

# MY SAVVY TRAVELLER

## SEASONAL SPLENDOUR AT THE FAIRMONT BANFF SPRINGS

November 14, 2019

**Shannon Melnyk**

*Executive Chef Robert Ash showcases preserves for fall and winter culinary seasons at Grapes | Charcuterie | Bar | Cellar.*



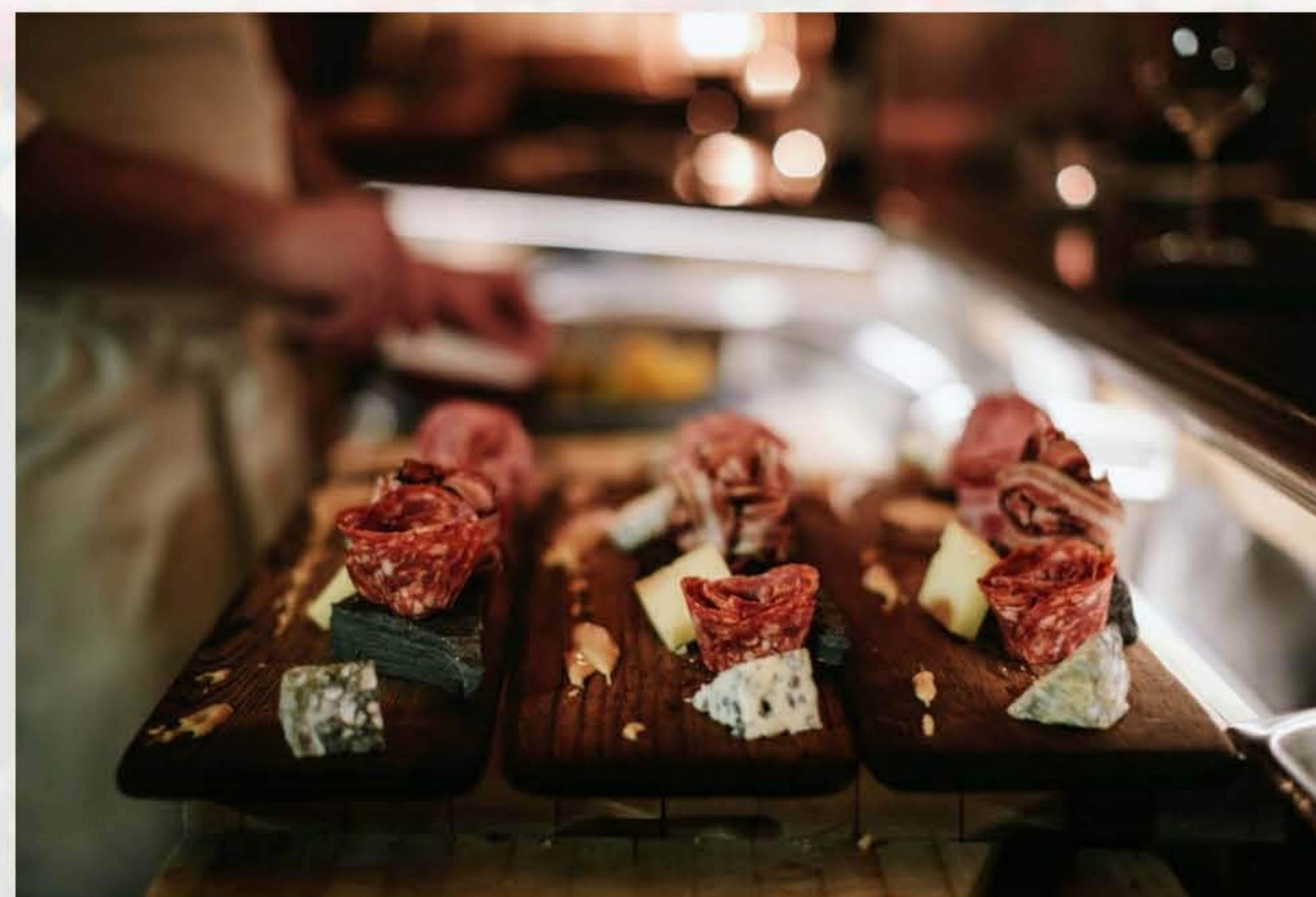
For an alpine getaway, there's no greater magic than finding yourself at the famous Banff Springs Hotel, Canada's historic "Castle in the Rockies. For your alpine-sized appetite, you'll do well to find one of its cozy culinary hideaways, Grapes | Charcuterie | Bar | Cellar. In preparation for fall and winter, Executive Chef Robert Ash has taken stellar advantage of its in-house butchery and greenhouse to deliver local fare fit for some luxurious nosing.



He's been preparing the late seasonal menus for months and has just launched an exceptional array of Canadian culinary bites.

"We have gone with a more game approach for the winter months and have changed a few cheeses; the desserts are heartier and soul warming," says Ash. We're continuing to develop new in-house made sausages to offer our guests as our program is always evolving. Our pickling program will see some of the Fall's harvest become the new pickles, but we'll continue to showcase pickles from the summers harvest."

While Grapes is an apt locale to snack on rich pâtés, candied salmon, freshly baked artisan breads and the hearty flavours of Ash's commitment to the extensive pickling program – if you have a large party of ten or more, take advantage of the private dining room in Grapes' Cellar, where you can choose from a variety of tasting menus, family-style offerings or a four-course menu.



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