

# Mexico City

NOVEMBER 18 - 24, 2026

## THE HEART OF MEXICO CITY: ART, HISTORY & FLAVOR

- 7 days, 6 nights in Mexico City, Mexico
- Hotel accommodations
- Most meals & dinners from street food to refined dining
- Hands-on cooking class at Aura Cocina
- Traditional Mexican pastry class
- Museo Frida Khalo & Bellas Artes Palace
- Boat ride through the canals of Xochimilco
- Market tours with expert guide
- Teotihuacan, UNESCO World Heritage site [ancient pyramids]

BOOK  
TODAY!

## More Information

ONE SESSION ONLY!

NOVEMBER 18- 24, 2026

### COST

\$5600 Per Person, Double Occupancy

📞 +520-247-6338

FOR MORE INFORMATION EMAIL  
[DONNANORDINCOOKS@GMAIL.COM](mailto:DONNANORDINCOOKS@GMAIL.COM)

[DONNANORDINCOOKS.COM](http://DONNANORDINCOOKS.COM)



# CULINARY TOUR OF MEXICO CITY WITH DONNA NORDIN NOVEMBER 18-24, 2026

Mexico City is a global epicenter for food lovers, and this itinerary invites you on an unforgettable gastronomic journey. You'll experience some of the city's most innovative and celebrated restaurants, sampling authentic Mexican dishes and ingredients that reflect its rich culinary heritage. Along the way, you'll take part in a hands-on cooking lesson to learn how to prepare classic Mexican favorites. From vibrant street food to refined dining, this experience is designed to showcase the full spectrum of flavors that make Mexico City extraordinary.

## ITINERARY

### **Day 1 – Arrival & Welcome**

Arrive in Mexico City and gather at 5:00 PM in the hotel restaurant for an opening lecture with Kaelin. The evening continues with a welcome dinner at Azul Condesa, Chef Ricardo Muñoz's celebrated restaurant, setting the tone for an unforgettable culinary journey.

### **Day 2 – Coyoacán & Culinary Traditions**

Begin the day with a 9:00 AM pickup and a visit to the iconic Frida Kahlo Museum, followed by a leisurely stroll through the colorful Coyoacán Market. Enjoy a traditional Mexican lunch highlighting beloved local flavors. After some afternoon leisure, reconvene for an immersive cooking class at Aura Cocina, where you'll prepare classic dishes and dine on your creations.

### **Day 3 – Xochimilco at Sunrise**

An early start leads to an extraordinary morning in Xochimilco, where you'll glide through the canals at sunrise and learn about the ancient chinampa farming system. Breakfast follows at El Arca Restaurant, with sweeping views of the waterways. Explore the local market, sample traditional pulque, and enjoy free time before an evening taco experience.

### **Day 4 – Ancient Wonders & Fine Arts**

After a pastry stop at Rosetta, travel to the UNESCO World Heritage site of Teotihuacan for a guided exploration of its majestic pyramids. Lunch awaits at Mi México Lindo, followed by a private guided visit to the stunning Palacio de Bellas Artes. Evening at leisure.

### **Day 5 – Historic Center & Pastry Class**

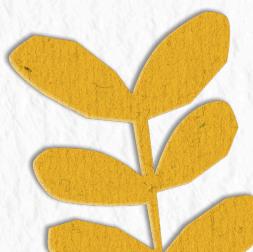
Discover the heart of Mexico City with visits to the Zócalo, Metropolitan Cathedral, and a walk along Madero Street. Enjoy a classic lunch at El Cardenal, then spend the afternoon in a hands-on pastry class with Chef Mario, concluding with a warm, family-style dinner.

### **Day 6 – Culture & Farewell**

Start with breakfast at the beloved ¡Lalo!, then explore the world-renowned Museo de Antropología with a private guide. Lunch in Roma follows before time to relax and prepare for a special farewell dinner, celebrating new friendships and shared experiences.

### **Day 7 – Departure**

A final breakfast at the hotel before departing Mexico City, carrying home unforgettable flavors, stories, and memories.



# Mexico City

## REGISTER TO ENSURE YOUR SPOT TODAY!

### TOUR PRICE

**DOUBLE OCCUPANCY**  
\$5600

**SINGLE SUPPLEMENT**

TBD

*\*Supplement to be added to final payment*

**DEPOSIT**

\$1,800 DUE IMMEDIATELY TO HOLD YOUR PLACE  
PAYMENTS: \$1800 DUE BY MAY 15, 2026  
FINAL PAYMENT: \$2000 DUE BY AUGUST 15, 2026

**PLEASE NOTE**

DEPOSITS ARE NON-REFUNDABLE UNLESS  
A REPLACEMENT GUEST FILLS YOUR SPOT

DEPOSIT PAYABLE TO DONNA NORDIN VIA CHECK OR ZELLE [520-247-6338]

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Please complete and return the registration & Zelle or mail a check payable to:  
Donna Nordin, 6002 Placita Pajaro, Tucson, AZ 85718

Questions? Contact Donna at 520-247-6338 or [donnanordincooks@gmail.com](mailto:donnanordincooks@gmail.com)

Name(s) \_\_\_\_\_

Email \_\_\_\_\_

Address \_\_\_\_\_

State \_\_\_\_\_ Zip \_\_\_\_\_ Phone \_\_\_\_\_

**Session:**

November 18- 24, 2026

A confirmation email will be sent once your spot is confirmed.

*\*Please note: Deposits are non-refundable unless  
a replacement guest fills your spot*

Deposit: \_\_\_\_\_ Payment (5/15/2026) \_\_\_\_\_ Final Payment (8/15/2026) \_\_\_\_\_