



TALISKER  
ON MAIN

# Talisker on Main

New American  
\$\$\$ to \$\$\$\$

515 Main St.  
Park City, Utah  
(435) 658-5479 after 2:30 p.m.  
Dinner 5:30 to 10 p.m. nightly  
Reservations online 24 hours  
at [OpenTable.com](http://OpenTable.com)  
[www.taliskeronmain.com](http://www.taliskeronmain.com)

Dinner

AMEX, DISC,  
MCARD, VISA

With an emphasis on fresh, seasonal, and local products and ingredients, Talisker on Main focuses on sampling many distinct flavors and a desire to showcase the wonders of Talisker life. Voted "Best Restaurant in Park City" by *Salt Lake* magazine's 2011 Dining Awards, Talisker on Main has become a culinary standout and has taken its place as one of the finest restaurants in Park City.

Zagat Rated  
*Wine Spectator*  
Award of Excellence

Menu subject to change  
with seasonality and  
product visibility.

Starters range from \$9 to \$15  
Mains range from \$25 to \$34



## Starters

**Pan-Roasted Dover Sole**  
Black garlic oil, sunchoke & apple tartar

**Veal Marrow Bone**  
Truffled ravioli, crispy sweetbreads & veal shank ragout

**Lobster Hush Puppies**  
Herb salad & snowy mountain sheep's blue cheese-crab butter

**Fried Egg**  
Arugula, pork cheek terrine & lemon vinaigrette

**Pleasant Creek Ranch Skirt Steak Fondue**  
Rockhill gruyère, torn croutons & mushrooms

**Brussels Sprouts**  
Bacon, hazelnuts, high desert goji berries & pomegranates

**Root Vegetable Salad**  
Desert red feta, spiced pumpkin seeds & honey wine vinaigrette

**Heirloom Squash Soup**  
Chestnut bread pudding, truffle syrup & herb salad

## Mains

**Lemon Sole**  
Shellfish, linguica, pepperoncini & apple cider

**Paisley Farms Pork Rib Chop**  
Sugar pie pumpkin, horseradish & savory brown butter gastrique

**Spice Fried Chicken**  
Biscuit, black-eyed peas, leg confit croquettes & cayenne butter

**Short Rib Shepherd's Pie**  
Sweet potato, Gold Creek smoked cheddar & winter vegetables

**Heritage Valley Rabbit Loin**  
Caramelized fennel, yams, arugula & smoked date jus

## Chef's Tasting

**Pan-Roasted Escolar**  
Octopus tentacles, creminelli salami & fennel fumet

**Cauliflower Soup**  
Plumped golden raisins & browned truffle butter

**Ballard Farms**  
**Pork Tenderloin**  
Pink peppercorn, black garlic spätzle & Rendezvous Rye apple

**Warm Chocolate Tart**  
Fleur de sel caramel, house-made marshmallow & bananas Foster ice cream

## Desserts

**Decadent Chocolate Torte**  
Chocolate custard, caramel flan, homemade popcorn-flavored ice cream & caramel corn

**S'More Cake**  
Graham cracker cake, bittersweet chocolate pieces, homemade marshmallows & rocky road ice cream