

WFC Tour

San Antonio, TX

February 8, 2024

<u>Agenda</u>

8:45 am – Meet in hotel lobby to break into groups

9:00am - 11:00 am Visit Bakeries (bakery list below)

11:00 am – 12:00 pm Tour Culinary Institute of America San Antonio Campus located in *The Pearl District* (everyone meets at CIA at 10:55 am, address and map on next page)

12:00 pm – 1:00 pm Lunch at CIA Café, discuss bakery visits (everyone)

Bakery Visits

We will visit four bakeries (two near the hotel and two near the CIA in The Pearl District) as customers looking for what they do that is most interesting to you. These visits will be similar in concept to the "Street Dive" we are conducting for influential chefs in Denver in April. Look for any unique wheat foods items the bakeries offer, how they display products, how they interact with customers and anything you feel is special. We will share our findings during lunch.

La Panderia – 301 E. Houston St, San Antonio, TX 78205. <u>https://lapanaderia.com</u> (3-minute walk from the hotel)

La Boulangerie – 207 Broadway, San Antonio, TX 78205. <u>https://saveurs209.com</u> (7-minute walk from hotel, 4-minute walk from La Panderia)

Bakery Lorraine – 306 Pearl Parkway #110, San Antonio, TX 78215 <u>https://bakerylorraine.com</u> (located in The Pearl District, a 27-minute walk from La Boulangerie, taking an Uber to the Pearl District may be best)

Local Coffee Founders – 302 Pearl Parkway, Ste 118, San Antonio, TZ 78215. <u>https://www.localcoffee.com</u> (located in The Pearl) Pastries are made by Bakery Lorraine

Wander around The Pearl – there are several restaurants in The Pearl in addition to Bakery Lorraine and Local Coffee Founders. As time allows, walk around and visit those that interest you. Be sure to arrive at the CIA at 10:55 am to be ready for our tour.

Culinary Institute of America

312 PEARL PKWY BUILDING 2 SUITE 2102, SAN ANTONIO, TX 78215 (located in The Pearl) *Arrive at 10:55 am*

It is directly behind the Outdoor Live Fire Kitchen and Pavilion and next door to *LICK* ice cream <u>https://culinary.campusmaps.com/#ctdl-UMAP_2014091014554</u>



Lunch menu choices:

Grilled Chicken Caesar Salad with molten egg, bacon and croutons,

Croissant breakfast sandwich with bacon, Gruyere cheese, and egg with country potatoes,

Pho Bo, house made Vietnamese beef noodle soup