

Wade Tours Presents

Diners & Dives of Virginia AUGUST 23-26, 2012

An American tradition but made popular more recently by **Food Network's Celebrity Chef Guy Fieri**, there is something special about finding a little gem off the beaten path to have a bite to eat. Scattered across the United States, these culinary institutions have been serving their unique creations to hungry travelers and locals for decades. As you make your way through the small towns of **Virginia**, roll up your sleeves, take a seat, and dig in to our **Diners & Dives Tour!**

Day 1: When we arrive in **Baltimore, MD**, we will make a stop for a photo opportunity at **Charm City Cakes** of Food Network's Ace of Cakes (exterior only). You will be able to disembark the coach for photos. Our next stop is in **Dale City, VA**, where we will enjoy dinner this evening at the **Silver Diner**, an authentic American classic. *Your meal starts with a House Salad with Ranch Dressing. Entree choices are: (1) Mile High Turkey with buttered corn, mashed potatoes and fresh vegetables; (2) Meatloaf with buttered corn, mashed potatoes and fresh vegetables; (3) Bar-Harbour Fish & Chips with French fries and coleslaw; or (4) Vegetarian Stir-fry with whole wheat pasta. All meals include iced tea or fountain drink and vanilla ice cream sundae for dessert.* Following dinner we will check into the **Wytestone Suites Woodbridge or similar hotel. D**

Day 2: Following breakfast, we check out and depart for **Wakefield, VA**, where we will enjoy a buffet lunch at the **Virginia Diner**, a refuge for folks who like down-home cooking ever since 1929. The diner has been replicated and the old railroad car has become a legend, but its quaint atmosphere has been faithfully preserved and still reflects throughout the restaurant. Antique peanut vendor roasters and buckets of free peanuts for munching continue to greet guests at the front door along with the irresistible aroma of freshly prepared dishes. Our next stop is in **Smithfield, VA.**, for a visit to **Darden's Country Store**, where curing hams, smoking 'em, salting 'em and stacking 'em takes a personal touch. This is a lost art. We next visit **Bon Vivant Market**. This purveyor of small production beer and wine operates an intimate store where you can purchase your own bottles and souvenirs. One of their most popular souvenirs is a pewter pig wine cork! This evening we will enjoy a chef's cooking class diner at the historic **Boxwood Inn**. *The appetizer is Walnut, Arugula and Gorgonzola Crostini, Tipped with a Balsamic Glaze. The main course is seasoned Pork Tenderloin with Bleu Cheese, Raisin Cole Slaw. While the Class is enjoying their Crostini, the Chef will demonstrate this preparation and put it in the oven while class prepares Dessert. Dessert is English Trifle.* Following dinner, we will check in to the **Courtyard Newport News** or similar hotel. **B, L, D**

Day 3: Following breakfast, we will check out of the hotel and enjoy a guided tour and tasting at the **Williamsburg Winery**. Your tour includes a video presentation on grape growing (viticulture) and winemaking (oenology), a stroll through the barrel cellar and a visit to the production area. In the museum you will enjoy a collection of unique and rare vintage wine bottles with a grand finale tasting of seven of their wines in an etched wine glass that is yours to take home as a keepsake. We next travel to **Richmond, VA.**, where we will enjoy a nostalgic diner meal at **River City Diner**. *Your meal begins with your choice of a house salad with dressing or soup de*

jour. Choose from one of the following entrees: **(1)** Here's Looking at You Kid – a short stack of RCD pancakes with two eggs any style, choice of home fries, grits or fried apples, bacon or sausage, **(2)** The Classic Diner Experience – A one and a half pound premium ground beef burger with or without cheese, fresh cut fries and shake, **(3)** Mom's Meat Loaf , served with mashed potatoes, gravy and choice of vegetable, **(4)** Chicken and Dumplings – Homemade soul-satisfying chicken and dumplings with choice of vegetable. Included is a chef's choice of homemade dessert and coffee, tea, or soda. We next make a stop at **George Washington's Distillery and Gristmill**. Interpreters in period costumes demonstrate how rye whiskey was made and how corn was ground. A 16-foot waterwheel powers giant gears and millstones in **Washington's Gristmill**. Stone-ground cornmeal produced on site is available for purchase. **Dinner** this evening is at **Brio Tuscan Grille**. **Brio Tuscan Grille** brings the pleasures of a **Tuscan country Villa** to you. Dinner is a 5 course chef-led meal. The chef will talk about each item you will be eating, the unique inspiration behind each dish, and provide cooking tips for you to take with you to use at home.

Day 4: We will enjoy breakfast checking out. Before heading home today we will make a stop at **Eastern Market**, Washington DC's oldest continually operated fresh food public market. This market is located in the heart of the historic Capitol Hill neighborhood. **B**

Tour Includes: Motorcoach transportation, 3 Nights Accommodation, Baggage Handling, 3 Breakfasts, 2 Lunches, 3 Dinners, Admissions & Guide Service as stated in the Itinerary, Taxes

PACKAGE PRICE PER PERSON: \$633 Double, \$583 Triple, \$558 Quad, \$793 Single

<u>Location</u>	<u>Depart</u>	<u>Return</u>
UTICA: Radisson Hotel, Genesee St.	7:30am	6:00pm
LIVERPOOL: Wegmans, W. Taft Rd Near Rescue Mission Collection Center	8:00am	5:30pm
<u>Additional \$20 per person for departure from these locations</u>		
ALBANY: Macy's, Crossgates Mall	5:30am	8:00pm
SCHENECTADY: Wade Terminal	6:00am	7:30pm

Wade Tours CNY reserves the right to cancel a tour due to low registration.

Please Call

518-355-4500 Schenectady Office.....315-853-4030 Central NY Office