



Our Favourite Charcuterie Boards

Story and photos by Ashley Materi

Charcuterie boards are a trendy, interactive way to share a meal. They allow you to sample cured meats, pâtés, cheeses, preserves and produce that complement one another. Plus there's a bonus—charcuterie pairs great with wine!

Grapes Wine Bar at the Fairmont Banff Springs is an excellent choice for charcuterie. The former 'Castle in the Rockies' library now offers an elegant-yet-relaxed dining atmosphere. It's perfect for a date night or intimate evening with friends.

"Everything is fresh cut for the board," says chef Tyler Thompson. "We make our own pickles, jams, chutneys and pâtés, and some of our own charcuterie, including lambchetta." Of course, no charcuterie is complete without freshly baked bread.

Grapes' menu is influenced by the Fairmont's 'snout-to-tail' concept—sourcing and using whole animals. "Sometimes we take a part a part of the animal that people don't usually eat and make something special," he says.

For those who enjoy a surprise, the chef's selected board offers an outstanding variety of artfully presented charcuterie curated by Thompson. Diners who prefer to customize their own meals can choose from à la carte options.

Chef Taylor says his concept for Grapes is to bring back old food preparation techniques that most people don't use anymore, but to make them more approachable. "I'm very open with my recipes," he says with a smile. "If someone were to ask 'How do you make your pickles?' I would openly tell them, because I feel that more people should be able to do it."

As its name suggests, Grapes boasts a fantastic wine list. Thompson often suggests a dry white chenin blanc from Quail's Gate winery in BC's Okanagan Valley.

At Table Food + Drink, the professionals take care of the guesswork. The menu includes three specialty charcuterie boards (pork, chicken or fish), a chef's board and build-your-own selections.

This hidden gem inside Canmore's Coast Hotel

& Conference Centre offers soft seats by the fireplace, counter seats at the bar and tables beside large windows with courtyard and mountain views.

"Charcuterie is making its way back into restaurants because of its simple presentations and endless flavor combinations," says Table executive chef Luke Griffin. "It takes the pretention out of dining, promotes conversation and gives our clients the chance to interact with our chefs."

Table's pork board includes rillettes (similar to pâté), prosciutto (dry-cured ham), semi-soft cheese and pickled vegetables. Executive sous chef Michael Ooms suggests pairing this board with Châteaueau Camplazens grenache, a full-bodied red wine from southern France.

On the fish board, smoked wild salmon, tuna tataki and goat cheese are highlighted, while the chicken option features sliced French terrine, cheese and balsamic cherry preserves. Ooms says the best wine with seafood is a crisp white like Red Rooster pinot gris from the Okanagan. The dark fruit flavours and smoky finish of Montequito malbec from Argentina pair nicely with the chicken charcuterie, he adds.

Orso Trattoria at the Fairmont Jasper Park Lodge offers charcuterie in a rustic-elegant regal room with a stunning view of Lac Beauvert and Mount Edith Cavell. Orso means bear in Italian—this connects the restaurant with

the animals that often frequent the lodge's golf course.

Executive sous chef Paul Shewchuk explains that Orso's concept is reminiscent of a northern Italian restaurant full of family and friends. "It's about coming together at the table, getting conversation flowing and celebrating something special."



The restaurant's antipasti board features cured meats such as prosciutto and cheeses, including hard and flavourful piave. Many items are imported from northern Italy, while others are sourced from Twin Meadows Farms and other local producers.

Orso executive chef Christopher Chafe says acidic wines pair well with the many robust tastes on the antipasti board. His recommendations include Jorio Montepulciano d'Abruzzo, a bold red with a lingering finish from Southern Italy.

Canadian Rockies chefs put their own unique marks on charcuterie boards—with delicious results. Share a board with your loved ones, and don't forget the wine!

