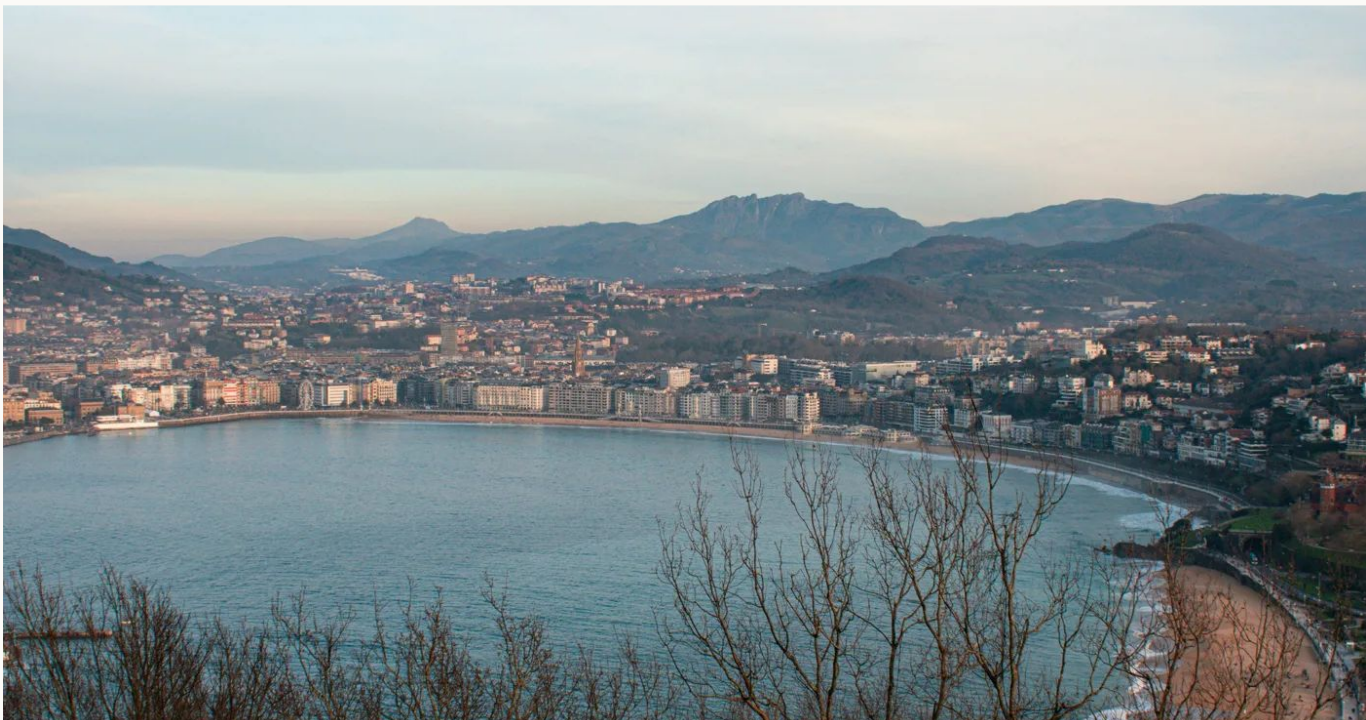




WAITING LIST OPEN

San Sebastián, four days at the table.

SAN SEBASTIÁN, SPAIN · THURSDAY 12 – SUNDAY 15 NOVEMBER 2026 · GASTRONOMY, FORAGING AND THE BASQUE COAST

A four-day gastronomic weekend for eight to twelve travellers, built around the Basque autumn: the last harvest, the first game, and the short weeks when elvers return to the estuaries.

San Sebastián, Spain
DESTINATION

Four days, three nights
DURATION

8 to 12 travellers
GROUP

Gastronomy, foraging and the Basque coast
EXPERIENCE

Revealed to the waiting list first
HOST

Waiting list open
STATUS

HIGHLIGHTS

- **Forage** — A morning of beech and oak woodland with a mycologist, on low-difficulty terrain.
- **Cook** — An afternoon in a professional kitchen with the host and a local cook.
- **Taste** — Txakoli from the last harvest, fish over wood embers, elver and game in season.
- **Connect** — Eight to twelve people around the same table for four days.

Four days, intentionally designed.

From the first pintxo on Thursday evening to the farewell breakfast on Sunday, every day is built around one thing worth travelling for, with time enough to stop.

DAY ONE

Thursday | Arrival & pintxos

Arrive at your own pace. The weekend opens at 19:30 with a guided walk through the old town: five bars, two pintxos and a drink at each. Dinner, the way Donostia does it.

- Hotel check-in from 15:00
- 19:30 · First group event — hotel reception
- Guided walk through the Parte Vieja
- Five bars, two pintxos and a drink at each
- The night winds down around 23:00

DAY TWO

Friday | Woods & kitchen

Beech and oak woodland in the morning, a professional kitchen in the afternoon. Easy walking, permit included, and you take home up to 4 kg.

- 07:45 · Breakfast at the hotel
- 08:30 · Depart inland from San Sebastián
- 09:30 · Foraging at Peñas de Aia with a mycologist
- 13:00 · Return to Donostia, light lunch
- 15:00 · Cooking workshop with the host and a local cook
- 19:30 · Dinner — what the group cooked

DAY THREE

Saturday | Getaria & the coast

The coast road to Getaria, a txakoli cellar, and fish grilled over embers at the harbour. The day runs early on purpose: lunch at the harbour with the whole afternoon still ahead.

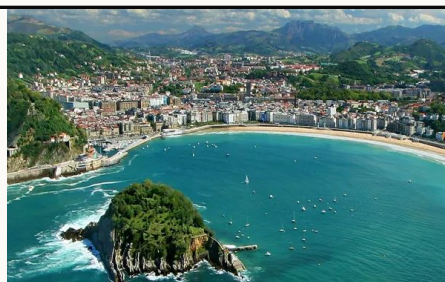
- 08:15 · Breakfast at the hotel
- 09:00 · Depart for Getaria, 25 km along the coast
- 10:00 · Txakoli winery and tasting — the new vintage
- 13:00 · Lunch at a harbour asador, fish over wood embers
- 16:00 · Free time in Getaria
- 20:30 · Dinner in Donostia — elver and game season

DAY FOUR

Sunday | Farewell

One last breakfast together. Checkout is at midday, and you leave when it suits you.

- 09:00 · Farewell breakfast — last group event
- 12:00 · Hotel checkout
- Departures at your own pace



PLANNING YOUR FLIGHTS

FIRST GROUP EVENT	Thursday, 7:30 p.m., hotel reception
FINAL GROUP EVENT	Sunday breakfast, 9:00 a.m.
HOTEL CHECK-OUT	Sunday, 12:00 p.m.

We recommend arriving before 6:00 p.m. on Thursday and departing after 2:00 p.m. on Sunday.

San Sebastián (EAS) 20 min · Biarritz (BIQ) 45 min · Bilbao (BIO) 1 h 15



WHY THESE DATES

Some of this weekend cannot be repeated in any other month.

This is not an added activity. It is the reason the dates are what they are.

Elver runs from November to March. Game enters the autumn menus. The txakoli is from the harvest just brought in.

Autumn mushrooms follow the weather. If the season points elsewhere, Friday morning moves to La Bretxa market and a local producer — and you will know 48 hours before you fly.

HOW TO JOIN

Be the first to book San Sebastián.

Join the waiting list for the host, the opening date and access before booking is public.

No commitment and no payment. Two or three messages in total — the host, the opening date, and your window to book before anyone else.

This itinerary is a plan, not a booking. Nothing here is held in your name, no rate is quoted, and the host is named to the waiting list before anyone else. Join at poloniohouse.com/experiences/san-sebastian, or write to hello@poloniohouse.com.