



Tith the food and drink experience high on the list of cruise ship must-have's, Silversea recently hired Adam Sachs, a globetrotting travel, food, and lifestyle writer and winner of the prestigious James Beard Journalism Award to push the boundaries of the traditional cruise experience and conceive a unique culinary program.

Referred to as S.A.L.T. (Sea And Land Taste), Sachs launched his pioneering workshops, tastings and demonstrations on several of the line's new ships. During our passage on the Silver Moon, we had a chance to experience S.A.L.T. and the indigenous ingredients available in each of the ship's ports of call.

Fun and flavourful

Not only do these culinary adventures aim to dig deep and better connect cruisers with the soul of the culture they're visiting but also provide us with the opportunity to hear entertaining tales and snippets of folklore that get right to the heart of what makes the food and drink of the region so special. As guests, we are also invited to attend workshops in the ship's state-of-the-art foodlab and experiment with local recipes at fully equipped cooking stations. It's time well spent together as we put on our aprons and get set to learn new artisanal techniques and skills.

Small ship intimacy

On shore, our small group finds itself genuinely immersed in local culture as we wander local streets, visit markets and attend a demo by a local chef. No crowds here, no awkward transfers and no waiting in line. Our hosts are ready for us. As an added treat, Sachs is with us, adding his input as we're introduced to "can't miss" tastes and ingredients.

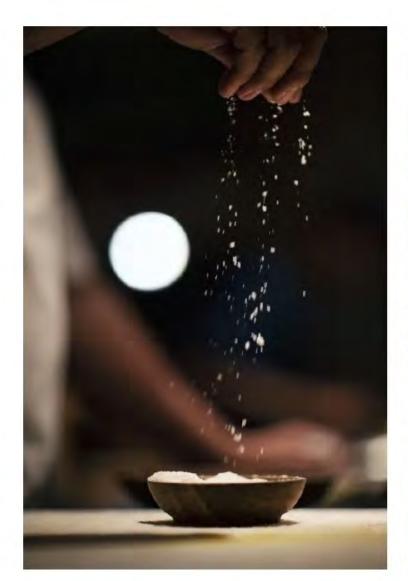
All of the S.A.L.T. global excursions are designed to be up close and personal. Perhaps it's sleeves rolled up traditional farmhouse cooking in Tuscany, market shopping with the







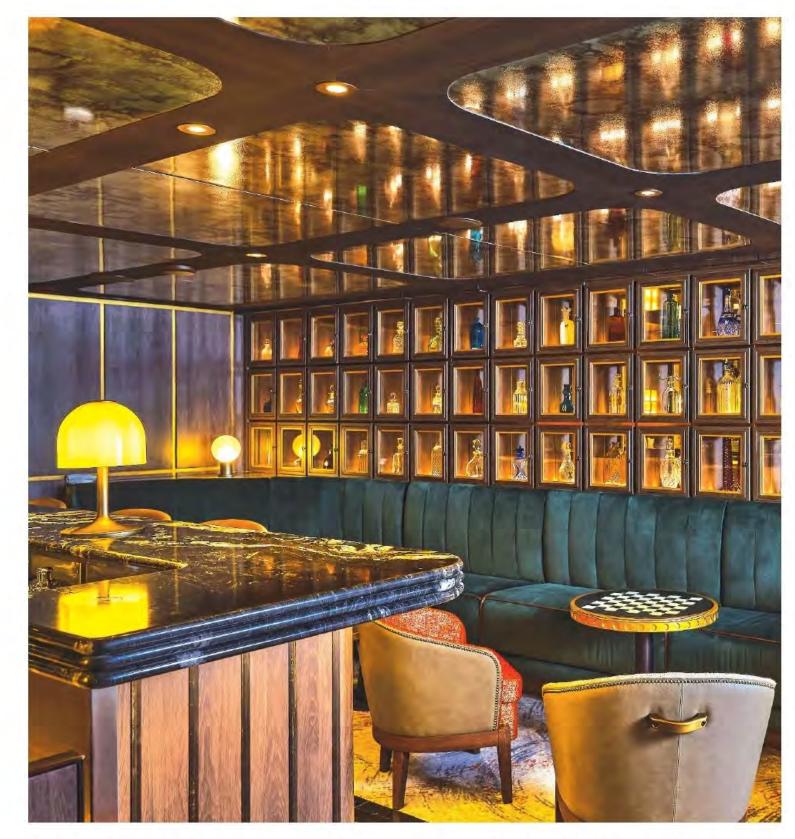












chef in a village or foraging for the finest ingredients in passage. And who can't help hanging out in the hygge-like parts of Asia. It helps, of course, that Sachs has been there S.A.L.T Bar, before or after dinner? It's here that the ship's and done that, so he's an ideal curator to lead the way. Consequently our voyage takes on a custom-curated combo elaborate destination themed cocktails. with mixed hands-on cooking lessons and talks.

Salty but sweet

On board, in each of three dedicated venues on the ship, the S.A.L.T. Lab, S.A.L.T Bar and S.A.L.T. Kitchen, the changing daily menus around each destination on the bring out your inner foodie.

mixology magicians shake, rattle and stir a selection of

The coast is clear

So, now that cruising is back, Silversea's culinary experiences are a must try! Can't promise that Sachs will be cruising along with you but he's sure left his footprint, or should ship's food and beverage masters dream up authentic ever- we say, chef's knife, on a tasteful program that promises to

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Italian elegance

While the highlight of our all-suite voyage on the Silver Moon was the S.A.L.T program, we also enjoyed the other onboard restaurants: La Dame,

a modern take on traditional French cuisine; The Grill, for romantic lava stone meals under the stars; Asian-inspired Kaiseki and Spaccanapoli, which serves arguably the most genuine pizzas at sea. silversea.com

