

News from Maison Conti

Fall 2012

Welcome to our first newsletter, which you are receiving because you have either stayed with us or written to inquire. If you do not wish to receive future newsletters, simply reply to this email with the word "unsubscribe" in the subject line. We will send you information about our activities no more than four times per year. Please visit our website for more information: www.maisonconti.com

November Cooking Course

Our friend, professional chef Alexandra Tallen, is offering afternoon courses here on Saturday and Sunday November 10-11. You will prepare an elegant fall meal with her, learning all the tricks of the trade along the way, and then sit down together to enjoy your creations.

Saturday Meal

Salad of bitter greens with pears and walnuts
Chicken with honey and figs
Roasted root vegetables with caper vinaigrette
Chocolate pots de crème

Sunday Meal

Autumn vegetable salad
Daurade with beurre blanc and braised fennel
Fig-mascarpone ice cream
Honeyed walnut tart

Take one or the other course for 120€ per person or both courses for 200€. If you wish to spend the night at Maison Conti, add 75€ (single or double occupancy, including breakfast).

For more information or to register: info@maisonconti.com



The forest of Montmirail

Maison Conti is open all year

If you want to get away for a cozy weekend in the country, consider Maison Conti. Here you can curl up by a fire that blazes all day long and read or play games. Take a walk or bike ride through the countryside, which is particularly beautiful this time of year. Why not consider an etching or photo etching course? No previous experience is necessary.

Gail Rieke will be coming back in 2013

Our next newsletter will give you more information about collage artist Gail Rieke's Fall 2103 workshop.