

BLIND FAITH /// ONE UTAH DOCTOR'S QUEST TO CURE BLINDNESS

THE MAGAZINE FOR UTAH

saltlake

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TATTOOS, TAROT, TWITTER PALS & LOTS OF PORK

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YEARS
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NIGHTLIFE & ENTERTAINMENT

AUGUST 2010 SALTLEAKMAGAZINE.COM
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FOOD & WINE

The best food, the most interesting foodies and our dream dinner, ca. 2010

**BEST COCKTAIL
WHISKEY SMASH AT
DAKOTA MOUNTAIN
LODGE**

We love this mix at Spruce bar in Dakota Mountain Lodge—High West rye, lemon and mint. It warms and cools at the same time. They should have called it the “Yin/Yang,” but they named it “Whiskey Smash” for equally good reasons. 2100 FROSTWOOD DRIVE, PARK CITY, 435-647-5500, PARKCITY-WALDORFASTORIA.COM



eggs, hormone-free milk and as many organic ingredients as possible. Yes, you still have to sing. 863 E. 700 SOUTH, SLC, 801-883-9741

**BEST LOCAL TEQUILA
VIDA TEQUILA**

That’s right, local tequila. Of course, the blue agave is grown in Mexico or it couldn’t be called tequila, but the owners of this premium spirit live right here in the Ess Ell Cee. The reposado is aged in American oak, the anejo for 18 to 24 months; both sip like a cognac. AVAILABLE AT SOME DABC STORES, VIDATEQUILA.COM

**BEST PLACE TO BUY TABLETOP
NEW ORIENTATION**

It’s not just what you see on the shelves, it’s what they can find for you from classic English and French china makers like Haviland, Wedgwood and Spode. 1400 FOOTHILL DRIVE, SLC, 801-582-4462, NEWORIENTATION.COM

**BEST OVER-THE-TOP DÉCOR
TUSCANY’S MAMMOTH
GLASS CHANDELIER**

Think 2,000 pieces of glass, 4,000 pounds, 14 feet high, 100-percent optically pure crystal, 5,000 separate LED lights, 3,200 feet of wire. But really, you have to see it to believe it. 2832 E. 6200 SOUTH, HOLLADAY, 801-277-9919, TUSCANYSLC.COM



**BEST BIRTHDAY IDEA
CAKE FOR ONE**

Get yourself a personal birthday cake from Tulie Bakery. The 6-inchers are made with local

**BEST NEW CITY DOGS
VEGETARIAN HOT DOGS
FROM CITY DOGS**

At this vegetarian food cart at the corner of 300 South and 200 East in SLC, besides dogs (Chicago-style, brats, chili and Italian sausage), you can have veggie tacos and veggie ribs (no, really!!) MYSPACE.COM/SALTCITYDOGS

**BEST NEW SUSHI
NAKED FISH TEMARI BALLS**

Invented by Chef Tosh, these are beautiful little bite-size rice balls topped with sushi ingredients—tuna, eel, salmon—are the best. Eat these like popcorn. 67 W. 100 SOUTH, SLC, 801-595-8888, NAKEDFISH-BISTRO.COM

**BEST NEW USE OF BACON
THE GOO-GA-BORG**

It’s been bacon’s year—did you see the bacon mug filled with melted cheese? Well, try J. Wong’s Asian Bistro’s spring roll skin-wrapped, bacon-wrapped shrimp. 163 W. 200 SOUTH, SLC, 801-350-0888, JWONGUTAH.COM



BEST NEW CUPCAKE REPLACEMENT

DOUGHNUTS

We’ll never really be over cupcakes, but we’re glad to see doughnuts getting their due. Meet—I mean eat—the best.

Large beignet with espresso zabaglione and cranberry preserves at **GOLDENER HIRSCH**, 7570 Royal Street East, Park City, 435-649-7770, goldenerhirschinn.com

Mini take-home party doughnuts from caterer **CUISINE UNLIMITED**, 4641 Cherry St., Murray, 801-268-2332, cuisineunlimited.com

BEYOND GLAZE DOUGHNUTS, outpost of a national chain devoted to the intricately iced. 177 W. 12300 South, Draper, 801-571-2309, beyondglaze.com

Thickly cinnamon-crustured doughnuts from **BANBURY CROSS**, 705 S. 700 East, SLC, 801-537-1433

Italian market doughnuts with crème brulee at **LOG HAVEN**, 6451 E. Millcreek Canyon Road, SLC, 801-272-8255

BEST FOOD TRENDS OF THE YEAR AND WHERE TO EXPERIENCE THEM



BEST CHARCUTERIE ALL-STARS

Vienna Bistro ● smoked Hungarian paprika sausage, bunderfleisch. 132. S. Main St., SLC, 801-322-0334, viennabistro.com

Creminelli ● wild boar salami, salami cacciatore. creminelli.com

Spruce ● pig's ear terrine, duck rillette. 2100 Frostwood Drive, Park City, parkcitywaldorfatoria.com

Franck's ● housemade sausage, pressed Kurobuto pork, 6264 S. Holladay Blvd., SLC, 801-274-6264, francksfood.com

Copper Onion ● cantimpalo, sopressata with black pepper. 111 E. Broadway, SLC, 801-355-3282, thecopperonion.com

1 CRUCIFEROUS VEGETABLES are back on the plate—the unglamorous veg gets a culinary makeover. Try: Brussels sprouts with hazelnuts and cider vinegar at **Eva**; roasted Brussels sprouts with pancetta, pomegranate and sherry vinegar at **Talisker on Main**; flatbread with tapenade and cauliflower at **Parallel 88**; spaghetti with Napa cabbage, pancetta, cauliflower and ricotta salata at **Lugano**.



braised pork belly with balsamic onion jam and triple crème Brie from **Tiburón**; short rib at **Barbara**.

4 HOUSE-MADE FRESH CHEESES. Try: The ricotta at **Copper Onion** (in dumplings and on ragu) and **Nuch's** (on pizza and in calzone); the mozzarella at **Caputo's by Night** (on chicken Margherita and in a sandwich); the anthotyro (like ricotta) salata from **Aristo's**.



2 PANNA COTTA steps in for crème brûlée—lighter and more adaptable to interesting variations than its rich, gelatin-free cousin. Try: Goat cheese panna cotta at **Fresco**; chocolate panna cotta at **Wild Grape**; crème fraiche panna cotta (right) at **Bambara**; green tea panna cotta at **Log Haven**.



5 NO MORE FEAR OF FRYING. Chefs are getting into deep fat, and customers are following. Try: Green bean beignets at **Spruce at Dakota Mountain Lodge**; fried artichokes, patatas bravas and fried bread pudding at **Copper Onion**; fried shrimp over nopales with smoked jalapeño sauce at **Frida Bistro**; fried green tomatoes with melted chevre at **Mariposa**, Deer Valley; tempura butternut squash with cinnamon-scented risotto at **Wild Grape Bistro**; fried halibut cheeks (with tartar sauce!) at **Log Haven**.

3 THE SLOW BRAISE: Chefs are taking their time and braising meat for rich flavor. Try: Wild boar agrodulce at **Tin Angel**; Asian pot roast with dried cherries at **Sego Lily**; 5-hour dry-



BEST NEW CHOCOLATE CONCOCTIONS

CHOCOLATE MOLE COOKIE (by Dough Girls) Served warm and gooey with ice cream and sugared pepitas at **Frida Bistro**. 545 W. 700 South, SLC, 801-983-6692, fridabistro.com

DRUNKEN OREOS The Nabisco cookie soaked in red wine. Yes, at **Meditrina**. 1394 S. West Temple, SLC, 801-485-2055, meditrinaslc.com

HOUSEMADE OREOS Dark chocolate cookies with thick icing in the middle at **Red Moose Roasting Co.** 1700 S. 900 East SLC, 801-906-8864, redmooseroasting.com

COOKIES & CREAM CREAM Crushed Oreos and white chocolate cream enrobed in chocolate by Chocolatier **Bleu** at **Caputo's Market & Deli**. 314 W. 300 South, SLC, 801-531-TONY, caputosdeli.com

BEST DENTIST Just guessing you might need one if you've sampled the best chocolates. **Funk Dental**. 1345 E. 3900 South, SLC, 801-271-3768

BEST NEWS IN FAST FOOD

Slow food cuisine enters the fast food race. **Masala Indian Grill:** Tandoori chicken wraps, plus other Pakistani specialties, in Sugar House from Saifar Nisar, whose family operates Curry in a Hurry, 2223 S. Highland Drive, SLC, 801-487-2994, masalaindiangrill.com
Hayai Zushi: Drive-through sushi and teriyaki to go from master sushi chef Peggí Whiting. 307 E. 600 South, SLC, 801-364-1699, hayaizushi.com
Bocata: Settebello, the people who first brought SLC pizza perfection, now give us the artisan sandwich in City Creek's food court. 28 S. State St., SLC, 801-355-3538
Taste of Red Iguana: Salt Lake's favorite Mex eatery has an offshoot right next door to Bocata in City Creek. 28 S. State St., SLC, 801-214-6350, rediguana.com