

PARK CITY

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MAGAZINE

SUMMER/FALL 2010

**MENU
GUIDE
INSIDE**

SUMMER GUIDE

*Great hiking, biking,
parks and picnics*

UP, UP AND AWAY

Park City by hot air balloon

SCOOPS AND SPIRITS

*Savoring the local
dining scene*



Don Price



Raspberry, lemon and apricot gelato at Stein Eriksen Lodge.

The Big Chill

Dip into summer with local homemade gelatos and sorbets.

Who doesn't love luscious, intensely flavored gelato or a light, chilled sorbet on a summer afternoon? Lucky for us, chefs in Park City and environs are dishing up a homemade rainbow of these cool treats in restaurants and specialty shops every day.

When gelato is on the menu at **Talisker on Main** (515 Main St), you can only hope it is *gelato de riso*—like a royal rice pudding with arborio rice and hints of vanilla bean, star anise and cinnamon. The Meyer lemon gelato and coconut sorbet will also tantalize your taste buds. At **Spruce** (in the Waldorf Astoria at The Canyons), go for blackberry, raspberry, peach and cherry sorbets, all made with Utah-grown fruits. **Dolcetti Gelato** (1476 Newpark Blvd) is a singular shop devoted to the art of gelato. Lavender honey, jalapeño chocolate and strawberry balsamic represent for the exotic side, but you'll also find pistachio and good old vanilla.

The ice creams at **Yellow Snow** (2015 Sidewinder Drive) are made with very little air, but they're purposely high in butterfat/cream. Still, lots of people mistake them for gelato, which is fine ... maybe it's the best of both worlds. Fresh peach and "Tiger's Blood" (strawberry and coconut milk) sorbets are house specialties, as are dozens of other flavors such as cantaloupe, raspberry lemonade, chai and espresso.

Other exquisite gelatos and sorbets can be enjoyed in the Park City area at the **Glitretind** (in Stein Eriksen Lodge at Deer Valley) and **Windy Ridge Bakery** (1250 Ironhorse Drive) in Park City. Also try **Bäckerei & Eis** at the Zermatt Resort (784 W Resorts Drive, Midway) and **Spin Café** (220 N Main St, Heber City). —*Virginia Rainey*

10 Local Dishes to Love

With the abundance of culinary treats Park City restaurants have to offer, paring favorites down to a few is a daunting but delicious task. With apologies for the many great dishes left off this list, and with an acknowledgment that some of the town's most adventurous cooking is prepared seasonally, here's one Parkite's accounting of 10 local standbys not to miss. —*Ted Scheffler*

- 1** At **Talisker on Main**, one of Park City's newer eateries, chef John Murcko has improved on a near-perfect food: *hush puppies*. His spin on the Southern classic is to kick 'em up a notch with sweet lobster meat and woody tarragon butter. Bet you can't eat just one. 435.658.5479 or taliskeronmain.com
- 2** The *beef braciola* at **Ghidotti's** is based on owner Bill White's grandmother's recipe. It's made with top round braised in wine, tomatoes, garlic and herbs for at least four hours, until it's so tender you might want to eat it with a spoon. 435.658.0669 or ghidottis.com
- 3** If there's a better steak option in town than the **Grub Steak's** center-cut *baseball top sirloin*, I haven't found it. It's just one reason that Hans Fuegi's steakhouse has lasted longer than most. 435.649.8060 or grubsteakrestaurant.com
- 4** With world-class chef Houman Gohary at the helm, there are no bad choices at **Good Karma**. However, the *juhek kebab* rocks: tender, young chicken breast infused with saffron, sun-dried lemons and shallots. It's fresh, fragrant and delightfully spiced. 435.658.0958 or goodkarmarestaurants.com
- 5** Picture this: Julienned iceberg lettuce, radicchio and spinach tossed with minced red onions, mushrooms, green olives, bacon bits, hard-cooked eggs, hearts of palm, tiny croutons and a divine blue cheese and lemon-basil dressing, then presented in a mold and topped with crispy fried onions. Further

description won't do justice to the *chilled chopped salad* at **Ruth's Chris Steak House**. 435.940.5070 or ruthschris.com

6 When it comes to *steak tartare*, I like to see a French chef at the controls. That's why I turn to Jean Louis Montecot and his namesake restaurant, **Jean Louis**, for his classic tartare: beef tenderloin with aioli, Dijon mustard, minced red onion, capers and fried quail eggs. 435.200.0260 or jeanlouisrestaurant.com

7 In warm weather, a refreshing salad is hard to beat. Even harder to beat is **Spruce's** *watermelon and rocket (arugula) salad*, tossed with goat's milk feta and eiswein vinegar. And yes, with its refined mix of sweet, tart and bitter, it tastes as spectacular as it looks. 435.647.5566 or sprucepc.com

8 Sure, it's old school. But **Adolph's**, after all, is Park City's definitive old-school haunt. So why not indulge yourself and your date with owner Adolph Imboden's classic *Steak Diane*: tenderloin steaks (for two) prepared with a buttery Dijon sauce and flambéed to perfection at your table. 435.649.7177 or adolphsrestaurant.com

9 Longtime locals all know the name Jerry Garcia (and we're not talking about the former Grateful Dead front man). Park City's Garcia has been tantalizing palates at **Chez Betty** since 1994 with dishes such as his scrumptious *pecan-crust Atlantic salmon*, served with maple-brown butter, crispy fried leeks and butternut squash chowder. 435.649.8181 or chezbetty.com

10 One of the most satisfying, if simple, meals I've enjoyed in Park City is a big, heavy, cast-iron pot of steamed *mussels Marinières* at **J&G Grill** in the St. Regis. It's a serving of about three dozen plump Maine mussels, steamed to perfection and served with crisp, thick slices of rustic grilled bread for soaking up all the buttery, sensuous broth. 435.940.5760 or jggrilldeercrest.com

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NEW AND NOTABLE

Talisker on Main

BY VIRGINA RAINEY



Talisker on Main's airy dining room looks out onto the bustle of Main Street.

One of Park City's newest restaurants showcases the cooking of one of the town's favorite chefs.

John Murcko arrived here by way of the Culinary Institute of America and the Ritz Carlton 20 years ago and has been dishing up delicious food ever since, most recently as executive chef at Talisker. But because Talisker is a private-community developer—a posh, top-drawer developer, but private nonetheless—only a privileged few had the opportunity to enjoy Murcko's cuisine of late.

With the opening of Talisker on Main, the company's first public venue, now everyone can have a taste.

The charming 42-seat restaurant and the pocket patio, with its outdoor fireplace, envelop guests in comfort and style; if it weren't for the storefront exterior, you'd never know the building began life as a butcher shop in the late 1800s. The main dining room features a gleaming open kitchen replete with

Talisker on Main
515 Main St
435.658.5479

black and white tiles, and a vintage chandelier hangs over the staging area,

where dishes are given a once-over before being whisked to diners seated on large upholstered chairs under an original tin ceiling. There's also an intimate wine room lined with private

wine lockers and topped with an Italianate vaulted ceiling.

But the ultimate reason to visit is the food. Murcko serves up classic American items with some upscale twists. You must try the lobster hush puppies with orange-accented tarragon butter. And you can't go wrong with a bowl of Casco Bay mussels, or the melt-in-your-mouth buttermilk chicken with angel biscuits, or the roasted Brussels sprout salad with pomegranate, pancetta and hazelnuts. The best approach may be the \$52 chef's tasting menu—capped by one of pastry chef Aimee Altizer's exquisite desserts. **PCM**

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