

Salvador Dali & Museum of American Arts September 19th, 2024

This morning we will head to beautiful St. Petersburg, Florida and enjoy a self guided tour at the Dali Museum. We will begin with a public tour of the world's most comprehensive collection of the renowned Spanish artist's work complied by A. Reynolds Morse and Eleanor Morse over a 45-year period. Next, we will head to the St. Petersburg Pier and Doc Ford's Rum Bar for a delicious lunch. After lunch, we will head to the Museum of American Arts & Crafts. The Museum of the American Arts and Crafts Movement (MAACM) is the only museum in the world dedicated exclusively to the American Arts and Crafts movement. Founded by local philanthropist and collector Rudy Ciccarello, MAACM is St. Petersburg's newest museum, featuring stunning architecture, incredible works of art, and an ideal location in the downtown waterfront arts district. Sign up to-day! Activity Level 2 Pre menu choice required



<u>Tour Includes:</u>

Cost: \$129.00pp

- R/T transportation
- Self Guided Tour of Dali Museum
- Lunch, tax and gratuity
- Docent led tour of MAACM
- Driver gratuity

Make checks payable to Small World Tours. No refunds after 09-05-24. Tickets are transferable. Motor coach will depart the clubhouse at 7:45am & return at approximately 6:00pm

Contact: Small World Tours Phone: 863-420-0156



Small World Tours & Cruises, Inc. 3503 Small World Drive Haines City, FL 33844 (863) 420-0156 www.smallworldtoursandcruises.com State of Florida Seller of Travel ST-14212





Please choose one menu entrée and one side upon sign up:

1. Doc Ford's Original Lime Panko Crusted Fish Sandwich

Seared, Baked and served on a freshly baked roll, topped with house slaw and spicy remoulade.

2. Cheeseburger

Prime hand pattied ground beef grilled to your desire, with lettuce, tomato, onion on a freshly baked roll.

3. Chicken Sandwich

Grilled Chicken Breast served on a freshly baked roll with lettuce, tomato, onion and pickle.

Please choose your side:

French Fries
House Cole Slaw
Black beans and Rice
Fresh Fruit

4. Mozzarella de Marinello Salad

Locally grown vine ripened tomatoes, fresh mozzarella, and baby argugula tossed in a lemon vinaigrette then topped with aged balsalmic, fresh basil and pecorino cheese.