



**Welcome to the Languedoc Cooking Retreat**  
**June 23-June 30, 2026**  
**with Chef's Kathryn Gordon and Jessie Riley**

Join Chefs Kathryn Gordon and Jessie Riley for an immersive week of cooking, conversation, and connection in the heart of France's Languedoc. Grounded in technique, yet driven by curiosity and expertise, their teaching blends classical foundations, regional inspiration, and real-world kitchen wisdom. This retreat is about more than recipes: it's about slowing down, cooking well, experiencing life in Southwestern France and learning from two chefs who believe the kitchen is where stories, skills, and community come together, shared around the table, glass in hand, welcoming professionals and passionate home cooks. From Michelin-starred kitchens and French pâtisseries to classrooms, cookbooks, and food startups, Chefs Kathryn Gordon and Jessie Riley bring deep expertise, global perspective, and a shared passion for teaching to everything they do. Known for their warmth, depth of knowledge, and real-world perspective, they believe the best learning happens where technique and inspiration meet — in the kitchen and beyond. Their paths into the culinary world, driven by creativity, and entrepreneurial spirit, shape how they cook, mentor, and inspire the next generation of chefs.



**Chef Kathryn Gordon**  
 Pastry Chef • Educator • Author • Food Industry Consultant

Chef Kathryn Gordon is an award-winning pastry chef, educator, author, and food industry consultant whose career bridges Wall Street savvy and classical French pastry. She earned her bachelor's degree from Vassar College and an MBA from NYU's Stern School of Business before trading spreadsheets for sugar, graduating with honors from L'Académie de Cuisine and working in legendary kitchens including The Rainbow Room, Windows on the World, Tavern on the Green, Le Cirque, and Le Bernardin. Named one of Dessert Professional's Top Ten Pastry Chefs in the USA in 2017, she spent 12 years as assistant producer and co-host of the Carymax World and National Pastry Championships while competing nationally. Since joining the Institute of Culinary Education in 2003, Chef Kathryn has launched culinary study-abroad programs, co-chaired the Center for Advanced Pastry Studies for over a decade, and authored the cookbook for Le Moulin Brégeon in France's Loire Valley. She is the best-selling author of Les Petits Macarons (praised by The Wall Street Journal and selling over 70,000 copies) and Les Petits Sweets, a founding partner of Food Startup Help, Treasurer of Les Dames d'Escoffier, a member of the Culinary Historians of New York, and an Ambassador for the Billion Oyster Project.

**Chef Jessie Riley**  
 Chef-Instructor • Entrepreneur • Culinary Educator

Chef Jessie Riley is a Brooklyn native whose love of home-cooked, traditional food led her from a successful career in technology to the Institute of Culinary Education's New York campus, where she discovered her true calling. A highest-honors ICE graduate, she trained at the Michelin-starred Gotham Bar & Grill, worked in a French pâtisserie, and helped power a bustling NYC wholesale bakery. Her culinary path has taken her abroad as well, teaching and leading food experiences in Italy and France's Loire Valley. With more than a decade of teaching at NYC Technical College (CUNY), Kingsborough Community College, and culinary schools including Rustico Cooking, Chef Jessie is as passionate about education as she is about food. She is a member and former board secretary of Les Dames d'Escoffier New York, a former co-host of Heritage Radio's Wild Game Domain, and a producer of major industry events such as the World Pastry Forum and the Top Ten Pastry Chefs and Chocolate Awards. An entrepreneur at heart, she has owned a catering company and co-founded Food Startup Help, where she blends culinary, management, and IT expertise to help chefs build legal, sustainable food businesses — including pioneering training in cannabis cuisine, ACF certification, and business launch.



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## Languedoc Valley Cooking at Domaine Majou - Cooking Retreat June 23-June 30, 2026

Join us for a week of cooking, market exploration, learning new and brushing up on old techniques.

This flavorful fun retreat will be hosted at the historic Domaine Majou, an idyllic French countryside retreat for culinary gatherings, set on 8.5 hectares of landscaped grounds in the rolling hills of Aude where cuisine isn't merely sustenance—it's cultural heritage on a plate. The region's markets overflow with seasonal bounty: fragrant melons in summer, earthy cèpes in autumn, and the year-round treasures of olives, honey, and cheeses that speak of specific valleys and villages. Local wineries invite you to discover appellations from robust Corbières to delicate Limoux, each glass telling the story of specific soils and traditions. Please join Chefs Kathryn Gordon & Jessie Riley to explore, cook and please your palates while cooking with new friends and honing your skills.

### The Itinerary:

#### Wednesday June 24, Travel Day (Night 1)

- Fly or train to Toulouse for rendezvous and local transport to Domaine Majou
- Welcome at Domaine Majou by Dame/Owner Alison Price Becker. Settle into rooms
- A trip to the local supermarket in case there is something you desire.
- Pool time and aperitifs (Kir Royale) at Domaine Majou
- Reception and dinner with local wines at Domaine Majou (regional cassoulet paired with local wines; chocolate-lavender tart)

#### Thursday June 25 (Night 2)

- Breakfast at Domaine Majou
- Local cuisine class to prepare Friday dinner menu at Domaine Majou with Dames/Chefs Jessie Riley and Kathryn Gordon.
- Picnic lunch during class at Domaine Majou
- Pool time and aperitifs (Rinquinquin)
- *Thursday night Fetes – “Wines of the Malpere”.*
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#### Friday June 26, Languedoc Region (Night 3)

- Breakfast at Domaine Majou:
- Visit Limoux market
- Wine tasting and lunch at Domaine Gayda
- Pool time and aperitifs (Pastis or Jaqueline)
- *Option to help team-cook with Dames/Chefs Jessie Riley and Kathryn Gordon*
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#### Saturday June 27 (Night 4)

- Breakfast at Domaine Majou
- Visit Carcassonne market; free time for lunch and shopping, exploring historic walled city and the castle.
- Option: Lunch at La Barbacane, Michelin-starred restaurant at Hôtel de la Cité
- Rendezvous at Boutique La Ferme, local épicerie
- Pool time and aperitifs (Lillet) at Domaine Majou
- Duck confit dinner at Domaine Majou paired with local wines, peach clafoutis – Team Cook option

#### Sunday June 28 (Night 5)

- Early Breakfast at Domaine Majou
- Visit to coastal salt marsh in Gruissan
- Group oyster/seafood lunch at local producer restaurant
- *Local cuisine class to prepare dinner menu at Domaine Majou with Dames/Chefs Kathryn Gordon and Jessie Riley: Spatchcocked Roast Chicken and French-salad dinner at Domaine Majou, warm nut and olive oil cake and calissons*
- Pool time and aperitifs (French 75) at Domaine Majou

#### Monday June 29 (Night 6)

- Breakfast at Domaine Majou
- Visit Mirepoix market and brocantes, free time for lunch and shopping
- Wine visit and tasting at Domaine Le Fort, Montréal
- Pool time and aperitifs (Absinthe)
- Farewell dinner at Domaine Majou: *Local cuisine class to prepare dinner menu at Domaine Majou with Dames/Chefs Jessie Riley and Kathryn Gordon. Lamb dinner with ratatouille at Domaine Majou paired with local wines; lemon tarte tropézienne*

#### Tuesday July 30, Departure and Travel Day

- Depart after breakfast at Domaine Majou: melon, Brittany-style apple far, pain aux raisins, baguettes, jam, hot chocolate, coffee, tea, blood orange juice

#### Please Note:

As we get closer in the itinerary is subject to change due to weather, strikes, or other. However, have no fear, there are so many fabulous markets and places to go, there are many options for replacement.

Chef's Kathryn and Jessie will be in touch to respect desires and any dietary restrictions.

## ABOUT DOMAINE MAJOU

**Alison Price Becker** (formerly of **New York's Alison On Dominick Street** and **5 other Alison's**) has spent the past 3 years renovating the centuries old farmhouse she purchased on 2020. She is thrilled to be sharing the magic of Majou with you where connections, creativity and conviviality rule each day. The Domaine combines charming yet simple luxury with genuine hospitality. At Majou, historic character meets thoughtful comfort, supported by our welcoming staff who understand that true luxury lies in authenticity, creativity, and attention to detail. Welcome to our table.

### Stone & Sunlight

Domaine Majou, just 20 minutes from historic Carcassonne, and 45 minutes from the bustling city of Toulouse, rests among the rolling hills of Aude, its sun-warmed stone walls embracing visitors with centuries of French rural heritage. Here, lavender-scented breezes carry whispers of the past while golden light filters through ancient windows, inviting you to slow down and savor each moment.

### The Heart of Aude - Between Mountains and Sea

Domaine Majou rests near the center of Aude, a region nestled between the Pyrenees mountains and the Mediterranean Sea. Here in this ancient landscape, vineyards unfurl across rolling hills, medieval villages crown rocky outcrops, and the legendary Canal du Midi winds its unhurried path. This is French countryside at its most authentic. Time moves more slowly and the connection between land and culture runs centuries deep.

### A Land of Cathars and Crusaders

The landscape surrounding Majou is steeped in dramatic history. Perched atop seemingly impossible peaks, Cathar castles stand as silent sentinels to a turbulent past. From the magnificent Carcassonne with its fairy-tale turrets to the haunting ruins of Montségur, these stones have witnessed the clash of faiths and the resilience of those who called this land home.

### The Peace of Village Life

Just minutes from our gates, the medieval village of Montréal unfolds around its magnificent collegiate church. Market day transforms the main square into a vibrant tableau of local life. Producers proudly display generations of craftsmanship in cheese, olive oil, and wine. Each surrounding village has its own character and charm, from flower-filled Mirepoix with its half-timbered arcades to Limoux, birthplace of the world's first sparkling wine.

### Surrounded by Nature

The diversity of Aude's landscapes offers endless exploration. Within an hour's journey, you might wander sun-dappled Mediterranean shores, trek through pristine Pyrenean forests, or explore the wild beauty of La Montagne Noire. The region's ever-changing light has drawn artists for centuries, casting its golden glow across landscapes that seem to emerge from impressionist paintings.

### Comforts & Amenities

Majou balances rustic charm with essential modern touches: beautifully renovated bathrooms, comfortable bedrooms with quality linens, a state-of-the-art commercial event and teaching kitchen, a saltwater pool embracing the landscape, a light-filled dance studio and a small gym, and reliable internet. A large hangar overlooking the rolling farm fields awaits celebrations, music and gatherings. In the old wine caves, there is a sauna. Here, comfort means honoring authenticity rather than sacrificing character.

### Gardens & Grounds

Step outside to discover our gardens nourished by a restored ancient cistern. Herbs, wildflowers, and centuries-old olive trees flourish alongside stone terraces perfect for dining under distant mountain views. Mirabelle's, peaches, apricots, wild cherries, quince and pears hang from the trees, swollen with the sun in the south awaiting seasonal picking. Majou's grounds connect you to the natural rhythms of this remarkable region. We have recently planted an Olive grove with a pergola in the center for smaller gatherings.

## Rooms

**Our Main House** provides 7 queen or king bedrooms (with 2 beds available in two rooms on the top floor) and 5 bathrooms (parties from 7-16).

On the 1<sup>st</sup> floor, there are 3 bedrooms (2 queens and 1 king) and 2 bathrooms. One bathroom can be ensuite or can be "Jack & Jill", Both bathrooms are beautifully renovated and have bathtubs.

On the top floor there are 4 wood beamed rooms and two bathrooms with showers. Two bedrooms share a "Jack & Jill" bath. The other two share a bathroom which has views to the village.

The main house has a big fully equipped kitchen. And a large light filled living room

**Our Gite** provides 4 bedrooms and 4 ensuite baths (parties from 4-8). Two bedrooms have twin beds which can be made up into a king, one has a double, and the last a beautiful 4 poster queen. All bathrooms have showers and two have bathtubs as well. One twin room is on the ground floor.

The Gite has an open fully equipped kitchen and living space.

**Our four Roulottes** offer more space for more guests. Each is self-contained with a little kitchen, a shower bath (with great water pressure), a little sitting area and a cozy double bed. (Two accommodate up to 3, three accommodate a couple).

## Spaces

**The professional chef's kitchen** invites culinary creation includes three toilets and changing space  
**A Gym with Pilates equipment and light weights, (or a flexible room), a Sauna & a Dance Studio**  
**A Large Library/ Conference room, Gathering Space** (ready May 2026), with screening facilities and magnificent views.

**An indoor-outdoor space** with a large farmhouse table to accommodate inners for up to 32 persons.

**Outdoor terraces** for meals or yoga or.....

### Pricing for The Languedoc Valley Cooking Retreat

**Includes:** All meals at the Domaine (Local wines with dinner), 2 lunches out, (lunch in Gruissan, lunch at Domaine Gayda), local travel (unless you are renting your own car)

Shared Room with 4950 €. • Private room with shared bath: 5150 €. • Private Room with private bath 5350 €

#### Includes:

- 6 breakfasts
- 6 lunches (as per itinerary)
- 5 dinners (as per itinerary)
- Classes and day outings

#### Use of:

- Washing machine and dryer
- Pool
- Gym
- Dance Studio
- All public areas

#### Airport pickups and drop offs:

**Toulouse (Train or Airport) if outside of our scheduled pick-ups :**

- 1 person - 200 €
- 2 persons - 100 € each
- 3 or more - 50 € person

#### Carcassonne (Train or Airport):

- 1 person - 60 €
- 2 persons - 30 € each
- 3 or more - 15 € person

For More Information:

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