

Wanderlust Date

DESTINATION PARIS

Time: 4 hours
Cost: \$\$
Location: At Home
Category: Adventure Dates
Level: Intermediate

Materials Needed:

Printable Menu + Recipes
Printable Names + Name Tags
Printable French Kissing Game
Printable French Phrases
Printable Passport, Stamp + Ticket Invite
Access to Virtual Tours
Candles, Tablecloth, Decor
Meal Ingredients
Dice
Red Lipstick
Playlist



Instructions:

As your date walks through the door, the sounds of Edith Piaf echo through the room. Your date is greeted to a cloth-lined table winking with flickering candles. Hand them their ticket and passport because you are off to Paris. Choose French names by which you will refer to each other throughout the night, muttering romantic phrases in each other's ears. Cook the French meal together (or have it prepared when you arrive). After you eat, take a virtual tour of one of Paris's most delightful sights - see the view from the top of the Eiffel Tower, visit the Palace of Versailles, or tour the Museo D'Orsay. To finish the night off, heat things up with some French kissing and a film.

FOR PRINTABLES, PLAYLIST, VIRTUAL TOUR, AND EXTRAS VISIT
makeadateofit.com/blog/destination-paris

"Paris is always a good idea."

Audrey Hepburn



Paris, France

DATE STAMPED

/ /

Le Menu

le amuse-bouche

pain et fromage

baguette bread with brie cheese

le hors-d'œuvre

salade verte

simple green salad with vinaigrette

le plat principal

coq au vin blanc

hearty chicken stew with white wine

le dessert

nutella crepes

thin pancakes with fresh fruit and whipped cream

BOARDING PASS

NAME: _____

DATE: _____

PLEASE JOIN ME IN

FLIGHT: 00370 CLASS: FIRST

ORIGIN: HOME DESTINATION: *Paris, France*

SEAT: A1 GATE: 36B

Operated By
WANDERLUST AIRLINES



BOARDING PASS

NAME: _____

DATE: _____

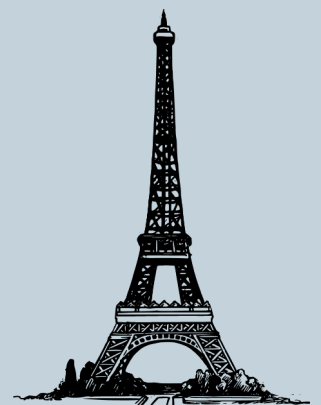
PLEASE JOIN ME IN

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BON JOUR
je m'appelle

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je m'appelle

French Names

Ange	Manon
Pierre	Jeannette
Jacques	Marguerite
Henri	Jacqueline
Pascal	Sabine
Marcel	Chloe
Claude	Sabrina
Clement	Elisa
Phillipe	Adelie

Romantic French Phrases

Je t'aime <i>zhuh-tem</i>	Je t'adore <i>zhuh-tah-door</i>
I love you	I adore you

Tu es pour moi la plus belle
Too-eh poor mwah la ploo bell
To me, you are the most beautiful

**Que mes baisers soient les mots d'amour
que je ne te dis pas**
*Kuh may bessay swah lay mo
dah-moor kuh zhuhn tuh dee pas*
Let my kisses say the words I do not







Tu es magnifique! <i>Too eh mahg-nee-feek</i>	C'est délicieux! <i>say day lee seeuh</i>
You are amazing!	It's delicious!

Voulez-vous danser avec moi?
Voo-lay-voo dahn-say ah-vec mwah?
Would you like to dance with me?

Mon chéri/Ma chérie
mo sheh-ree/ma sheh-ree
My darling (male/female)

Embrasse Moi French Kissing Game

You and your date roll one die each. If your numbers are different, take turns kissing your partner according to your number. If you both get the same number, exclaim "embrasse moi!" (kiss me!) and french kiss. Play until you french kiss three times.

 <i>Peck on Lips</i>	 <i>Forehead</i>
 <i>Cheek</i>	 <i>Nose Nuzzle</i>
 <i>Hand</i>	 <i>Lips</i>

Côq au Vin Blanc

Côq au Vin is a French dish traditionally as "chicken with wine," Burgundy wine. This variation uses white wine for a brighter flavor.

- 1 ½ cups baby carrots
 - ¾ cups chicken broth
 - 1 ½ tsp tomato paste
 - 5 slices thick-cut bacon
 - 10 oz button or crimini mushrooms
 - 2 tsp minced garlic
 - 2 tsp chopped fresh rosemary
 - 2 tsp fresh thyme
 - 1 bag frozen pearl onions
 - ½ cup sliced celery
 - 1 ½ cup dry white wine
 - 1 cooked rotisserie chicken, quartered
 - 3 tsp chopped parsley
1. In a deep skillet cook bacon until crisp. Set bacon aside.
2. Cook carrots and celery in the bacon drippings until soft. Add mushrooms, garlic, rosemary, and thyme. After about 5 minutes add the onions for about 3 minutes.
3. Add the white wine and deglaze the pan, scraping the bottom. Mix broth and tomato paste in a cup. Once the wine starts simmering, add the broth mixture.
4. Add the chicken and bring to a boil. Reduce to a simmer for 5 minutes, stirring occasionally.
5. Dice bacon. Serve stew topped with bacon and parsley.

TIME: 45 min **SERVES:** 4

Nutella Crepes

Nothing screams French like crepes. They are light, flaky, and surprisingly easy to make. Enjoy with nutella and fresh fruit, or just with butter and sugar.

- 1 cup all-purpose flour
 - 1 tbsp sugar
 - ¼ tsp salt
 - 2 large eggs
 - 1 ½ cup milk
 - 1 tsp butter
 - nutella, for serving
 - fresh fruit, for serving
 - powdered sugar, for serving
- TIME:** 20 min **SERVES:** 4
1. Whisk together dry ingredients in a mixing bowl. Add eggs one at a time, whisking continually. Add the milk. Let stand while the pan heats up.
 2. In a medium skillet over medium heat melt 1/4 of the butter and coat the pan.
 3. Add 1/4 of the batter and swirl within the pan to coat. Cook two minutes, or until the bottom is golden brown, then flip. Cook 1 minute more.
 4. Repeat with the remaining batter.
 5. Smear crepes with nutella and fold into quarters. Sprinkle with powdered sugar and top with fruit.

TIME: 5 min **SERVES:** 4

In France, a very simple green salad is typically served with the main dish. The salad's simplicity highlights the flavor of the greens.

1. Prepare the vinaigrette. Thoroughly combine oil, vinegar, and mustard in a small bowl.
2. Pour the vinaigrette over the greens, tossing until thoroughly combined. Add salt and pepper to taste.

Salade Verte

TIME: 5 min **SERVES:** 4

French cuisine, an "amuse-bouche" gives you just a few bites to awaken the taste buds. While bread and cheese is rather simple in flavor, it is a staple of French food that cannot be skipped!

1. Crisp the sliced baguette in the toaster oven.
2. Serve bread warm with slices of cheese. Reserve remaining bread for the meal.

Check that you already have:

Milk
Butter
Flour
Eggs
Salt and pepper
Powdered sugar
White wine vinegar
Extra-virgin olive oil

Grocery List

- 1 bag baby carrots
- 1 carton chicken broth
- 1 can tomato paste
- 1 package thick-cut bacon
- 1 10 oz package button or crimini mushrooms
- 1 head of garlic
- 1 bunch fresh rosemary
- 1 bunch fresh thyme
- 1 bag frozen pearl onions
- 1 bundle of celery
- 1 bottle dry white wine
- 1 cooked rotisserie chicken
- 1 bunch parsley
- 1 package mixed greens
- 1 bottle French mustard
- 1 French baguette
- 1 round of brie
- 1 jar nutella
- 1 package fresh fruit (in season)