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## New restaurants are a tasty side to Sundance fare

By **Valerie Phillips**

Deseret News

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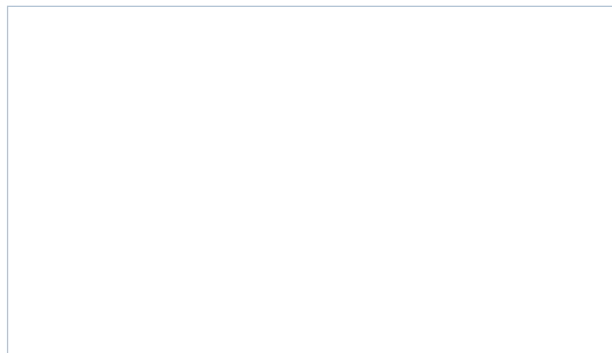
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Several high-end restaurants opened this fall in Park City, for those who love eating — or at least spending — like the stars.

Those who don't have a membership to the exclusive Talisker Club (located between Deer Valley and Jordanelle Dam) can still dine in style at the club's public facility, **Talisker on Main**, 515 Main. The 42-seat restaurant and wine bar features the cuisine of Talisker's executive chef John Murcko. He and Talisker's team won the 2009 Ultimate Chef Challenge sponsored by Nicholas Foods.

Talisker on Main has a central dining room, private wine room, year-round patio and garden and an open kitchen. The restaurant is open for dinner (except for a private event on Jan. 22). Appetizers are \$11-15 and include lobster hush puppies, braised pork belly and tuna, buffalo carpaccio, and roasted Brussels sprouts salad. Entrees are \$28-\$37, and include Icelandic Arctic char, buttermilk chicken, stuffed duck breast, filet mignon and sirloin steak (435-658-5479).

Story continues below



The **J & G Grill** opened in December at the ritzy St. Regis Deer Crest Resort, 2300 Deer Valley Drive. It's owned in a partnership with Jean-Georges Vongerichten, the acclaimed chef who has nearly 30 restaurants around the world. Matt Harris is the chef de cuisine who oversees the cooking.

Just getting there, on a tramlike vehicle called a funicular that travels up the mountainside, adds to the sense of adventure.

Dinner entrees are \$22-\$52, and include several steaks, salmon, Tai snapper, Snake River Farms pork chops, Niman Ranch Poulet Rouge chicken, and Clark's Farm lamb chops. Pizzas are \$10-14 or soups and salads are \$9-14. The restaurant is open for lunch and dinner. (435-940-5750).

**High West Distillery & Saloon, 703 Park Ave.**, is a maker of premium spirits such as its Rendezvous Rye whiskey. But, the saloon also offers "western-inspired" cuisine for lunch and dinner. Families may dine in one of the private rooms (the renovated buildings are listed on the Register of Historic Places). Lunch features soups, salads and sandwiches, ranging from \$6-16. The dinner

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Michael Brandy, Deseret News

Ryan and Colleen Lowder sit in their new restaurant, the Copper Onion, in downtown Salt Lake City on Wednesday.

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menu features small plates and larger dishes for sharing. High West spirits are used in many of the accompanying sauces. Small plates range from \$6-\$12, and large plates are \$18-\$29; The High West Burger is \$12. ([highwestdistillery.com](http://highwestdistillery.com)).

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to that. Looking forward to trying it out myself...

Amen | Jan. 21, 2010 at 6:55 p.m.

I am a big fan of locally-owned restaurants and will be visiting this...

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