bundles. Dishes will vary by season, and you'll master a range of recipes that call on a variety of cooking techniques.

## HAPPY 80TH, JACQUES PÉPIN

Help us celebrate the glorious career of our Executive Culinary Director, Jacques Pépin, regarded in the chef community as the master of technique. We've selected recipes for this class that embrace Jacques' lifelong passion for culinary technique. Prepare delicious dishes while practicing the basic techniques that chefs have learned from Jacques Pépin over the past six decades. Drink a glass of Jacques' favorite champagne as a toast to the master, and send a Happy Birthday photo to him at the conclusion of each class!

## COTE D'AZUR

Known as the French Riviera, the southeastern coast of the Mediterranean is a rich culinary region extending from the Italian-French border in Liguria to the sunny beaches of Saint-Tropez. As a result of spending much time in this region, our faculty have selected their favorite recipes from Liguria and Provence, creating a class celebrating dishes you can easily replicate at home. Prepare dishes that capture the magnificence of the fresh produce, lavender fields, abundant seas and aromatic herbs of this enchanting Mediterranean coastline, and enjoy a glass of the region's whimsical Rosé.

## VIVA TAPAS

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 to the rustic street food of Barcelona to the beach-inspired treats of Costa del Sol, by rolling up your sleeves and making them yourself!

## WHAT MERMAIDS KNOW

As we all balance our diets for diversity, fish is one protein that consistently intimidates even the most experienced of home cooks. In this 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.

## PLANET VEGGIE

It's not surprising that the most popular cookbooks selling today are promoting increased innovation and greater diversity with vegetables. This class is designed to share our favorite recipes using vegetables, grains and alternative flours. Learn how to go meatless without sacrificing on taste. Inspired by world cuisines that rely heavily on vegetables, this class will add several new dishes to your healthy recipe repertoire.

## AT HOME IN SICILY

Enhanced over the centuries by Greek, Italian, Arab, French and Spanish culinary influences, Sicilian cuisine exemplifies the inventive use of local and seasonal ingredients. Join in a celebration of pasta, fish and rice dishes from the home kitchens of our Sicilian faculty. Plus, learn what makes Sicilian olive oil and wines so popular.

## ROCK THE WOK

The primary cooking technique of Asian cuisine uses very high heat and the vessel known as a wok. In this class, you will explore a number of the diverse cuisines of Asia and master the Asian pantry of ingredients used in these cuisines. Knife skills, mise en place and high heat cooking are the fundamental techniques of this class. You'll also learn how to sear fish and roll sushi, along with the basics of rice wine and sake.

## LAND OF ARGAN

Based on the travels of Executive Chef Kelly in Essaouira, Southwest Morocco, this class provides a foundation in the hottest trending culinary cuisine today. Learn the basics of tagine cookery and gain an understanding of how the many spices of Moroccan cuisine are blended to create the unique and sensual intersection of sweet and savory. Taste Argan oil and learn why it is prized for culinary and cosmetic uses worldwide.

## I PRIMI

We all love ordering pasta when travelling in Italy or for a night out, but how about eating pasta in the true Italian tradition – at home! This popular class covers the basics of pasta: fresh vs. dried, cookery and sauces. Gather around our chef station and experience the joy of making fresh pasta, then roll out pasta dough at your station and make two sauces. You'll also make a dish with dried pasta and see a chef demonstration of advanced pasta techniques.

## SWEETS FOR THE SWEET

Indulge your sweet tooth in this celebration of desserts. In addition to learning how to work with chocolate, you'll master the proper culinary techniques to create elegant and decadent desserts, along with classic treats. You will also enjoy learning about some of the trendiest after-dinner cocktails and tasting dessert wines for the perfect post-meal pairings.

## LA TECHNIQUE FRANÇAISE

Every professional chef must master the fundamentals of French cooking, and those foundational techniques form the basis of this class. Using *La Technique*, the chef's bible by Jacques Pépin, we have created a class around mastering the principles of fine French cooking. Even the most accomplished professional chef reviews these techniques on a regular basis, so learn how to enhance your cooking at home while preparing tasty recipes especially selected to help you improve your technique.

## AMORE ITALIANO

It's hard to find a traveler who, when asked, "What is your most memorable meal?" doesn't include an Italian dish on the list. This class was designed around the favorite Italian dishes of our faculty from the major regions of Italy. You'll master favorite dishes from Liguria, Tuscany, Venice and Puglia. Learn about the various olive oils of Italy and sample some local wines. Learn to appreciate the regional differences in Italian cuisine and how to prepare an authentic Italian feast at home.

## GLOBAL GOURMET

We believe that one of the main reasons to travel is to taste the cuisine of the places you visit. By doing so, one gains an appreciation of the ingredients, traditions and family life of the people and place. This class was designed to help you better appreciate the cuisines of the world, and to explore the spices, cooking techniques, ingredients, vessels and preparation of foods from around the world. Come along and take a trip around the world with us – prepare and sample great food, and dream about where you want to travel next!



## PIZZA MASTER CLASS

Based on the award-winning new book *The Pizza Bible*, this class was designed by the author & producer of this at-home pizza cookbook. Discover the essentials of regional pizza doughs, and make traditional, deep dish and New York-style thin crust doughs. Learn how to grill a pizza on your backyard barbeque and how to make authentic pizza sauce. Gain the confidence you need to host a pizza party at home with authenticity and great taste!

## OPA!

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

## OTTOMAN PALACE FEAST

For 400 years, the Ottoman Empire sat at the nexus of the East and the West. The feasts of the Topkapi Palace were amongst the most ornate and complex in culinary history. Immerse yourself in the deep and rich culinary history of Istanbul, and enjoy learning flavorful and elegant recipes you can easily make at home. This is the perfect class if you are traveling to Istanbul.

## CUBAN FAMILY TABLE

Explore Cuba via family-treasured recipes from the kitchens of home cooks who have passed their secrets down over generations. Learn the key to mouthwatering pastries, rich stews, succulent meats, savory rices, creamy beans and abundant desserts. Plus, learn the secrets of the perfect mojito, and the daiquiri – made popular by Ernest Hemingway – and travel back in time with us to Old Havana!

## WAKE UP TO BRUNCH

Whether gathering together with old friends, spending time with family or simply celebrating the joys of the weekend, brunch makes a fabulous occasion to try out new recipes and savor great food. Master the techniques of egg cookery and classic brunch dishes perfect for incorporating your own signature flair, plus learn entertaining tips and tricks that make hosting brunch a breeze!

## PATIO PLEAURES

Tired of the same old patio party fare? It's time to try out some tasty new favorites for outdoor entertaining. Summertime patio dining is all about simplicity and flavor – when the weather is perfect for grilling, and fruits and veggies are at the height of freshness. Learn professional grilling techniques while mastering flavorful dishes that will expand your repertoire and delight your guests.



## AGHIOS NIKOLAOS (CRETE), GREECE

### Cretan Cooking Class & Lunch

Explore the birthplace of the Mediterranean Diet, Crete, with your chef from The Culinary Center and learn the secrets behind world famous Cretan cuisine.

Visit a traditional village near the mythical birthplace of Zeus that has preserved time-honored methods of farming

and preparing regional dishes. Enjoy an interactive cooking demonstration of authentic Cretan cuisine at the central taverna, and taste local extra virgin olive oils. Later, savor your traditional lunch on a stone patio overlooking a picturesque hillside of olive groves.



## AMALFI/POSITANO, ITALY

### Ravello Lunch & Amalfi Chocolate Demo

Enjoy a tour of mountaintop Ravello and a traditional Italian lunch featuring local cuisine. After free time, return to Amalfi and savor a handcrafted chocolate demonstration and tasting at a family owned pasticceria. While the aroma alone is hypnotic, you'll also be invited to taste some of the Andrea Pansa

confections, accompanied by a glass of limoncello. Back on board, partake in a Culinary Center class, learning how to make your own limoncello at home, preserve fresh lemons and make a semolina almond cake soaked in limoncello.



## ANTIBES, FRANCE

### Shopping with The Chef & French Cooking Class

Explore a quintessential Provençal market in Antibes, brimming with colorful flowers, regional cheeses, freshly caught fish and the seasonal harvest from the local farmers. Accompanied by your chef from The Culinary Center, enjoy specialties from the market such as socca, a chickpea flatbread cooked in a wood-fired oven, and

freshly baked pastries. Along the way, you'll also shop for ingredients for your luncheon cooking class. Stop for coffee and coconut macaroons at a local shop. Back aboard the ship, learn how to prepare a classic Provençal lunch and sample tapenade, wine, cheese, absinthe and other local delicacies.



## 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. Visit Escrivà, an inventive pastry shop, and sample some of their exquisite pastries.

Nearby, 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

### A Gourmand's Tour of San Sebastián

Embark on a gastronomical tour of Spain's top culinary destination: San Sebastián. In this culinary mecca that has more Michelin stars than any other city, immerse yourself in Basque cuisine and learn all about the rich tradition of pintxos, the Basque version of Spanish tapas. Stroll through the vibrant food market

and sample cheeses, olives, jamón and olive oil. Learn the art of creating pintxos yourself during a hands-on workshop, and later dine on authentic Basque fare accompanied by a tasting of superb wines from throughout Spain.



## 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 fruits 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. You will also stop at the Havanna café for some Argentine confections and at Volta ice cream shop, known for its famous dulce de leche ice cream.





# CULINARY DISCOVERY TOURS™



## CÁDIZ, SPAIN

### Chef Tour of Cadiz 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 fruits 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 Cadiz.



## CORFU, GREECE

### Chef Market Tour & Greek Cooking Class

Savor a taste of Corfu by trying a variety of traditional delicacies at a marketplace, cheese shop, delicatessen and taverna. With your local guide, wander around the Old City and sample gelato, made especially for your tour, of the local kumquat and ginger. Along the way, sample a traditional

bourdetto, a smoky and flavorful stew of fresh scorpion fish fried with red peppers, potatoes and onions. Further immerse yourself in the region's cuisine with a Greek cooking class back on board in 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 al fresco 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, Cannolis & 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. Learn how to make 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 local restaurant.



## FUNCHAL, MADEIRA

### Food & Wine Immersion & Cooking Class

Join your Culinary Center chef and immerse yourself in the magic and lore of Madeiran culinary traditions. Tour the Old Blandy Wine Lodge, once a 17th century monastery, and learn about the famous wines of Madeira. Visit a museum dedicated to preserving Madeira's winemaking

traditions and shop at the bustling fish and produce market, Mercado dos Lavradores. Enjoy lunch in the Old Town of Funchal, sample a local wine and learn to make a popular local cocktail. Returning to the ship, participate in a hands-on cooking class using the fresh ingredients you purchased at the market.



## 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.



## IRAKLION (HERAKLION), GREECE

### Cretan Cooking Class & Lunch

Explore the birthplace of the Mediterranean Diet, Crete, with your chef from The Culinary Center and learn the secrets behind world famous Cretan cuisine. Visit a traditional village near the mythical birthplace of Zeus that has preserved time-honored methods of farming and

preparing regional dishes. Enjoy an interactive cooking demonstration of authentic Cretan cuisine at the central taverna, and taste local extra virgin olive oils. Later, savor your traditional lunch on a stone patio overlooking a picturesque hillside of olive groves.



## KOPER, SLOVENIA

### Aquaculture Visit, Winery & Truffle Luncheon

Designed for the intrepid gourmand, tour the revered Fonda Osorski Fish Farm in Piran Bay with your Culinary Center chef and meet the family who created the gold standard in aquaculture. Travel to the exclusive BRIC winery for a truffle-hunting demonstration with a local expert and his

dog. Afterwards, enjoy the ambience of the winery during a leisurely, truffle-inspired lunch and wine tasting which includes seasonal favorites such as Slovenian sea bass carpaccio, truffled pasta and a regional dessert. Later, you'll return to the ship for our popular class focusing on fish preparation techniques.



## FLORENCE/PISA/TUSCANY (LIVORNO), ITALY

### Oven-Fired Focaccia, Biscotti & Pizza at Winery

Meet your Culinary Center chef and a local guide for the short ride to Livorno's central market, which features a colorful range of seasonal vegetables, fresh fish, cured meats and cheeses. Continue on a picturesque drive through the

Tuscan countryside en route to Torre a Cenaia winery. Visit the estate's cellars, and discover how the wines are produced. The winery's chef will teach you to prepare two traditional Tuscan snacks: focaccia, the salty bread drizzled with Tuscan olive oil, and cantucci, the almond-flavored biscuit known as biscotti.



## MÁLAGA, SPAIN

### Atarazanas Market, Tapas & Spanish Wines

Experience Málaga like a true epicure with your Culinary Center chef, visiting Atarazanas Central Market, an architectural gem housing a vibrant collection of fresh fish, Spanish ham and cheeses, and fruits and vegetables. At the trendy Los Patios de Beatas, take in the unique ambience

which bridges ancient and modern Andalucía, and enjoy a tapas lunch with perfectly paired Spanish wines. Back on board at The Culinary Center, close the day with a tapas cooking class, along with a Spanish olive oil tasting.



## 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 & Chateau Eza Lunch

Discover the celebrated open-air seaside market in Nice, known for elegant flowers, photo-perfect fruit and vegetable stalls and quaint cafés. As you browse and sample treats, your Culinary Center chef will point out favorite vendors and share insight on the regional specialties, such as socca,

the popular chickpea crepe. Afterwards, drive to a picturesque medieval village on the sea for an exquisite lunch at a Michelin-starred restaurant in the impressive Château Eza.



# CULINARY DISCOVERY TOURS™



## PALEMA DE MALLORCA, SPAIN

### Local Market, Olive Farm & Scenic Lunch

Experience a true taste of Mallorca as you tour Olivar Market, Palma de Mallorca's impressive market which overflows with fresh fish, seasonal fruits and vegetables, Mallorcan-made cheeses and freshly cut flowers. Tour an artisanal olive farm which grows some of Mallorca's most

extraordinary olives, and enjoy a tasting of several different extra virgin olive oils. Savor a Mediterranean-inspired lunch of local fish and produce, along with Mallorcan wine at a chef-selected scenic restaurant. Return to The Culinary Center for our famed fish cookery demonstration and wine tasting.



## PORTOFINO, ITALY

### Chef Market Tour, Pesto, Pasta & Lunch

Discover why Liguria is considered one of the true stars of Italian cuisine. Visit a local culinary expert's famous gourmet shop in Rapallo for tastings of the renowned Ligurian olive oil and other regional treats. Enjoy a guided stroll through a nearby farmers market, and learn all about

the fragrant Genovese basil and why it's perfect for pesto. Later, travel to a third-generation family restaurant in Recco for an unforgettable pasta-making demo with a true master followed by a lunch of local specialties and delectable wines.



## RHODES, GREECE

### Cooking Demo & 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.



## TORTOLA, BRITISH VIRGIN ISLANDS

### Biodynamic Farm & Island Foods Tasting

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, your first stop is Good Moon Farm, which grows organic produce according to the lunar calendar. Here you

will gather the fresh ingredients that will be used to create a delicious lunch. Enjoy spectacular views of the island on your way to the beach community of Trellis Bay, where a delectable stew will be prepared in a traditional clay yabba pot.



## 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 traditional Latvian beers.



## RIO DE JANEIRO, BRAZIL

### Fish Market & Sumptuous Brazilian Luncheon

Travel to the bustling fish market in Niterói with your chef from The Culinary Center, and watch as local fishermen bring in their daily catch. The astounding variety of seafood includes octopus, shark, squid and corvina. Next visit Benfica, a historic district in north Rio de Janeiro,

where you will taste an assortment of codfish, salted and dried, balled and fried, or added to stew. In the trendy Santa Teresa district, enjoy a Brazilian lunch at Aprazível, a beautiful restaurant set atop a hillside with stunning views.



## ST. JOHNS, ANTIGUA

### Market Visit & Cooking Demo

Explore St. Johns' colorful and unique public market which features a range of tropical fruit and vegetables that may include 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. Afterwards, enjoy a fresh, seasonal lunch at this hidden oasis and relax in the beautifully manicured gardens.



## 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 the Scheeli Restaurant, sample traditional Estonian cake and try Vana Tallinn, the famous liqueur of the area, along with honey beer. Afterwards, explore Old Town even further on your own, perhaps enjoying the local shops or the nearby fragrant flower market.



## TAORMINA, SICILY

### Chef Market Tour, Cannolis & 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. Learn how to make 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 local restaurant.



## TANGIER, MOROCCO

### Market Visit, Tagine Shopping & Moroccan Lunch

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.



## VALENCIA, SPAIN

### Chef's Tour of Central Market & Paella Luncheon

Tour Valencia's magnificently restored Central Market, an ornate-domed structure constructed from iron, glass, marble, stone and ceramic tiles. The sprawling market invites exploration of the nearly 400 stalls which offer everything from fish, fruits and vegetables to bread, olives

and local specialties such as horchata, or tiger nut milk. Later 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, you'll learn to master the art of paella with ingredients freshly purchased from the market.



## VENICE, ITALY

### Market Tour, Cooking & Chocolate Demos

Take a water taxi for a picturesque cruise along the canals of Venice to the famed Rialto Market. Browse countless stalls filled with garden-fresh vegetables, fruits and freshly caught seafood and enjoy a meal prepared by a local chef. For dessert, sample Venetian chocolate by a master chocolatier.

Later, take part in a cooking class at The Culinary Center in which you will make a few dishes using the seasonal produce collected at the Rialto Market.





THE CULINARY CENTER

# MEET OUR FACULTY



## 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, and is an honors graduate of The Culinary Institute of America. Chef Kelly also has a PhD in Epidemiology from the Johns Hopkins Bloomberg School of Public Health, as well as Master's degrees in Community Medicine and Public Health.

Her passion for adult learning and culinary technique drives the development of her teaching curriculum, and her appreciation for discovering cultures through their cuisine is the genesis of our spectacularly popular Culinary Discovery Tours™ program.



## CHEF NOELLE BARILLE

True to her Italian heritage, Chef Barille currently calls Genoa her home base for her explorations in Italy during her time off the ship. She is a graduate of The Culinary Institute of America and certified by the American Culinary Federation at the ProChef II level. Chef Barille has cultivated her passion for sustainable cooking on the farms of Sicily, in the kitchens of Napa Valley, among the pasta masters of Rome and for the past three years – in The Culinary Center of Oceania Cruises. Her

passion for cooking is evident in her teaching and is equaled only by her enthusiasm for exploring the world through local cuisine.



## CHEF DAVE CRUZ

James Beard Award-winning Chef Cruz was discovered by renowned Chef Thomas Keller (French Laundry) and tapped to open as Chef d' Cuisine for Keller's Ad Hoc restaurant in Rutherford, California. Chef Cruz has appeared on Cooking Channel, Food Network, "The Today Show", "The Early Show" and "Martha Stewart", and has also been featured in *Food & Wine*, *The Oprah Magazine* and *Wine Spectator*. Chef Cruz attended The Culinary Institute of America and is opening an Asian-themed

restaurant in the San Francisco area in the near future.



## CHEF CURTIS DI FEDE

The Culinary Center faculty is delighted to include the co-founder of Oenotri, heralded in 2010 as "arguably the best new Italian restaurant in the United States" by *Food & Wine*. A talented teacher, Chef Di Fede brings together a wide range of experiences from cooking "on the line" with many famous U.S. chefs to his in-depth tenure with the famed Thomas Keller at the French bistro, Bouchon. Chef Di Fede is bringing his passion for Asian cuisine to Napa Valley with a new

restaurant featuring recipes from his extensive travels.



## CHEF MELANIE DUNBAR

As the former owner of a 10-acre working farm, Chef Dunbar has more than supported the farm-to-table movement – she has lived it! Before graduating from The Culinary Institute of America, Chef Dunbar owned a catering company that specialized in charity events and private estate dining. In 2013, Chef Dunbar was on the team that opened The Bocuse Restaurant in Hyde Park, New York, the namesake of renowned Chef Paul Bocuse. A self-professed "people person,"

Chef Dunbar brings her passion for food and travel to her uniquely entertaining teaching style.



## 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 *Savour* magazine. She is the featured instructor in a series of technique videos for *Savour*, 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 SUSIE HELLER

Currently the executive producer for the PBS show, "Jacques Pépin: Heart & Soul," Chef Heller is one of the most well-known (and loved) personalities in the culinary elite. Beginning with Julia Child, Chef Heller has spent the past 35 years immersed in culinary pursuits that include producing television series and award-winning cookbooks, teaching, catering, and owning and consulting for restaurants. Her love of the sea came early in life – on family cruise vacations that exposed her to

the cuisines of the world, thereafter cementing her passion for travel, food and cooking.



## CHEF DAVID SHALLECK

Author of *Mediterranean Summer*, the multi-lingual Chef Shalleck is our resident expert on Mediterranean cuisine, having lived and travelled 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.