



Unique Santa Fe May 16 - 21, 2024 \$3,150 PP, based on double occupancy. Space is limited!

Off-The-Beaten-Path Travel and OLLI instructor Barry Schoenfeld present another special tour for mature, sophisticated travelers. If you've already been to Santa Fe, you've never seen it like this! (and if it's your first visit, get ready!)

This special tour will include a welcome dinner, a round-the-city motor coach tour of the sights of the city – including some you probably have never even heard of; a docent-led, private tour of the best of the Canyon Road art galleries (Festival 2024 – a ½ mile stroll); breakfast at the world-famous Café Pasqual's (or The Pantry); and a visit to one of the nearby pueblos for pottery, sculpture, and paintings. Experience a “Frito Pie Walking Taco” as we visit and shop the Indian market at The Palace of the Governors. This special trip will also include a privately led walking tour through the “Flavors of New Mexico”; a special visit to the Kakawa Chocolate House to sample the rich, complex, and somewhat decadent chocolate elixirs representative of the Maya, Aztec, and other pre-Columbian cultures; and a docent-led visit to the La Cieneguilla site, home to one of the largest collections of Native rock art (called glyphs) in the American West. And...a private docent tour of the Georgia O'Keefe Museum.



But don't worry. We've left plenty of free time for rest, shopping, and just soaking up the city's special essence on your own.

We end this trip with a farewell dinner at the unique Coyote Den (or comparable) to sample some of the creative takes on New Mexican standards, like porcinis and prawns over corn cakes or rib-eye steak with chili onion rings.

To book this trip, contact Barry at barry123s@gmail.com or call (323) 314-5420



Unique Santa Fe Optional Excursions:



Private “star tour” of the beauty and majesty of the New Mexico night sky.



Docent-led, private bird walk through the 135-acre Randall Davey Audubon Center, with approximately 190 species of birds.



Visit to the country’s only Japanese-style inn (“10,000 Waves”) for your choice of spa treatments; lunch at the Izanami restaurant, serving izakaya-style cuisine.



Chef demonstrations and hands-on cooking class of local standards (e.g., tamales and tacos) at The Santa Fe Cooking School.



Barry Schoenfeld has over 40 years’ experience in the marketing, advertising, research, social media & consulting fields, including executive positions in New York and Los Angeles, and now with his own consulting business, Clear Vision Partners, which he founded in 2001. He moved to the desert in 2014, and almost immediately began teaching at OLLI at CSUSB, OLL at UCR, OLLI at Duke, and OLLI at Tufts. He teaches about his many fields of interests and teaches from his passions including opera, social media, archeology, history, mindful meditation, and ballet.