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**REVIEW BITES**  
A sampler of Ted Scheffler's reviews

**Himalayan Kitchen**  
Ambiance was never the original Himalayan Kitchen's strong suit. The new Himalayan, by contrast, has great eye appeal: It's spacious without being sprawling, with a main dining room plus a second that doubles as a space for private parties and other functions. Himalayan Kitchen 2.0 is a vast improvement over the original model. A good way to sink your teeth into the range of Nepali and Indian cuisine is at an informal one-night dinner on Jan. 21 for the \$9.95 lunch buffet, offered Monday through Saturday. One of the best dishes is better chicken. Tender pieces of boneless, hand-cut chicken are bathed in a salmon-colored sauce made with butter, tomatoes, onions, orzo, nuts and subtle spices. It's heavenly, especially if you're a party of four to six on any last day. Reviewed Jan. 7, 2010. 360 S. State, 801-328-2077, HimalayanKitchen.com

**J&G Grill**  
The St. Regis Deer Creek Resort opened an upscale eatery in July. Jean-George Vongerichten's 15-seat restaurant, it sports a long, concrete table that seats 22, is the private table for 10 on the terrace and a popular main dining room for 75. Adjacent to J&G Grill is a 4,000-bottle wine "wall" and the St. Regis bar. J&G Grill is contemporary but very warm, with lots of ray, cream and bronze throughout—pragmatic. The five- or six-foot windows offer appetizing, shapely views of Deer Valley. Jean-George describes J&G Grill as his "best of" restaurant. He had hand-picked favorite dishes from his diverse restaurants and assembled them on one menu. That's lucky for us, since the menu spans a culinary universe ranging from the Southwest to Asian flavors. Jean-George has become so famous for his soft French fare such as J&G Grill's perfect French onion soup. A pizza with Fontina cheese and black truffles (red truffles, not truffle oil or essence) is a sinful pleasure, as is a simple presentation of ribs topped with shaved white Burgundy truffles—now often sold by the dish, if you'll ever encounter. Reviewed Dec. 24, 2009. 2300 Deer Valley Dr. East, Park City, 435-940-5760

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**BEER, WINE & SPIRITS DRINK**

**Sipping Sundance**  
Bars, lounges and wine cellars to visit during the Sundance Film Festival.

BY TED SCHEFFLER  
tscheffl@cityweekly.com

There is no shortage in Park City of places to drink and, maybe, bump into a film celebrity during the Sundance Film Festival. But, if you want to know about public places where A-listers are likely to turn up—or at least where you and your pals can score a good glass of wine, cocktail or a cold beer in a cozy setting—read on. These are a few of my favorite Park City sipping spots.

One of the newest additions to the Park City drinking scene is High West Distillery and Saloon (503 Park Ave., 435-649-8300), Treach's first gastro-distillery. Featuring the eclectic cuisine of chef James Dumas, this is a great place for lunch or dinner accompanied by signature cocktails, a hefty wine

and spirits menu and, of course, award-winning High West whiskeys and vodka. Belly up to the bar made from reclaimed wood from the Great Salt Lake Trestle Bridge of 1904 and enjoy P.S. Direct bottle purchases are available at High West. And, speaking of firsts, Park City's first brewery since Prohibition opened in 2006: Wasatch Brew Pub & Brewery (105 S. Main, 435-649-0900). Perched at the tippy-top of Main Street, Greg Schirf's brewpub features its own award-winning beers along with a great selection of sodas, reasonably priced food and one of the friendliest staffs in town.

Down at the other end of Main Street, the Sky Lodge (503 Beaver Ave., 435-657-2500) hosts two terrific sipping spots. Le Bar Bohème boasts a classic, Parisian-style zinc bar, a wine cellar and live music with tasty French-infused bar food. Meanwhile, the SkyClub is tucked away from the deck, along with fire pits, chaise lounges, an oversized hot tub, flat-panel HD TV's and, of course, a lively bar scene.

The brand-new Tailorbar on Main (315 Main, 435-658-5470) flaunts the creative cuisine of talented chef John Marcho, a private wine room, 60 personal wine lockers and a gorgeous main dining room where you can enjoy Marcho's celebrated cuisine as

you sip your favorite beverage. Meanwhile, Tailorbar's sister venue at The Canyons is the private Alpine House (400 Canyons Resort Drive, 435-652-3370), which turns public every day at 4:30 p.m. The Alpine House sports a fabulous bar, along with superb food from well-known supervising chef Barb Hill. Just down the road from The Canyons is the Spruce Lounge at Dakota Mountain Lodge (2400 Frostwood Drive, 435-647-3500). Highlighted by a beautiful white Carrera marble bar, the Spruce bar and lounge is an ideal place to enjoy a libation and Spruce's famous charcuterie.

Up in Deer Valley, the new St. Regis Bar (2300 Deer Valley Drive East, 435-940-5760) and the accompanying St. Regis Wine Vault give you access to one of the West's most bodacious wines lists, not to mention the culinary stylings of Jean-George Vongerichten with delectable food from his J&G Grill. Be sure to sample the 7421 Mary (named for the resort's altitude), just below the St. Regis, a long-time favorite après-ski imbibing location in Snow Park Lodge's ESB Lounge (2250 Deer Valley Drive South, 435-649-1600) named for the late Deer Valley Resort founder Edgar B. Stern. You'll want to try the Edgartini, of course.

Out at Kimball Junction, Maxwell's (1450 New Park Blvd., 435-647-0304) offers a big bar to belly up to and the best pizza in town, while Jugger Bowl (5000 Center Drive, 435-658-0000) features the talents of veteran Park City barman Joe Hank and, yes, bowling to boot. And, the newly revamped bar at Ghidini's (6030 Market St., 435-958-0060) offers the most refined sipper's spot at The Junction. CW

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