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A Mouth Watering Experience at Talisker on Main

27 April 2010 By: Casey No Comment | [Editor's Picks](#), [Restaurant Reviews](#), [headline](#)

Looking for an intimate and welcoming casual fine-dining experience in the heart of Park City? Then look no further than Talisker on Main, Talisker's very first, and very impressive, public amenity.

After a few weeks of inquiring what Talisker was doing with their previous sales office on Main Street, Kevin and I were invited to experience a little bit of what Talisker has to offer and to sink our teeth into their new savory restaurant that is 100% open to anyone who wants to have their socks knocked off. All I can say is, God Bless you John Murcko! You have truly brought an incredible treat to the Park City residents, and you've done it with style, class, and dedication.

About Talisker Club

For those of you who aren't "in the know", Talisker is a real-estate giant who has quickly taken over Park City in the last decade. Talisker moved into the Park City area and developed Empire Pass, a world-class golf course at Tuhaye (a must-play!), and an incredibly exclusive mountain-top neighborhood called Red Cloud. As if that weren't enough for the five-star lifestyle developer, Talisker recently purchased The Canyons Mountain Resort and plans on building another world-class golf course right at the base. [Read about our Tuhaye golf experience here.](#)



Talisker is known for their incredible private communities, their fashion savvy sales catalogues, and making sure their members can bath in effortless luxury while living in the mountains. However, what many don't know, is that Talisker offers some of the most incredible gourmet preparations in the country. Talisker's dining offerings showcase exceptional design, the best in service, and award-winning cuisine. Fortunately for Park City, locals can now savor what has only been offered to Talisker members by dining at Talisker on Main.

Talisker describes their newest restaurant as a fusion of the other Talisker owned eateries inspired by the refined bistro Tuhaye Table Cafe, Talisker Tower's casual elegance, and the Red Cloud Cabin's rustic charm. Talisker on Main's menu offers a glimpse into the heart of Talisker's cuisine offerings with emphasis on fresh seasonal ingredients and a focus on sampling many unique and delicate seasonal flavors. Talisker on Main is under the inspired culinary direction of Chef John Murcko, Talisker's VP of Culinary Service.

Our Experience



Kevin and I had the wonderful opportunity to taste their mouth-watering cuisine last month and we can assure you, this is a place you do NOT want to skip when in Park City. Talisker on Main is located in a warm and charming historic inspired building on Main Street. The restaurant features an open kitchen, checkered floors, and an atmosphere infused with the air that you are at home in the heart of all the is the Park City lifestyle. The first thing that we both noticed about Talisker on Main is that their service is impeccable. Upon walking into to restaurant, we were immediately greeted with a genuinely friendly host who checked our jackets and then introduced us to the manager. We went on a quick tour of the restaurant which showcases an intimate dining area, an incredible wine storage vault for both public and private members alike, and their cozy sales office tucked away upstairs near a truly stunning fireplace.

After exploring the restaurant we sat at our table and began to investigate the menu. Starters included Lobster Hush Puppies, Braised Pork Belly & Tuna, and Lobster Chowder with sourdough croutons. Main courses range from Loup De Mer, Buttermilk Chicken, Stuffed Duck Breast, and Petite Filet Mignon with truffled potatoes to Pan Roasted Beef Sirloin and Icelandic Arctic Char. Chef John Murcko also offers a chef tasting menu with four courses ending in the Warm Chocolate Tart.

Kevin and I picked out a few of the items that looked the most exciting and before we knew it, our fabulous server was delivering small tasters to our table from the chef. Our first taster was an ahi masterpiece that included baby beets, blood oranges, and shepherd's goat cheese. An incredible way to whet our appetite before our first course arrived, the Lobster Bisque soup. When the soup arrived, I was surprised to see that this was not just another cream based blended Lobster soup, but rather like a clear home-made soup with light, but flavorful broth full of garden vegetables and ample amounts of lobster. My only concern with the soup was to avoid slurping it down too fast, it was that delicious! The Lobster Bisque was followed by another ahi taster topped with a truly incredible sweet cream sauce and slices of grapefruit, a third taster of beet soup topped with shredded carrot, and a fourth mini fondue course with caramelized onions, mushrooms, and gruyere cheese.



At this point in the meal, both Kevin and I could not wait for our main courses. It was as if they were toying with our senses and just dangling all the wonderful and amazing flavors from their various menu items in front of us. Murcko's first few courses is to your palate as to what foreplay is in the bedroom, a delightful tease of what's to come! Kevin and I had been eating for over an hour, diving into flavors and delicacies that we could only dream of. After our tasting frenzy, we received a basket of freshly baked sourdough baguettes and patiently waited for our main courses.



When our main courses arrived, we were thrilled to see not only beautiful presentations, but ample portions of food. I had ordered the Loup De Mer comprised of an incredible Sea bass cooked to absolute moist perfection drizzled with a garlic shallot butter sauce and came with winter greens, artichoke hearts, blue crab fumes and topped with crispy shallots. I can't put into words what was going through my mind as I took my first bite into heaven, but I *can* attest that this is one of the most amazing Sea bass dishes I've ever eaten. Kevin had ordered the Buttermilk Chicken which was also cooked just right, with a flavorful and moist center and came with angel biscuits, creamed spinach, and cippolini onions. He said it was remarkable as he was licking his plate clean.

After finishing our dinners, we had our hearts set on coffee and dessert. Though we wanted to try Talisker's signature Warm Chocolate Tart for dessert, it is so popular they ran out by the time we had finished our meal.

However, we were very impressed with the Hazelnut Tort as an alternative. Dressed with creme fresh, grapefruit sorbet, dark chocolate, and a mint drizzle – this dessert left us feeling more than satisfied.



Talisker on Main offers a seasonal menu that changes daily and will surely make you want to return again and again. With their incredible welcoming atmosphere, friendly staff, and uncanny sense of knowing how to please, Talisker on Main is an experience that will leave you feeling like you've just stepped into your own little piece of paradise. Kevin and I thank you, Talisker, for inviting us to experience what you have to offer not only your guests, but the entire city of Park City. We can't wait to come back!

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