

# SALT LAKE CITY WEEKLY

## DINING NEWSLETTER



**SIMPLY THE BEST!**

WEDNESDAY, JULY 23, 2014

### RESTAURANT REVIEWS



**Restaurant Review: Rye Diner & Drinks**  
*New SLC eatery has mind-blowing (but budget-friendly) eats*  
 By Ted Scheffler

It's sweltering outside. But on a hot Monday evening, the coolest place to be is at The Urban Lounge, where The Hold Steady is belting out tunes like "Positive Jam" and "Sequestered in Memphis" to a frenzied throng of the New York-based band's devotees.

The second-coolest place to be on the same Monday night is Rye Diner & Drinks. A not-so-thick wall is all that separates The Urban Lounge and Rye, the latter of which was recently opened by Urban Lounge owners Chris Wright, Lance Saunders and Will Sartain in the space that formerly housed Al Forno's Italian Ristorante. The proximity of Rye to The Urban Lounge means that you don't need a ticket to enjoy Urban Lounge concerts; they come blasting right through the walls of the restaurant. You know you're a geezer whose hipster cred has crumbled when your Rye waitress says to you and your wife, "You guys should come when someone mellow is playing. It's fun!"

Rye Diner & Drinks has a look and feel that would be well-suited to trendy up-and-coming neighborhoods like Williamsburg in Brooklyn or Los Angeles' Silver Lake. It's a sparse, minimalist rectangle with a bar/counter in the back and a series of small booths in the main dining room, which is split in half by a waist-high partition separating a space that, during daytime, is home to the diner's barista and breakfast patrons. Currently, Rye offers breakfast and dinner menus only, but a lunch menu is in the works. The servers are young and hip: plenty of tats, and clad most often in shorts (albeit frequently paired with dress shirts and bowties). Service at Rye is genuinely friendly, sincere and professional, headed up by former Mazza manager Samantha Starr....[Read More](#)

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**CELEBRATING 26 YEARS**

### FOOD MATTERS



**Food Matters: Lugano Locked**  
 Also: Handly Man, Irongate at Snowbasin  
 By Ted Scheffler

#### Lugano Locked

Following a change of ownership and rocky couple of years that culminated in this spring with an armed robbery, Lugano Restaurant has permanently closed its doors. Word on the street has it that a restaurant group currently operating a handful of successful Salt Lake City restaurants will open a new eatery in the Lugano Restaurant space (3364 S. 2300 East, Salt Lake City) in the fall. Stay tuned here for further info.

#### Handly Man

A couple months ago, Brian Handly left Park City's Talisker on Main, where he was executive chef, to open his own restaurant, to be called Handle (136 Heber Ave., HandleParkCity.com). The new restaurant will feature what they're calling "unexpected American cuisine." When I stopped by recently, the new eatery was still under construction in the Gateway Center that originally was home Renee's Wine Bar & Restaurant, followed by Jean Louis and, more recently, Al Dente. Although he's busy readying his new restaurant for opening, Handly will take time out in early August to travel to New Orleans, where he'll be competing in the Great American Seafood Cook-Off, facing off against chefs from around the country. Good luck in NOLA, Briar!....[Read More](#)



**CELEBRATING 26 YEARS**

### SECOND HELPING



**Second Helping: Fiana Bistro**  
*Working-class gourmet, from scratch and hyper-local*  
 By Jeffrey David

College memories get better with time. The fun experiences-athletic events, social activities and spontaneous road trips-are what we remember, replacing our memories of stressful project deadlines, final exams and overall anxiety. Sadly, one memory that often remains is of raiding vending machines or trying to find a meal among bad student-union options.

Well, now, more than a decade later, I'm returning to the University of Utah-not for an advanced degree or a football game, but for Fiana Bistro.

Fiana is the brainchild of Brandon Price and Chaz Costello, two creative culinary minds who opened the bistro in the Sorenson Biotechnology Building in late 2012....[Read More](#)

### DRINK



**Drink: Postcards From the Park City Food & Wine Classic**  
*The Park City Food & Wine Classic is over, but you can still get a taste of the event*  
 By Ted Scheffler

The 2014 Park City Food & Wine Classic, held earlier this month, is now but a fading, wine-stained memory. I think it's safe to say that a good time was had by all; I sure enjoyed it.

This year, more than 100 wineries, breweries and distilleries were on hand with wares to sample, along with dozens more chefs, restaurateurs and food purveyors. It would be impossible to recount all of the interesting wines tasted, food enjoyed, people met and fun had, but here are a handful of highlights. Even if you missed the event, it's not too late to buy and try the wines and other goodies.

My favorite event of the Park City Food & Wine Classic is the Friday night Stroll of Park City, where festival-goers meander Main Street, pinballing between participating restaurants, bars, galleries and other venue hosting tastings with wine, beer and spirits. At one juncture, I found myself at Rock & Reilly's chatting with Eyrie Vineyards assistant winemaker Mike Eldred. The Eyrie story is worthy of an article itself, and I'll do that soon....[Read More](#)

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 Easy Margherita Pizza  
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**Wine (Beer) Wednesday:**  
 KRCL's Pie & Beer Day  
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July 29th w/ guest speaker Hollistic Heidi	August 26th w/ guest speaker Holly Stokes The Brain Trainer
August 12th w/ guest speaker Frank Clayton The Happy Therapist	September 9th w/ guest speaker Kris Barney

September 23rd review

**DINING GUIDE**

**2013 Dining Guide**  
 We're happy to do the hard work for you. All you need to do is savor the flavors. Read the 2013 City Weekly Dining Guide [HERE](#).

### DINING GUIDE ARCHIVES

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**SATURDAY'S V JOUR**  
 2014

created by **Allen Nevins & Nancy Borgenicht**

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### FEATURED COUPONS

**Wahso:** Two for one, entree **pg.29**

**Old Dutch Shop:** Buy one sandwich, get the 2nd one half price **pg. 34**

**Ab's:** \$1 Off fat boy **pg.34**