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salt lake

60 Comfort Food Classics

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+ *The tallest
biscuit in
the beehive*

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RESTAURANTS,
NIGHTLIFE &
ENTERTAINMENT**

**THE REAL
JURASSIC
PARK**

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» UPDATE

little america Once, this was the most famous Sunday brunch in the city, but it's been drastically scaled down in the wake of Grand America's more impressive smorgasbord. While you won't find prime rib or seafood among the current offerings, you can still get pastries or made-to-order omelets, and patrons seem more interested in soaking up the ambience and catching up with friends than educating their palates anyway. Dining out isn't all about the food, and Little America's brunch and the coffee shop have been the favorite gathering places of Salt Lakers for several generations now. Other meals are served in the Little America Restaurant, which caters to hotel guests, but, considering the talent of Chef Bernard Gotz, should attract a citywide clientele. 500 S. Main Street, SLC, 801-596-5704. **Y&S**—COURTNEY BUELL

» UPDATE

martine This used to be a pretty regular stop for me when I worked around the corner downtown. But I mostly made it to Martine's at lunch, and that's not the high point of this bistro. At night, when the darkness conceals the wide SLC street, you can hold on to the New York illusion created by the brownstone front and the long narrow space of the restaurant. Settle in, order some wine, and eat at your own pace—choose several small plates from the tapas menu, or order the full meal deal. I love the vivid flavors of the little dishes: Moroccan

shredded beef is a favorite, served on gingered couscous, the smoked Utah trout is given a jolt with caperberry lemon sauce, and a kitchen darling, the risotto cake, is flecked with arugula (elsewhere it is brightened with saffron). Fried risotto balances the garlicky rouille that comes with the bouillabaisse-like seafood stew. The menu also features what it calls "bistro dishes," more informal cooking (think braising) than the seared tenderloin and grilled duck listed as dinner options. For dessert, if you can stand to forgo the caramel-sauced gingerbread, order the dessert wine tasting. 22 E. 100 South, SLC, 801-363-9328. **Y&S**

moochie's A darling of the Food Network, this itty-bitty eatery/take-out joint is the place to go for authentic cheesesteaks made with thinly sliced steak and griddled onions glued together with good ol' American cheese and wrapped in a big, soft so-called French roll. 232 E. 800 South, SLC, 801-596-1350 or 364-0232. **&S**

piñon market and café With so many choices—iced sugar cookies, peanut butter bars, tea breads, cakes and fruit tarts—it's hard to pass on dessert, but lunches are also good. Saturday brunch features scones, muffins, biscuits and breads to accompany entrées made to order. 2095 E. 1300 South, SLC, 801-582-4539. **&S**

the plum For starters, try the jumbo coconut shrimp served with a piquant jalapeño-orange marmalade sauce. The selection of

entrées includes filet mignon with a rosemary-burgundy reduction sauce or macadamia-crusted halibut. 110 W. 600 South, SLC, 801-359-7800. **Y&S**

» UPDATE

porcupine pub and grille Few restaurants can pack a parking lot on a Tuesday night, but Porcupine Pub seems to have figured out how to keep the crowds coming. With 24 beers on tap available for only \$2 every Tuesday, they've practically created their own holiday. You might have to fight for bar space, but tables are fairly easy to come by. Moments after being quickly seated, we were settled into the comfortable pace of this lodge-style restaurant with metal-topped tables, industrial lighting, and playful art adorning warm wood walls.

The famous chili I was hoping for wasn't on the menu, but the substitute was more than satisfactory: a creamy chicken noodle soup with homemade egg noodles and big pieces of tender chicken. Porcupine offers a variety of dishes that stray from the typical burger and rings selection of bar food, but really, what goes better with beer than a burger? The "cottonwood burger" is topped with herbed aioli and barbecue sauce; had the burger been cooked a bit less it would have been a home run. The chile verde burrito was massive, loaded with cheese and filled with perfectly tender pork in a kicky green chile sauce. For dessert, the bread pudding satisfied with but-

[NEWCOMER]

Talisker on Main

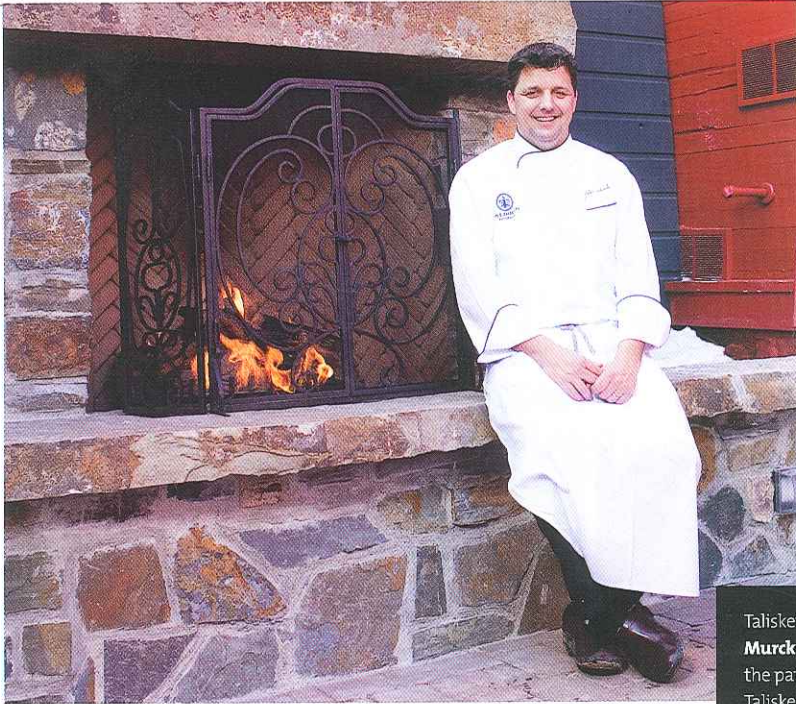
CHEF JOHN MURCKO MAKES A COMEBACK ON MAIN

No random boulders. No mammoth logs. No wrought-iron pine trees or Indian-inspired textiles. No BROWN. How could this be a restaurant in Park City? It's light, bright, white and elegant. There are no antlers anywhere, but there is a crystal chandelier hanging over the marble counter that separates the cozy dining room from the performance kitchen. The whole place has a 19th-century vibe, which tends to be part of the standard-issue Park City ambience, but it's not the usual rough-and-ready mountain-man rusticity.

TALISKER ON MAIN is sophisticated and cheerfully romantic. The only public business owned by the luxury real estate giant Talisker,

the restaurant proves the luxury of small and provides a venue for chef John Murcko, whose light has been kept under a barrel since he parted with Bill White all those years ago. He's having fun—try seared and pounded buffalo carpaccio with a Beehive Barely Buzzed tuile and a spot of polenta; a cube of pork belly with blood orange supremes; warm Brussels sprouts leaves with pomegranate seeds. There's some chestnut foam here and some deconstruction there, but for the most part, Murcko dispenses with the smoke and mirrors of molecular blah-blah, serving meticulously honest flavors in a dining room that feels like his own. 900 Main St., Park City, 435-608-1300





Talisker chef **John Murcko** sits fireside on the patio at the new Talisker on Main, the latest addition to Park City's restaurant row.

THE NEW MAN ON MAIN

Talisker's new chef John Murcko brings the mountain to Main Street.

"It's all about the experience and the service," says **John Murcko**, chef of Talisker on Main, the American bistro that opened in Park City in January.

That may sound like an odd priority coming from a chef's mouth, but Murcko's time with Talisker's members-only properties has taught him that impeccable service is what most people are looking for. So, though the new restaurant's cozy main dining room (42 seats) has a stunning central exhibition kitchen where Murcko finishes the plates, and there are several other dining spaces with different ambiances, including a patio with three

fireplaces, what Murcko really wants to talk about is what he can do for his customers.

Talisker's menu offers starters and mains, and a five course prix-fixe menu (\$52), but Murcko encourages his service staff to find out what a customer likes to eat so he can make up a dish for them on the spur of the moment. "We want dining here to be a personal, interactive experience," he says. "My passion—even more than for food—is for caring for people, for giving them a great experience," says Murcko.

Talisker on Main, 900 Main Street, Park City, 435-608-1300.



Bowling in style at Jupiter Bowl

HAUTE SPOT Jupiter Bowl

Could there be any more fun? The whole family for the whole evening—that's what the new Jupiter Lanes in Newpark offers. Snazzy lighting and décor bring bowling back into the realm of cool once again, while a full-scale restaurant has something for everyone, from roast chicken with mushroom sauce and a glass of pinot noir for the grown-ups to burgers and fries for the kids.

For a special occasion, you can reserve one of the private lane rooms. Plus there's a 50-foot video wall, darts, billiards—you can even play Wii bowling in proper bowling shoes. Or you could, you know, bowl. **1090 Center Drive, Newpark, Park City, 435-658-BOWL.**

—Mary Brown Malouf

THREE A DAY

WHERE TO EAT

Breakfast, lunch and dinner without lifting a finger. Park City offers lots of options for your three squares a day. Enjoy.



BREAKFAST
Park City Bread & Bagel Bagels are filling, low-fat (without the cream cheese) and good on the go or for lingering. Here, you can eat them as a breakfast or lunch sandwich. Add a smoothie for full fortification. 3126 Quarry Road, Park City, 435-655-0913.



LUNCH
Davanza's It's inexpensive and couldn't be more convenient—right by Town Lift. They're known for pizza, but check out the burgers, Philly sandwiches and meatball subs, too. They're all easy on the wallet. 690 Park Ave., Park City, 435-649-2222



DINNER
Prime Steakhouse & Piano Bar The steaks are terrific, and so are the sides, but what sets this Luxe beef palace apart is the old black and white keys. You've probably forgotten how fun a piano can be. 804 Main St., Park City, 435-655-9739.