



ISSUE NO. 3

dishing™
WINTER / SPRING
PARK CITY

**HAUTE
DRINKS**
TO WARM YOU UP

IMPRESS YOUR FRIENDS!
**LEARN HOW TO SABER
A BOTTLE OF BUBBLY**

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FOR IT**
RECIPES FROM
AREA RESTAURANTS

PLUS:
RESTAURANT LISTINGS

A FOOD LOVER'S GUIDE TO GREAT DINING AROUND PARK CITY



PHOTOS BY TIM HUSSEY AND JAY NEL-MCINTOSH



ARTFUL EDIBLES

Some of the most beautiful and delicious dishes in town

BY JENN RICE

MOUTHWATERING INGREDIENT combinations are one thing, but when your food is presented in a wow-factor kind of way, it makes dining out even more exciting. Whether it's cooking steak on a Himalayan salt rock at your table, drinking a spiked hand-spun milkshake that's piled high with s'mores toppings, or enjoying a cocktail with lavish garnish that mimics diamonds, these options are instant crowd (and palate) pleasers. Next time you're out and about in Park City, don't forget about these artful offerings.

Yuki Yama Sushi
WAGYU BEEF TATAKI 🍣

At Yuki Yama Sushi, you can have your beef any way you like it. That's because you actually get to cook it on a sizzling Himalayan salt block right before your eyes. Bite-sized wagyu beef medallions are brought to the table raw and served with cilantro, red pepper and a delicious citrus soy sauce. It's then up to you as to how long it cooks, and the salt block adds natural seasoning while the beef sears. No matter what the case, it will be so tender that you'll hardly have to chew it. And because you get to play chef, it's a dish that everyone — including kids — will enjoy.



Lespri Prime Steak and Sushi Bar
PISA WEDGE

Think of your favorite wedge salad piled as high as the Leaning Tower of Pisa in Italy. OK, not that high, but this is definitely a fun way to eat salad. The tower consists of fresh iceberg lettuce that's layered vertically with heirloom tomatoes, red onions, applewood smoked bacon and locally sourced blue cheese crumbles — topped off with a special house-made blue cheese dressing. The fun factor: deciding how you'll take down the structure in order to consume it.

Glitretind
DARK CHOCOLATE
SESAME COMPOSITION 🍡

Desserts at Glitretind are so luxe that we consider them a grand finale. Many intricate details go into each of the creations, and one in particular that stands out — or up — is the dark chocolate sesame composition. Think dark chocolate cake with scoops of sesame semifreddo and deep chocolate sesame gelato strategically placed on top, and two black sesame nougatine pieces carefully stacked to finish it off. This statue-like

creation might look more like a piece of abstract art than dessert, but you won't think twice after tasting the first bite.

Wahso
COCONUT CRÈME BRÛLÉE >>

It's quite impossible to dine at Wahso without ordering their best-selling coconut crème brûlée dessert. They go to great lengths to make sure it's worth every calorie consumed. Real coconuts are cracked in-house and serve as the actual dish for the special coconut-flavored crème brûlée. It's then topped with a pyramid macaroon



and Pocky sticks. The only hard part will be figuring out which component to indulge in first, as it's several desserts combined into one dish — or coconut shell, in this case.

Shabu

CITRUS PLUM SEA SCALLOPS

Sure, Shabu is known for its sushi, but the gluten-free citrus plum sea scallops creation is one to try next time you dine at this hot spot. A circular bed of ginger risotto is placed in the middle of the dish while wok-seared vegetables elegantly line the rim. The scallops are then arranged on the outer edges of the dish, and fried lotus chips are punched atop the risotto to create height. Props to the chef, as the flavor profile and presentation are both phenomenal.

Edge

SEAFOOD TOWER

(SEE [DISHINGPC.COM](#))

Edge's Seafood Tower is the ultimate seafood experience in Park City. A towering display of chilled Maine lobster, king crab and oysters is wheeled out on a server to your table — because it's that impressive — and presented with Creole remoulade, pepper-infused cocktail sauce, Meyer lemon foam, lemon pepper aioli and fresh lemons. Rumor has it that after a seafood tower is served, it creates a ripple effect in the restaurant. The beauty of it is that everything is sliced, devised and ready to eat, so you don't have to worry about getting down and dirty when it comes time to dig in.

Chimayo

CROWN ROAST OF BARBECUED SPARERIBS

Chimayo's spin on spareribs is out of

this world. Locals and out-of-towners alike flock to this joint for this dish. The ribs, covered in a caramelized chipotle glaze, are aligned vertically to form a circle. New Mexican chili-buttermilk onion rings are then stacked on top, while mashed potatoes and a roasted corn and pepper hash are added to the base of the dish. Whether you cut right down the middle and mix all the flavors together, or dip the onion rings in the mashed potatoes, you can't go wrong when ordering this.

J&G Grill at

St. Regis Deer Valley

MAINE MUSSELS MARINIERE

J&G Grill includes a curated selection of Jean-Georges Vongerichten's most prized dishes from his restaurants around the globe, so it's no surprise that his mussels made the cut. They're served in a cast-iron Staub pot — which is used both for looks and to keep them warm — with a decadent herb butter sauce. And no fret, it's fancy enough that you'll feel classy even when soaking up the broth with grilled garlic bread.

FOR THIS RECIPE, VISIT [DISHINGPC.COM](#)

Burgers & Bourbon

at Montage Deer Valley

ROASTED S'MORES MILKSHAKE

It's safe to say this milkshake will definitely bring all the guests to the yard. For starters, the shake is hand-spun and flavored with a special toasted marshmallow-infused chocolate syrup that flavors the vanilla ice cream. If that's not enough to satisfy your sweet

tooth, it's piled high with whipped cream, chocolate syrup, bits of graham crackers and a house-made toasted marshmallow. You can also order a spiked version with your choice of spirit in case you want to turn it into an adult-friendly dessert (Baileys pairs nicely).

Washington School House

MADE-BY-REQUEST BREAKFAST DISHES

Breakfast is normally the simplest meal of all. Scrambled eggs, toast and a cup of coffee, and you're good to go. But after staying at the Washington School House, you'll be forever spoiled with Executive Chef Ernesto Racha's whimsical by-request creations that he makes for guests staying in house when time allows. An egg stack, for instance, was created by stacking these alternating layers of fresh sliced tomato rounds, scrambled eggs and spinach, and then topped with cherry tomatoes sliced in half and garnished with mixed greens.

Boneyard Grill & Saloon

VIDA PALOMA WITH ROCK CANDY >>

Nothing beats a classic margarita — until you taste the Vida Paloma at Boneyard Grill & Saloon. It's crafted with Vida tequila reposado, freshly squeezed lime juice and grapefruit juice, creating a ridiculously refreshing combination. But what really makes it over the top is that it's served with a "diamond stick" (aka a stick of rock candy), which brings out the sweet agave flavor from this highland tequila. The result? A playful yet sophisticated cocktail that you can enjoy any day of the year.



BONEYARD'S VIDA PALOMA

1 1/2 OUNCES VIDA TEQUILA REPOSADO
1/2 OUNCE SIMPLE SYRUP
LIME JUICE
SLASH OF GRAPEFRUIT JUICE
1 ROCK CANDY STICK

PLACE THE FIRST 3 INGREDIENTS IN A ROCK GLASS ON ICE. FILL THE REST OF THE GLASS WITH GRAPEFRUIT JUICE. SERVE WITH A ROCK CANDY STICK INSTEAD OF A STRAW TO SWEETEN WHILE YOU SIP.