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SPRING 2022 | \$5.95

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On Tour:

A bush plane to
Ultima Thule
Culinary cruising
A Jacobean
hunting lodge



Sculpturally
elegant

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Canadian Publication Mail Sales Product Agreement No. 40065546

Salty and sweet

The latest secret ingredients on the high seas



A week at sea becomes an immersive gateway to culinary exploration as the preparation and tasting of exotic and unusual food creates lasting memories.



With 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



Filled with art and books, pastries and fancy sandwiches, the Arts Café overlooks the sea at the ship's stern.



Onboard the Silver Moon discovering the world not only means exploring off the beaten track destinations, but approaching each location holistically—from its culture to its traditions and yes, its food.



chef in a village or foraging for the finest ingredients in parts of Asia. It helps, of course, that Sachs has been there and done that, so he's an ideal curator to lead the way. Consequently our voyage takes on a custom-curated combo 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 ship's food and beverage masters dream up authentic ever-changing daily menus around each destination on the

passage. And who can't help hanging out in the hygge-like S.A.L.T. Bar, before or after dinner? It's here that the ship's mixology magicians shake, rattle and stir a selection of elaborate destination themed cocktails.

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 we say, chef's knife, on a tasteful program that promises to bring out your inner foodie. ☺



Silver Moon's S.A.L.T. Lab is an interactive cooking laboratory that gives guests hands-on experience.



Adam Sach's on tour.



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