

BEST CHEF

**John Murcko,
Talisker on Main**

The man on Main

Chef John Mureko was one of the pioneers of Park City dining, working the ski town kitchens with Bill White and Eric Debonis. Then, as far as most media was concerned, he disappeared behind the private club curtain. Fortunately, he's back at the stove in Talisker on Main, the private club's public restaurant, and wowing diners with creations like lobster hush puppies, roasted corn soup with marcona almonds and buttermilk fried chicken. Okay, those may not sound like haute cuisine, but Mureko makes them so.

GREAT START *Smoked Utah trout with roasted cauliflower* 515 Main St., Park City, 435-658-5479, taliskeronmain.com

BEST NEW RESTAURANT

The Copper Onion

All-purpose, all good

Where have you been all our life, Copper Onion? Ryan and Colleen Lowder opened their all-purpose brasserie to instant popularity. Salt Lake needed this restaurant—a low-key but conscientiously excellent eatery that is perfect for a bite after a movie, a full-blown birthday celebration, an intimate dinner for two, or a comforting supper for one. Plus lunch. Some dishes—the mussels in pepper, the ricotta dumplings, the carbonara—have already become Salt Lake standards.

MUST HAVE *The mussels—like we said* 111 E. Broadway, #170, 801-355-3282, thecopperonion.com

BEST RESTAURANT CENTRAL UTAH

Communal

All together now

Colton Soelberg and Joseph McRae have brought fine contemporary dining to Utah County and found a secure place in the hearts, and stomachs, of Provo/Orem. First Pizzeria 712, then Communal, broke all previous expectations and inspired Salt Lakers, even Ogdenites, to make the drive south. The master plan

**2011
COMMUNITY SERVICE AWARD**

**UTAHNS AGAINST
HUNGER**

Salt Lake magazine tends to focus on the happy side of the food scene: new restaurants, celebrated chefs, artisan food producers. But there are 90,000 households in Utah that struggle just to buy enough food. Since 1979, **Utahns Against Hunger** has worked to expand the reach of the state's nutrition programs, to help shape public policy and make nutrition programs—summer food programs, school meals, charities and food banks—work.

455 E. 400 South, Suite 407,
801-328-2561

is to populate Utah County with fresh, locally sourced, high-quality food cooked with passion and a zeal for perfection. So far, so good. We just hope they consider crossing the county line, too.

GREAT DESSERT *Butterscotch pot de crème* 102 N. University Avenue, Provo, 801-373-8000

BEST RESTAURANT SLC

Forage

Caution: culinary innovators at work

As national fame creeps up on Forage, we're even prouder that Bowman Brown and Viet Pham had enough faith in Utah palates to open their audacious restaurant here in Jell-O-Land. Without flinching, they have continued to redefine luxury by presenting cutting-edge cuisine in

spare surroundings. And, we're happy to be able to say that Utahns have stepped up to the plate, supporting original cooking like the signature "vegetable garden" served with edible "dirt."

GREAT MEMORY *Cinnamon smoked duck with pine potato puree* 370 E. 900 South, foragerestaurant.com

BEST RESTAURANT OGDEN & NO. UTAH

Zucca Trattoria

Something new every visit

Chef Elio Scanu continues to offer top-notch Italian dishes that are familiar to his customers, while gently pushing the limits of their comfort zones by introducing more adventurous and exotic creations as specials. This year, Scanu added a deli to his trattoria, so customers can take home the imported pasta, cheeses, meats, oils and vinegars he uses on his menu. Feed and lead—that's what the best chefs do.

UNIQUE *Vasi, antipasti-packed jars* 1479 E. 5600 South, South Ogden, 801-475-7077, myzucca.com

BEST RESTAURANT PARK CITY

Talisker on Main

Are we having fun or what?

No random boulders. No mammoth logs. No wrought-iron pine trees or Indian-inspired textiles. How could this be a restaurant in Park City? It's light, bright, white and elegant. There are no antlers anywhere; instead, a crystal chandelier hangs over the marble counter that separates the cozy dining room from the performance kitchen. Talisker on Main is sophisticated, cheerfully romantic and a needed shot in the arm for the wee bit tired Park City dining scene.

THINK *Pork belly with blood orange supremes; warm Brussels sprouts with pomegranate seeds; lobster-loaded hush puppies* 900 Main St., Park City, 435-608-1300, taliskeronmain.com

BEST RESTAURANT ST. GEORGE & S.W. UTAH

Parallel 88

White hot in the red rock

Jeff Crosland, who put Spotted Dog—just down the road—on the map, heads the kitchen here; the vibrant restaurant is attached to the Driftwood Lodge, a '50s-era