



# WEDNESDAY, JULY 23, 2014





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-andcoming 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 **DRINK ARTICLES** 





Lugano Locked Following a change of ownership and rocky couple of years that culminated 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 of ago, Briar 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 location 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



COND HELPING

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

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.

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Eyrie Viegori



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 venues hosting tastings of 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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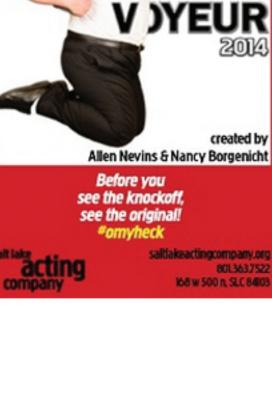
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