

# Deseret News

## Savor the summit — Park City takes fine dining outside for 1,500 patrons

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Park City restaurants are taking it to the street. On June 19, the city's historical Main Street will be closed to vehicular traffic, and dining tables will be set up along the length of the street in one long "Grande Table" to serve nearly 1,500 people.

In Saturday's Savor the Summit event, more than 20 restaurants will serve fixed-price meals with a backdrop of mountains and live music.

"It's really fun, it's the whole feel of being outdoors in the summer and having one long table run almost a half a mile up Main Street," said Julie Wilson, food and beverage director at Deer Valley Resort. The resort's Royal Street Café is one of the participating restaurants.

"Our table was at the top of Main Street, and we could look down the street and see one long line of tables," recalled Elaine Burns, who attended the event last year with five of her friends. "The food was fabulous, and the company was as good as the food."

The event is presented by the Park City Area Restaurant Association and other sponsors.

Although this is the third year in a row, Savor the Summit was first started back in 1984, said Wilson, who has been at Deer Valley since 1981. "Then we had a bad rain experience, and the idea was forgotten until about three years ago."

Now every restaurant has to have a rain backup plan, she said. The 50 guests at the Royal Street Café would head to Deer Valley and have their meal in the restaurant.

Meals and ticket prices vary with each restaurant. For instance, Royal Street's \$85 per person, five-course spread includes diver scallop and Kushi oyster ceviche on the half-shell, grilled lamb T-bones, grilled wild salmon and seared bison tenderloin. Or for \$45, you can try Cisero's four-course meal that includes entrée choices of cioppino, short rib osso bucco or wild mushroom fettuccini alfredo. Most of the restaurants also offer optional wine or beer pairings for an extra fee.

For newer restaurants, such as Talisker on Main, the event is a getting-to-know-you party of sorts.

"It will be a nice way for some who are not completely immersed with Talisker on Main to get acquainted with our tasting menu," said Briar Handly, the restaurant's chef de cuisine. "I think we'll get a good mix of locals and some newcomers."

Handly's menu, which is \$100 per person, includes smoked Mountain Valley trout from Smithfield, with basil, Parma ham and pan-roasted cauliflower; and Heritage Valley Farms duck cooked sous vide (sealed in a pouch and cooked immersed in simmering water). The duck, raised in Tremonton, is served with quinoa, smoked oyster mushroom, fennel and tart cherry.

"I tried to keep it seasonal and as close to home as possible, with a lot of local purveyors," Handly said.

The Royal Street Café dinner is a departure from the restaurant's regular menu. "The people who buy seats at our table are already Royal Street enthusiasts, so we try to give them something new and fun," Wilson said.

For restaurants without a Main Street location, there are logistical challenges to serving a four-course meal for 40 to 60 people.

"Royal Street will share a kitchen with Michael Le Clerc at 350 Main," Wilson said. "We chose some well-thought out dishes that will be easier to do."

Wilson and Handly said their restaurants have just a handful of tickets left, as of press time. Others are completely sold out: Easy Street Brasserie, Bistro 412, Shabu, Chimayo Southwester Restaurant, Wasatch Brewpub, the Egyptian Theatre Company and Kumbayah Kitchens, Wahso and Purple Sage.

If you can't swing a seat at the Grande Table, you can still come and enjoy the evening, according to Jim Dissett, who is overseeing publicity for the event. The Park City Gallery Association is hosting a Gallery Stroll from 4 to 6 p.m. A "spirit garden" at the main stage near 450 Main St. opens at 4 p.m., serving small plates and beverages from Royal Street and Grub Steak restaurants. In addition, four other stages are set up along Main Street with live music. Musicians include On the Spot Trio, the Brian Thurber Quartet, Fat Soul, Caleb Chapman & the Voodoo Orchestra, Daniel Day Trio, Zach, the Jazz Jokerz, Rhumba Libre, and Small House Strings.

### **If you go ...**

**What:** Savor The Summit

**Where:** Park City's Main Street

**When:** June 19, 4 to 10 p.m.

**How much:** Meal prices vary with individual restaurants

**Web:** [www.savorthesummit.com](http://www.savorthesummit.com) or call individual participating restaurants

### **Options for Savor the Summit**

Participating restaurants and prices per person excluding beverage service (sold-out restaurants are not listed):

**Jean Louis:** \$60 (435-200-0260)

**The Mustang:** \$65 (435-658-3975)

**Talisker on Main:** \$100 (435-658-5479)

**The Blue Iguana:** \$45 (435-658-9830)

**The Riverhorse on Main:** \$75 (435-649-3536)

**Zoom:** \$65 (435-649-9108)

**Flanagan's:** \$60 (435-649-8600)

**Cuisine Unlimited:** \$150 (435-647-0010)

**Yuki Arashi:** \$45 (435-649-6293)

**Bandits Grill & Bar:** full regular menu (435-649-7337)

**350 Main:** \$95 (435-649-3140)

**The Bridge Café & Grill:** \$38 (435-658-5451)

**Café Terigo:** five courses, \$70 (435-645-9555)

**Bangkok Thai on Main:** \$35 (435-649-8424)

**High West Distillery:** \$80 (435-649-8300)

**Cisero's Ristorante:** \$45 (435-649-5044)

**Royal Street Café:** \$85 (435-645-6734)

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*e-mail:* [vphillips@desnews.com](mailto:vphillips@desnews.com)

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