

dishing[®]

WINTER / SPRING

ISSUE NO. 5

PARK CITY

*Get this Lavender
Lemon Pound Cake
recipe inside!*

**LEARN HOW TO MAKE FONDUE
FROM THE GOLDENER HIRSCH**

+ FIND OUT WHAT'S NEW THIS WINTER AT APRÈS-SKI

A FOOD LOVER'S GUIDE TO GREAT DINING AROUND PARK CITY



CHAMPAGNE BY *DISHING STAFF* DAYS

WHEN WE DECIDED we wanted to go glam for our next Outside the Kitchen, we knew exactly where to go. Tucked among the forested slopes of Deer Valley Ski Resort, Montage Deer Valley is synonymous with luxury. With last year's unveiling of the ultimate après with their Après Lounge & Beach Club, we knew we had to throw an extravagant post-skiing party for which Champagne and caviar were de rigueur.

Christian Ojeda, chef de cuisine of Apex, is no stranger to the luxe life. With an impressive culinary background highlighted by his experience in many highly acclaimed luxury hotels and restaurants, he uses his distinctive blend

LOBSTER CORN CHOWDER

SERVES 4

- 1 onion, sliced*
- 1 leek (white part only), sliced*
- 3 garlic cloves, chopped*
- 6 ears corn, kernels removed and cobs reserved*
- 2 cups frozen corn kernels*
- 1 cup white wine*
- 1 russet potato, peeled and diced*
- 3 quarts lobster stock (or lobster bouillon)*
- 2 cups heavy cream*

In a large pot, sweat onions, leeks and garlic until translucent in color. Then add corn kernels, frozen corn and cobs into pot. Add white wine, and reduce liquid by half of the volume. Then add russet potatoes and lobster stock. Cook for 15 minutes. Remove the cobs, add the heavy cream and season to taste. Blend until smooth.



CHRISTIAN OJEDA IS MONTAGE'S CHEF DE CUISINE AT APEX. HE HELPED PREPARE ALL OF THE FOOD FOR THIS SPECIAL PARTY.

PAN-SEARED SKUNA BAY SALMON

For the lemon beurre blanc:

- 2 shallots, finely sliced*
- 2 tablespoons fresh lemon juice*
- 4 tablespoons dry white wine*
- 1 tablespoon sour cream*
- 1 cup cold butter*

For the salmon:

- 4 tablespoons vegetable oil*
- 2 6-ounce portions Skuna Bay salmon or Scottish salmon, seasoned with salt and white pepper*
- 1 tablespoon butter*
- 1 ounce Calabrese salami, thinly sliced*
- 2 large Yukon Gold potatoes, cooked through and rough chopped*
- 4 stems Broccolini, blanched in salted water for 2 minutes*

In a medium saucepan over medium heat, sweat shallots slightly (no color). Then add the lemon juice and wine. Continue simmering the mixture for 3 to 5 minutes, until it reduces and thickens slightly. Add the sour cream to the glaze, and simmer for an additional 1 to 2 minutes. Turn heat to low, and then add the butter, one cube at a time, allowing each piece of butter to fully dissolve before adding the next one. When the last of the butter has just melted, remove the pan from the heat, and strain out the shallots, if desired. Set aside. To prepare the salmon, heat oven to 375 F. In a large ovenproof sauté pan, over medium-high heat, coat pan with 4 tablespoons of vegetable oil. Once the pan is hot, gently place salmon in the sauté pan, presentation side down. Place pan in the oven for 7 to 8 minutes or until the internal temperature reaches 125 F. In a separate pan, over medium-high heat, sauté Calabrese, potatoes and Broccolini with a small amount of butter for 2 to 3 minutes or until hot. When serving this dish, pour the lemon beurre blanc over the salmon, and serve with the Calabrese, potatoes and Broccolini mixture.



GORSUCH NOT ONLY DECORATED THE LOUNGE BUT ALSO PROVIDED CLOTHING FOR THESE MODELS.



BLACK TRUFFLE PARMESAN POPCORN

SERVES 2

*1 cup popcorn, popped
1/4 cup unsalted butter, melted
2 tablespoons quality black truffle oil
1 cup grated Parmesan cheese
Coarse salt and freshly ground black pepper*

Place the popcorn in a large bowl. Add the butter and truffle oil and toss to coat. Add the Parmesan cheese and season with salt and pepper; toss to combine.



KOREAN CHILI LIME POPCORN

SERVES 2

*1/8 teaspoon garlic powder
1/8 teaspoon onion powder
1/2 teaspoon Korean chili powder
1/8 teaspoon dried lime zest
2 tablespoons canola oil
1/2 cup white popcorn kernels
1/2 teaspoon popcorn salt, divided*

Mix all spices together.

Heat canola oil in a large pot over medium-high heat. You can test if the oil is hot enough by dropping a kernel in and seeing if it pops. Pour popcorn kernels into the hot oil; season with half the popcorn salt. Stir to coat. Cover the pot with a sheet of aluminum foil. Poke about 10 holes into the aluminum foil using a knife. Cook popcorn until all the kernels are popped, 5 to 10 minutes. Remove pot from heat; sprinkle popcorn with remaining popcorn salt and spice mix. Toss to evenly coat.

THE YURT AT MONTAGE IS OPEN EVERY DAY DURING THE SKI SEASON FROM NOON TO 4 P.M. YOU CAN ALSO RENT IT FOR SPECIAL EVENTS.



of classic European, progressive American and Southwestern culinary expertise to deliver the best of the best. We asked him to prepare the perfect après menu experience — shareable food items that pair well with Champagne.

“I want food to be approachable, but at the same time, refined,” Ojeda says. “The food we serve is simple and well-executed and meant to pair perfectly with the Champagne offerings.”

The yurt’s décor is also upscale and cozy. The interior furnishings were designed by renowned mountain lifestyle brand Gorsuch, creating a truly unique slope-side experience that resembles the classic European après atmosphere. And we like Montage’s definition of cozy: ultrachic with fine art, fur galore, a custom wood bar and enough pillows to make it hard to get back up. Comfort never looked so good.

The lounge is the ideal stop to warm up and enjoy a glass of Champagne while taking in breathtaking views and savoring inspired dining options from the resort’s culinary team.

You can stop in and sip every day from noon to 4 p.m. throughout the ski season. It is located in Empire Village, directly behind the resort with direct access to Ruby, Empire and Lady Morgan ski lifts.

