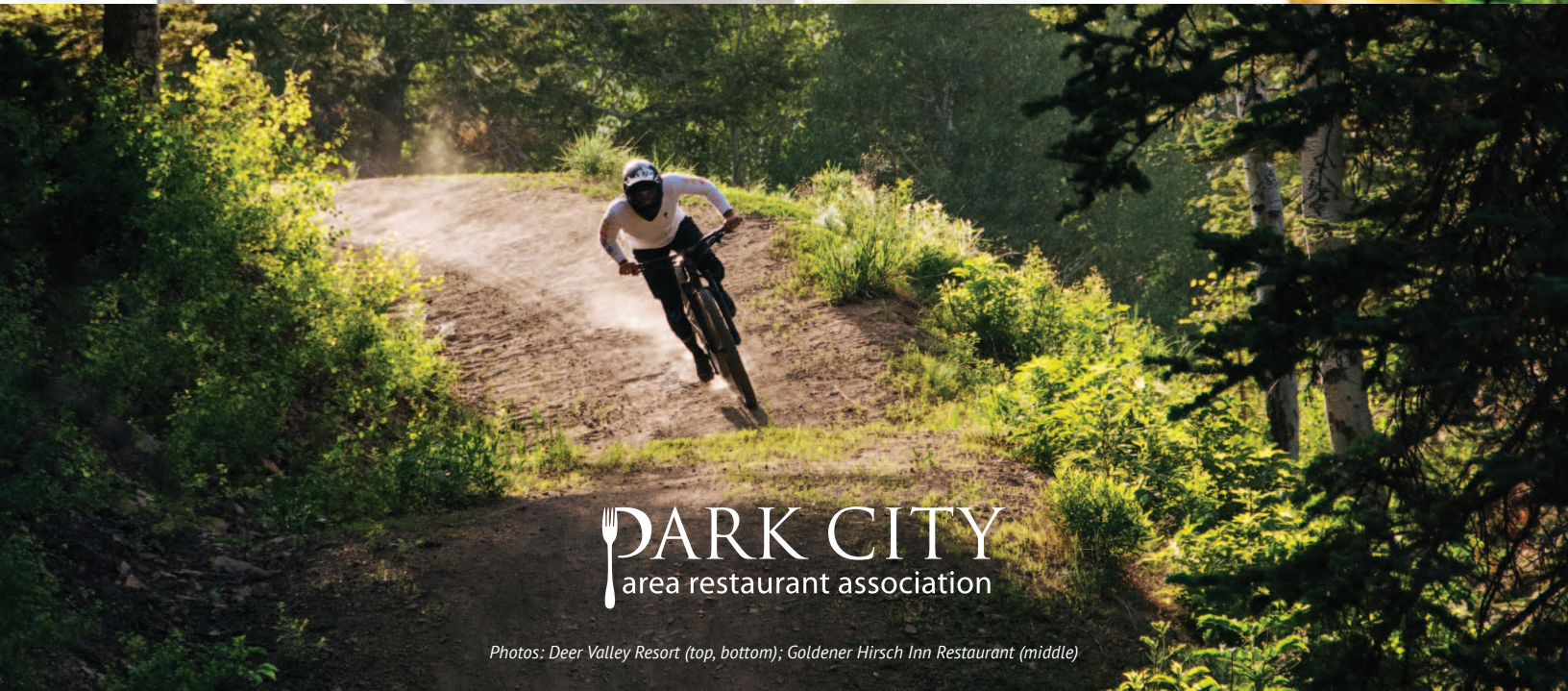




Perfect pairing.

Award-winning dining. Beautiful mountain setting.



 **DARK CITY**
area restaurant association

Photos: Deer Valley Resort (top, bottom); Goldener Hirsch Inn Restaurant (middle)



Photos: Historic Park City Association, Park City Chamber of Commerce

Park City has a colorful history. Our beloved home has evolved from silver mining town, ghost town, burgeoning ski town, Olympic stage, to today's status of year-round mecca for outdoor recreation, luxury accommodations and exceptional food.

However, this evolution didn't happen overnight. It took time, detours and setbacks that demanded patience, creativity, resourcefulness and an incredible amount of hard work to create and sustain the world-class destination we love today. Recently, it has been our restaurants demonstrating this remarkable devotion and resiliency as they continue to reimagine the dining experience and exceed the needs and expectations of their hungry patrons.

The Park City Area Restaurant Association exists to promote and support our dining community and create opportunities to connect them with guests in search of their next culinary adventure. From elevated fine dining, family-friendly establishments, lively nightclubs, craft distilleries and breweries, to a variety of mountain casual fare that is distinctly Park City, our resident chefs and restaurateurs thrive on designing original menus and experiences for lovers of food, drink and community.

Behind the acclaimed recognition, restaurant accolades and global reputation – all of which we are incredibly proud of – is a real town with real people serving real food. We did not get here in a day, but we are here today because of how we got here. At times, a slow simmer that requires careful attention, but the hours in the kitchen are always worth it at the table.

Perhaps your visit has been long-awaited, or maybe it's a spur-of-the-moment getaway. Better yet, our servers know you by name and have your drink order waiting when you walk through the door. Either way, welcome or welcome back. It is a privilege to serve you.

For media inquiries, high-resolution images or assistance in planning a world-class Park City dining experience, please direct questions to Christa Graff or visit parkcityrestaurants.com.

Ginger Wicks

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Current Members

350 Main	Este Pizzeria Park City	Red Tail Grill
501 on Main	The Farm	RIME Seafood & Steak
710 Bodega on Main	Fireside Dining	Riverhorse on Main
7880 Club & Restaurant	Firewood on Main	Roadhouse Grill
Allora Catering & Events	Flanagan's on Main	Royal Street Café
Alpine Distilling Social Aid and Pleasure Club	Fletcher's	Ruth's Chris
Après Pendry	Flying Sumo	Shabu
Bandanna's Grill	Fresh Tracks Kitchen	Sushi Blue
Billy Blanco's	Fuego Bistro & Pizzeria	Silver Lake Restaurant
Blind Dog	Ghidotti's	The Silver Star Café
The Brass Tag	Glitretind Restaurant	The Spur Bar & Grill
The Brick Restaurant & Bar	Goldener Hirsch Inn	Troll Hallen Lounge
The Bridge Café	Grappa	tupelo
Buona Vita	Grub Steak Restaurant	Twisted Fern
Butchers Chop Shop	Guest Haus Juicery & Café	Versante
Café Terigo	Hana Ramen Bar	Wasatch Brew Pub
Cast & Cut	Handle	Windy Ridge Bakery
Cena Ristorante	Hearth & Hill	Windy Ridge Café
Chimayo	High West Distillery & Saloon	Yuki Yama Sushi
The Corner Store Bar & Café	Hill's Kitchen	
Courchevel Bistro	KITA	
Cuisine Unlimited	Legends Bar & Grill	
Deer Valley Bakery	LUNA'S Kitchen	
Deer Valley Café	The Mariposa	
Disco Pizza	No Name Saloon	
Done to Your Taste Catering	OP Rockwell	
Dos Olas	Pendry Park City	
Drafts Sports Bar & Grill	Pine Cone Ridge	
Eating Establishment	Powder at Waldorf Astoria	
The Edge Steak House	Purple Sage	
Empire Canyon Grill	Rebekah's Kitchen	
Escala Provisions Company	Red Banjo Pizza	
	Red Rock Junction	

For more information on member restaurants, please visit parkcityrestaurants.com.

Signature Recipes

Whether you fancy yourself as an expert home chef or are looking to relive the memory of your favorite dish, try your hand at these signature recipes from Park City restaurants.



Historic Park City Association

Dos Olas Chicken Confit

Chicken breast
5T unsalted butter
Olive oil as needed
Salt as needed
2-3 sprigs ea. cilantro\rosemary\thyme
1 clove garlic

In a pan place 2 tablespoons of oil allow to heat and place the chicken breast salted. Cook thoroughly with butter add the herbs and garlic.

Sikil Pak

1 qt tomatillos husked
½ qt shelled pumpkin seeds toasted
1 white onion chopped in quarters
4 garlic cloves
2 cilantro bunches
salt as needed
1 jalapeno pepper
olive oil as needed

In a pan place 2 T of oil and heat for a few seconds, add the onion, garlic and tomatillos. Cook thoroughly at mid-high heat, stirring occasionally. After 10 – 15 minutes add the pumpkin seeds and salt. Cook for another 5 minutes and set aside. With a blender, mix the cilantro the jalapeno deveined and the preparation from the pan. Process until you get a homogeneous texture. Add salt to taste.



Garnishes

Oyster mushrooms
Score the mushrooms in a diamond shape.
Sear them with butter in a hot pan

½ quart of pickled red onions
Slice 1 red onion finely add the juice of 3 limes, 1 tsp of oregano, salt to taste.
Let sit for 1 hr in the fridge.

Corn ashes as needed
On direct fire place the corn tortillas to start burning, place them in a stainless steel container and allow them to char and cool down. With a coffee grinder or blender process until you obtain a fine powder. Set aside.

Stein Eriksen Swedish Meatballs & Lingonberry Sauce

Serves 8 - Approximately 48 meatballs

2 lbs ground pork
1 lb ground veal
½ yellow onion
10 sprigs of parsley
2 oz Utah honey
Kosher salt/pepper to taste
2 whole eggs
¼ cup panko bread crumbs

Small dice the yellow onion, pick parsley leaves from stems and finely chop. Combine all ingredients together, mix thoroughly and place in refrigerator to rest overnight.

Roll mixture into 1 inch uniform meatballs. Place meatballs, evenly spaced, on a non-stick sheet pan. Cook at 300 degrees for approximately 8-10 minutes. Remove from oven and place in Lingonberry Sauce.

Serve and enjoy!



Lingonberry Sauce:

8 oz lingonberry jam
3 cups veal demi-glaze
(can be found in specialty food stores)
¾ cup heavy cream

Combine all ingredients, simmer and reduce until sauce has a nappé consistency.

High West One-eyed Jack



1 oz High West Bourbon
.5 oz Carpano Antica
.5 oz Cynar
.5 oz cold brew concentrate
.25 oz vanilla syrup
2 dashes chocolate bitters
1 oz porter

Add all ingredients but porter to a mixing glass with ice, stir, strain into a small mason jar over large ice cubes. Add porter to a cocktail shaker and shake, then top cocktail with foam. Garnish with coffee beans.

tupelo Heirloom Bloody Mary

Bloody Mary mix

- 16 oz fresh heirloom tomato Juice
- ¼ cup lemon juice
- ¼ cup worcestershire sauce
- ¼ cup dill Pickle Juice
- 2 tsp horseradish
- 1 tsp siracha chili sauce
- ½ tsp fine ground black pepper
- 1 tsp celery salt
- Pinch of cayenne pepper

Combine all ingredients and reserve

Bacon salt

- 6 oz very crispy bacon
- 3 oz course sea salt

Place cooked bacon in food processor and pulse into a powder, remove and place in a bowl, add salt and mix. Reserve in airtight container.



Garnish

- One sweet & sour okra
- One strip crispy bacon
- One spare spicy
- Two each pickled baby onion
- One compress celery stalk

RIME Warm Maryland Crab Dip

- 1/2 bottle IPA
- 1 cup heavy cream
- 1T dijon mustard
- ½T Worcestershire
- 1 lb cream cheese, room temperature and cubed
- 1 bunch scallions, thinly sliced
- 2 lb canned crab meat, drained
(can substitute 2 lb finely chopped cooked shrimp)
- ½ tsp cayenne pepper
- ½ cup lemon juice

In a heavy bottomed medium sauce pan on medium high, combine the beer, heavy cream, dijon, and Worcestershire. Stirring occasionally, heat to 180 degrees or until it starts to steam.

Add cream cheese and stir. Heat and stir until smooth and incorporated. Turn off the heat, add lemon juice, cayenne, crab meat and green onions. Season with salt to taste. Can be made ahead up to 24 hours; refrigerate in air-tight container until ready to use.



Crab Dip Topping

- ½ bunch parsley leaves, finely chopped
- 2 cloves garlic, peeled
- Zest from one lemon
- 2 cups panko breadcrumbs

Pulse garlic, parsley, and lemon zest with half of the panko breadcrumbs until combined. Gently mix in remaining panko, season with salt.

Assembling:

Preheat oven to 350 degrees. In an oven-safe casserole dish, add crab dip and smooth the top. Cover evenly with breadcrumb mixture. Bake until crumb mixture is golden brown and bubbling. Serve with chips, crusty bread, or vegetable crudité. Great for a party.

Deer Valley Resort Paella

Serves 12

- 1 lb boneless chicken thigh, large dice
- 1 lb little neck clams
- 1 lb wild caught 31-40 shrimp, peeled and deveined
- 1 lb mussels
- 1 pinch saffron
- 10 peppercorns
- 1T smoked paprika
- 1T lobster base or a good seafood base
- 20 oz calrose rice
- 3 Spanish onions, medium dice
- 1 red bell pepper, medium dice
- 5 cloves garlic, minced
- 2 bay leaves
- 2 lemons, quartered then halved
- 1 bunch parsley, chopped
(reserve stems for court bouillon)
- 6 oz pancetta, diced
- 12 oz andouille, sliced

Prepare a court bouillon with one gallon of water, one cup onion diced, one tbsp minced garlic, bay leaves, parsley stems, peppercorns.

Bring court bouillon to a boil and poach shrimp clams and mussels in batches on to a cookie sheet tray. After steam settles transfer seafood to the refer to cool.

Strain bouillon, whisk in lobster base, reserve.

Place paella pan on high heat, render pancetta until crispy. Add sausage and caramelize. Add chicken and brown until cooked through.

Sauté onions and pepper until soft. Add garlic and smoked paprika to bloom flavors, about 45 seconds.



Add rice and stir to incorporate flavor.

Stir in one and half quarts of the court bouillon, half the parsley and saffron. Cook on high heat 12-16 minutes until most the moisture has dissipated. Do not stir. Rice on top should be soft (if not add some more bouillon to cook through).

Nestle all seafood into the rice, cover and cook 5 more minutes. Turn off and let rest 10 minutes.

Take off the lid off paella, garnish with parsley and lemons!



Alpine Distilling Social Aid and Pleasure Club Park City Negroni

- 1 oz Alpine Distilling Gin
- 1 oz Preserve Liqueur
- .5 oz Campari

Combine ingredients and serve over ice in an old-fashioned glass. Garnish with an orange or lemon twist.

Events



Savor the Summit

Summer officially kicks off with Savor the Summit, when hundreds of guests dine al fresco in the middle of Main Street each June. The outdoor dinner party features early summer menus from a number of Park City's world-class restaurants and a full lineup of live entertainment.



Grub Steak Restaurant

Cena Ristorante & Lounge

Dine About

Fall cues guests to Dine About, a two-week culinary event to enjoy the best of the community's award-winning dining scene at an incredible value. Participating restaurants feature seasonal menus of two-course lunches and three-course dinners. Diners can eat, sleep, and repeat when they take advantage of affordable Dine About lodging rates at local hotels.

Savor the Cocktail Contest

Every summer, Park City's talented mixologists raise the bar on creativity when they compete in the Savor the Cocktail Contest. Participants create their most inventive craft cocktails, leaving it to Park City locals and visitors to sip as many creations as possible and cast their votes for Park City's "signature cocktail" of the season. The winner earns a cash prize and a feature in PCARA marketing materials.

Recent winners include:



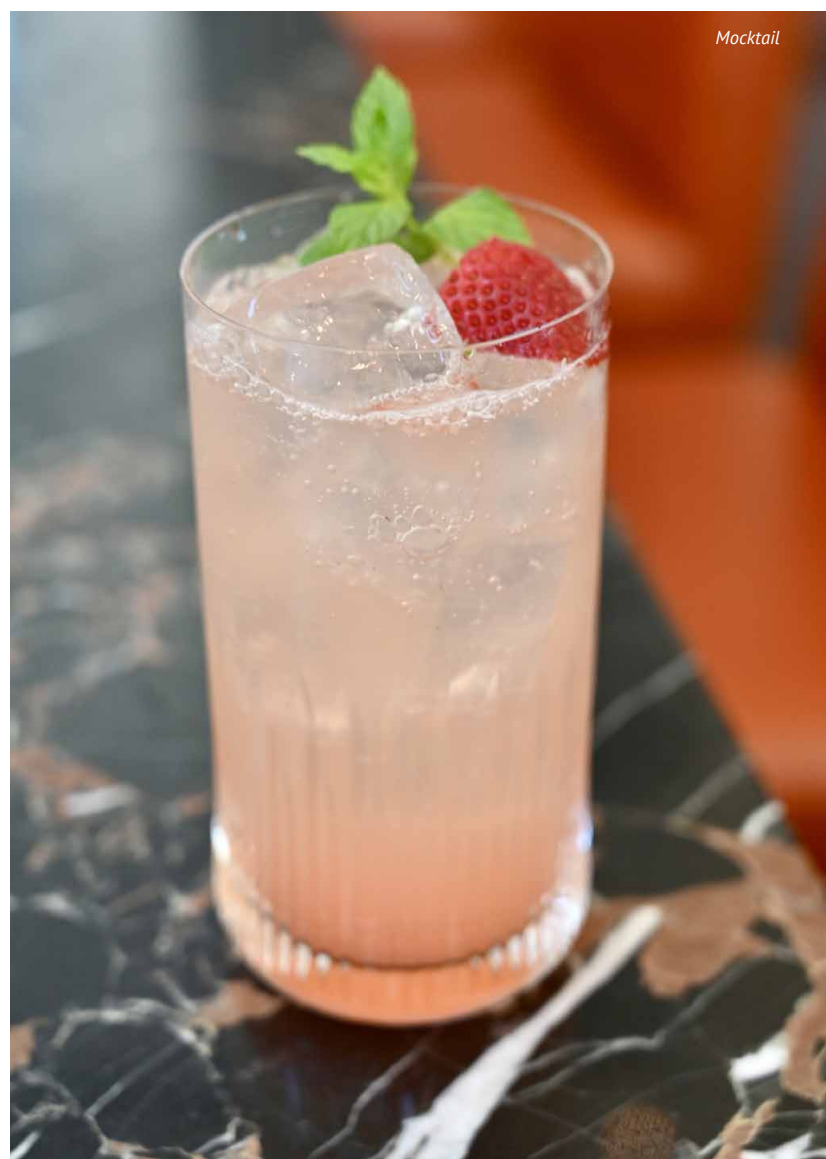
Sweet Agony

Mixologist: Julio Chavarria, High West

- .75 oz High West Double Rye
- .50 oz Jamaican Rum
- .50 oz Amaro Montenegro
- .25 oz Amontillado Sherry
- .75 oz Cucumber & Basil Syrup
- .75 oz Pineapple Juice
- .75 oz Lime Juice
- 3 Dashes Hop Tincture Club Soda

Method:

Combine all ingredients except Club Soda in a shaker with ice. Shake. Strain into Collins glass with pebble ice. Top with Club Soda. Garnish with basil leaves. Best served in a Collins glass.



Midsomer

Mixologist: Zack Rhoades, Apres Pendry

- 1 Halved Strawberry
- 6 Mint Leaves
- 0.75 oz Lemon Juice
- 1 oz Honeydew Shrub Club Soda

Method:

Muddle strawberry, mint, and lemon juice. Hard shake and dirty dump over rocks. Top with club soda. Garnish with mint bouquet and dehydrated strawberry. Best served in a rocks glass.

Cocktails and Craft Beer

High West Distillery



Alpine Distilling

With an abundance of world-class fare to choose from, the hardest decision may come down to the drink order. Overflowing with master distillers, brewers and mixologists, Park City boasts a wide variety of award-winning spirits, beer and craft cocktails. Alpine Distilling's Alpine Gin holds the global title of 2021 Gin of the Year, while High West Distillery leads the whiskey scene with their growing portfolio of premium rye whiskeys and barrel aged cocktails. Roadhouse Grill, Wasatch Brew Pub and Red Rock Junction have been mainstays in Utah's craft beer industry for decades, and their uniquely-Utah staples – Wasatch's Polygamy Porter and Roadhouse Grill's Full Suspension Pale Ale, to name a few – along with their new brews, continue to set the standard for breweries nationwide.

Behind every unforgettable cocktail is the brilliant architect behind the bar. Park City's collection of ingenious mixologists continuously create, test, tweak and perfect seasonal menus full of carefully crafted sippers to please the most discerning palates. The community's unique comradery encourages our highly experienced and fearlessly creative cocktail creators to dream up one-of-a-kind flavor profiles, ingredient pairings, and intentional garnishes to produce some of the best craft cocktails in the world.



Red Rock Junction

Story Starters

Après Bike

With more bikes on the road and single-track trails than ever before, two-wheeled riders require sustenance... or any excuse to pull over for a hearty snack or stiff drink. Long summer days leave plenty of daylight for outdoor patio dining right off the trails at Deer Valley's Royal Street Café or Park City Mountain's Legends Bar & Grill or The Corner Store. Bike paths throughout Park City allow cyclists to cruise into virtually any dining establishment for the season's freshest fare to properly close out a day of riding.



Après 365

Chest-deep powder, freshly groomed corduroy, miles of sunny switchbacks or a leisurely summer stroll can all work up an appetite. No matter the season, on-mountain dining options abound at Deer Valley Resort and Park City Mountain, including luxury hotel restaurants with ample outdoor seating. Snowy afternoons call for decadent hot chocolate, Champagne toasts, and house-made s'mores near the fireplace, while the summer heat beckons a chilled crab tower and another round of local beers. Ski, ride, bike or hike down into town to wrap up the day on Main Street for laid back vibes and full menus of craft suds, spirits and cocktails paired with hearty pub favorites.

Restaurant Versatility

While dining rooms were on a prolonged hiatus, Park City restaurants reimagined ways to continue serving their loyal patrons without sacrificing a quality dining experience. Now, in addition to traditional dine-in, these overwhelmingly popular service lines remain. To prioritize safety and convenience, several restaurants prepare multi-course family meals available for curbside pickup including Ghidotti's for authentic Italian and Windy Ridge Café and Bakery for homestyle comfort food. Hearth and Hill features family take-out dinners of fajita fixins, along with a selection of frozen menu options. Riverhorse's Salt Box Eatery & Catering and Deer Valley Café offer family dinner meal packs available hot or cold to be prepared later in the comfort of your home. From the strictly carry-out, Southern BBQ pop-up food truck, Wild Ember, to craft cocktail delivery services right to your door, Park City restaurants continue to develop dining experiences suited for any mood, occasion or circumstance.



Renowned & Revolutionary



Utah natives and international transplants. Self-taught and classically trained. Regardless of their unique backgrounds and global cooking experiences, some of the world's most prominent chefs have all landed in the pocket of culinary sophistication right here at the foot of the Wasatch Mountains. Park City's talented crop of chefs have showcased their cuisine at the acclaimed James Beard House in New York City, on NBC's *TODAY* Show, Food Network's "Diners, Drive-Ins and Dives," among several other local television programs. They have earned and continue to uphold impressive accolades for their respective restaurants from *Wine Spectator*, *Forbes Travel Guide*, AAA, DiRōNA, Trip Advisor, *SKI* magazine, *Outside* magazine, and local entities including the Utah Restaurant Association, *Salt Lake Magazine* and The *Park Record's* Park City's Best Awards.



Chef Matt Harris, tupelo

For the Love of Local

Park City is gifted with a regional landscape suitable for fresh, robust ingredients to feed their ever-changing menus. As a destination sought out for its precious natural resources, Park City chefs understand the critical importance of protecting, preserving and supporting the land and local purveyors that fuel their restaurants. Restaurateurs partner with local farms located anywhere from less than a day's drive away to their own plots of land a few miles down the road. tupelo Chef Matt Harris established a micro farm at his home –

land currently cared for by a neighboring farmer – to supply summer vegetables, ample produce during harvest season, as well as apple and barley for brewing and curing. Seasonal produce, fresh dairy, grass-fed meat, artisan bread, grains for distilling spirits, and even chocolate are sourced from local farmers, ranchers, creameries, bakeries, and resourceful purveyors invested in the health and longevity of Utah's beloved terrain.





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