



ISSUE NO. 3

dishing™
WINTER / SPRING
PARK CITY

**HAUTE
DRINKS**
TO WARM YOU UP

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**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



ETHNIC EATS

BY JENN RICE

— EXPAND YOUR PALATE IN PARK CITY

NESTLED IN THE MOUNTAINS and away from the hustle of a big city, Park City is a small resort town. The food scene, however, feels big. With the area's countless sushi restaurants, a South African sandwich shop, an Irish pub serving traditional shepherd's pie and even a spot for kosher food, your palate will not ever get bored. Park City packs a punch when it comes to variety.

<< SOUTH AFRICAN JAFFLZ

Du Monde Gourmet owner Chef Meryl Van Der Merwe grew up eating jaffles (toasted pocket sandwiches) in Cape Town, South Africa. After a summer visit to her hometown, Van Der Merwe says her love for the tasty bites sparked an idea: opening her own sandwich shop. "I had these wonderful memories of having leftovers served in jaffles by the campfire," she says. "My desire to create an elevated sandwich concept that was both wholesome and inspired by global cuisine led to the creation of Jafflz."



Within the year-old restaurant, chef Van Der Merwe takes jaffles to another level, chockin' them full of globally inspired ingredients. From the signature savory Ba-bocotte Jafflz, stuffed with authentic South African curry and ground lamb, to the Fall Moon Thai Jafflz, with Thai curry chicken, rice and egg plant, the menu offers something unique to try with each visit.

MEXICAN EL CHUBASCO

Locals and tourists flock to this hidden spot when they need a Mexican food fix. The menu boasts generational family recipes from head chef Yuliana Cortes, who hails from Michoacán — a cultural melting pot in central west Mexico known for its rich, flavorful cuisine. While the popular homemade salsa bar is not to miss, it's the chile rellenos and camarones a la diabla (spicy shrimp) that keep us coming back for more.

PHOTOS BY JAY NEL-MCINTOSH

LOCO LIZARD CANTINA

Another popular spot for Mexican food is Loco Lizard Cantina, which serves traditional dishes inspired by Old World Mexico. The mole poblano is made in-house with five chilies and fresh



ingredients, and simmered with boneless chicken breast. They also make tortillas, chips, salsas and tamales from scratch. If you've ever had a fresh tortilla, you know that nothing compares.

TARAHUMARA PARK CITY

Tarahumara became such a top destination restaurant in Midway that the owners opened a second location in Park City, adjacent to Wasatch Bagel & Grill in Snow Park, this fall. "We use the same recipes and

have terrific chefs who know how to make the great authentic Mexican food from the Chihuahua state in Northern Mexico," says Tarahumara partner Stanton Jones. The food includes recipes the original owner brought over from Mexico. "We have many customers who return over and over, ordering the same thing, since they love that particular item. Our food is unique, and we are excited to see locals and visitors taste authentic food from the Chihuahua region of Mexico," Jones says. The carne asada burritos (one red and one green) filled with marinated charbroiled prime rib are among the most popular dishes, along with tres leches cake, which Jones calls "the best on the planet."

INDO-PERSIAN

GOOD KARMA

Originally from Iran, Haman Gohary landed in Park City by way of San Francisco in 1999 to help open the food and beverage outlets for American Skiing Company.

"It was only after 30 years of making classic French food that he decided to go back to his native roots and open Good Karma, an Indo-Persian restaurant. "There was a demand for vegetarian and healthy options in Park City, and we decided that it was a good match for us," he says.

"The dishes that I prepare reflect on my subconscious mind and my upbringing. I remember when I was a child and waking up to the smell of cardamom, cinnamon and aromatic stews. I try to create similar

experiences for my guests in Good Karma." His dishes feature family recipes with a creative culinary twist. From vegetarian samosas (baked, not fried) to lamb curry with Moqan Valley lamb, the offerings bring mouthwatering and healthy options to diners out West.

SWISS

ADOLPH'S

Chef Adolph Imboden, with deep roots in Switzerland and a culinary résumé to rival that of any top chef, is responsible for bringing the first fine-dining restaurant and true Swiss cuisine to town. In 1974 he opened Adolph's White House on Park Avenue. "I think I was the only Euro restaurant at that time in Park City," he says. "It was a very difficult beginning, as at that time there were not too many interested local customers here. But it didn't take too long for people to realize that we had good food."

Today, his namesake restaurant, Adolph's, features an Alpine-inspired menu with favorites such as rack of lamb, veal (a specialty) and fondues made with traditional Swiss cheese. "Fine food was always a part of my life, so my mother was a great gourmet chef in her own restaurant," he says. His mother taught him three important lessons that have stayed true: never take shortcuts, use top-quality ingredients and stay consistent.

ITALIAN

CORTONA ITALIAN CAFE

Husband and wife team JoAnne and David Stamegnone came to Park City to ski, fell in love with summer time in the mountains and ended up staying year-round. "During one of our trips to Italy we thought it would be great to have a small piece of Italy in our backyard," says JoAnne. The duo

then opened Cortona Italian Cafe in Kimball Junction. With David's parents being first-generation Italian immigrants and JoAnne growing up with her grandmother who came to the United States from Italy in 1921, there's no need to question authenticity in this mom-and-pop restaurant. "Some of our dishes are straight from my grandmother's kitchen, and some are mine," JoAnne says. "I do all the cooking each night after we make the pasta during the day. David and I both make all the pasta from scratch." Customers rave about the fettuccine and meatball dish. "The pasta, sauce and meatball are made in-house, just like I did with my grandmother."

BRAPPA

In 1992, there were a limited number of restaurants in Park City. When Bill White, owner of Bill White Restaurant Group, took a first glimpse of what is now Grappa, he was reminded of a Tuscan farmhouse and realized the space's charm. Between the grapevine motif, terrazzo tile and outdoor terrace, you'll feel like you're dining countryside in Italy. Done aside, the food is out of this world. When White was growing up, his mother, Mary Lou, who is full Italian, would make osso buco — slow braised veal — on holidays and for special occasions. Today, this recipe is on the menu at Grappa and remains a customer favorite.

IRISH >>

FLANAGAN'S ON MAIN

Flanagan's on Main is full of rich history and delicious food. The idea of the restaurant and pub came about to pay homage to Charlie Kenworthy and Father Flanagan. "My grandfather was one of the first orphans of Boys Town Orphanage and raised money for the



Father's dream of creating a safe haven for orphans," says owner John Kenworthy. The establishment is a local favorite for authentic Irish fare and beverages. Classic Irish spices and ingredients are imported,

and grandfather Kenworthy's beef stew and whiskey chicken boxty can be found on the menu. Fun fact: The restaurant pours the most Guinness draught beer in the state of Utah.

Y KOSHER
THE BISTRO AT CANYONS

It can often be difficult to find proper kosher food when traveling, especially when you're in a small town. Park City Mountain Resort offers a fully functioning kosher restaurant via The Bistro, which also caters to those who observe Sabbath on Friday nights, the seventh day of the Hebrew calendar week. Senior Director of Food and



Beverage Zeke Wray noted that offering this type of cuisine to anyone also helps to "dismiss the misconception of what kosher food is." The meats are all glatt kosher, meaning they're raised on organic kosher feed and slaughtered humanely. The menu offers a variety of mouthwatering options such as turkey latke croquettes, a spin on traditional Jewish potato pomekes.

MEDITERRANEAN AND MIDDLE EASTERN

REEF'S RESTAURANT
Reef's Restaurant is the result of chef and owner Asi Yaka's aspiration to bring a blend of high-quality Mediterranean, European and Middle Eastern cuisine to Park City. What started out as Reef's Kitchen in 2005 quickly evolved into a larger-scale restaurant that's now located on Main Street. "I use all the knowledge I have gained throughout my life — from my grandmothers and mothers in the streets of different cities and countries," explains Yoked, who is originally from Tel Aviv, Israel. From baba ghanousj and hummus to lamb chops and Moroccan salmon, expect a culinary adventure when dining at Reef's, or its food truck, which occasionally makes appearances at special events around town.

ASIAN

BANGKOK THAI ON MAIN
Bangkok Thai on Main is the spot to go to when you're craving flavorful fare done right. Dishes are prepared from fresh exotic ingredients that will awaken your senses immediately after you enter the restaurant. The chefs will also tailor spice levels in their entrées, so opt for mild or get a taste of the real deal just as you

would increase with extra seasoning. The menu boasts traditional dishes, such as red and green curries and pad Thai, but you can also take advantage of the Taste of Bangkok tasting menu that allows you to sample several dishes in one evening. Bangkok Thai on Main is also known for its award-winning wine list, which sets it apart from your average Thai restaurant.

SHABU SHABU HOUSE >>

Hot pot cuisine originated in Mongolia, China, more than 1,000 years ago during the Jin Dynasty. Because of its popularity, it quickly spread throughout eastern Asia and was tweaked ever so slightly in each region — think seafood instead of meat on the coast. Nowadays you can find hot pots all over the world, including at Shabu Shabu House in Park City. Shabu Shabu's Japanese-style hot pots include your choice of meat, seafood or veggies that you cook yourself on the seasoned hot pot. Owner Chi Wang is usually behind the open bar seating in the restaurant to direct on what, how and when to add everything to the broth. Remember, you're the chef, so it's up to you to cook it to perfection.



The most popular dish, chicken tikka masala, entails marinated chicken cooked in the tandoor and combined with creamy sauce that is "spiced to perfection."

WORTH THE TRIP: BOMBAY HOUSE IN FOOTHILLS

ROUGHLY 20 miles west of downtown Park City in the foothills of Salt Lake City lies Bombay House, considered one of the best Indian restaurants out West by many. Owner Daniel Shanbhakumar, originally from Chennai, India, opened the doors to the first location in Provo, Utah, in 1993 after graduating from Brigham Young University in Hawaii.

"The original plan was to start Bombay House in Hawaii," he says. "But things took a different turn and here we are." With people driving from all over the state, he quickly realized there was a need for expansion, bringing Salt Lake City and West Jordan locations into the mix. "Bombay House is a restaurant that runs on keeping tradition alive," he says. "Our recipes

are based on using fresh ground spices and simple ingredients and transforming those into food that is healthy, hearty and that tastes just like the food from India at the time of our ancestors." Dishes are prepared via the oldest form of Indian cooking, from using a tandoor oven to grilling skewers over charcoal.



ALTHOUGH Utah may be landlocked, Park City's proximity to Salt Lake City International Airport means fresh fish is just a few hours away. "[This] allows us to have ocean-to-table fresh fish available to us for sushi and entrée items," says Scott Benson, sushi chef at Lesper Prime Steak Sushi Bar. "I can't think of any other ski town that offers that sort of absolute fresh sushi and seafood." If you're in the mood for a roll or three, we've rounded up these mouthwatering offerings:

Yuki Yama

Rice might sound basic, but sous chef Cedric Woodward-Poor raves about the restaurant's quality and distinction. In terms of good sushi, "it is imperative to make the rice the best that we possibly can," he says.

Sushi in Utah: IT REALLY IS THAT FRESH!

Try: Bruce Lee Roll: spicy albacore, avocado and shishitos, topped with lightly seared wagyu beef, crispy shallots, green onion, black sea salt and truffle garlic ponzu.

Yama at Montage

Between the scenic views of the Empire Canyon lift and Peeri ski run, and neighboring music from Vista Lounge, Yama is the ultimate spot for date night. Because of its small, intimate space, the chefs are able to create personal nigiri and sushi rolls for diners upon request.

Try: West of the Mines Roll: crispy soft-shell crab, blackened albacore tuna, avocado, mango, serrano chili, micro cilantro and unagi sauce.

Flying Sums

A warm, inviting atmosphere, delicious rolls and friendly chefs such as Head Sushi Chef Adam Brown Himself have made this a local hot spot for more than 17 years now.

Try: Chuck Norris Roll: spicy shrimp, avocado, cucumber topped with salmon, jalapeño and lime juice.

Blind Dog Restaurant & Sushi

Chef Penn Kinsey, coming from a strong seafood background back East, takes pride in creating and serving fresh, top-quality sushi to customers.

Try: Ahi Tuna Nachos: spicy tuna tartar, avocado, samurai, wasabi aioli, tobiko, tobiko and crispy rice wontons. Fun fact: More than 2,500 orders are sold each year.

Lesper Prime Steak Sushi Bar

Aside from using the freshest cuts of fish possible, Chef Scott Benson creates house-made sauces that add to the flavor

of the fish without overpowering its delicious natural taste.

Try: Lihule Roll: crunchy shrimp and avocado topped with escobar, mango, citrus jalapeño reduction, coconut miso curry sauce, Sriracha and macadamia nuts.



Shabu &

This sushi menu mirrors the creative aspects of a kitchen menu led by Chef Bob Valajka. "We take pride in the originality of our sushi menu, and also being able to make rolls that are off the menu for our customers by request," says Head Sushi Chef Brandon Giles.

Try: Honey Roll: tempura shrimp, avocado, cucumber and Sriracha, topped with himechi, albacore tuna, lime and crunchies, and then drizzled with eel sauce and pure honey.

Sushi Blue

Chef Stan Battle brought his love for street food into the kitchen at Sushi Blue. Aside from exotic, eclectic sushi offerings, the menu boasts Korean street tacos, curry soba, noodles and even a Blue Burger, a customer favorite.

Try: Hustler Roll: tempura shrimp, avocado and cilantro topped with ahira maguro, lime, night-pepper hot sauce, ponzu and unagi sauce.