



Chefs Houman Gohary, Scott Boborek, founder Laurie Moldawer and chef Yu Yamamoto of PCCI.

COOK-STARTS

PARK CITY CULINARY ACADEMY OPENS

Ever see the film *Sabrina*? Remember the scene when Audrey Hepburn/Julia Ormond is at cooking school in Paris, cracking egg after egg after egg? It's really like that.

The curriculum at Laurie Moldawer's new Park City Culinary Institute is based on her experience at Le Cordon Bleu in Paris. But the certified program she's offering at PCCI has several big differences from the classic cooking education: We're offering a high-quality experience at a lower cost, with a shorter time commitment." And fewer eggs.

The PCCI program lasts only eight weeks, but includes the fundamentals of cooking at a professional level, including knife skills, filleting and butchering, classic techniques and sauces, and baking (at high-altitude). Along with these basics, students will harvest their own fruits and veggies from Park City's Copper Moose Farm. Chef Houman Gohary heads the roster of chef-instructors—he is a former instructor at San Francisco's California Culinary Academy with 35 years of experience in Michelin-starred restaurants and world-class resorts. Tuition is \$4,995 (plus tools and uniform) and no prior experience is necessary. School starts in September, 2014.

Go to parkcityculinaryinstitute.com or call 435-659-5075 for more information.

A NIGHT IN AND A NIGHT OUT

Step out or stay at home—Park City is good for both.



FAMILY DINNER

Windy Ridge Cafe's Family Dinner Package To-Go is your lifesaver: Choose from a menu including—among other entrees—meatloaf, pasta primavera and glazed salmon, along with fresh focaccia and salad. Call at least 20 minutes before you want it, then pick up dinner for four. First pick-up is 4 p.m. Way easier than pie. 1250 Iron Horse Dr., PC, 435-647-0880

NIGHT ON THE TOWN

Chef Jerry Garcia, star chef at the now-dead Chez Betty, has changed his style from haute to hot. On the custom-built wood-fired charcoal grill at **Boneyard**, he's sending out smoking burgers, steaks and ribs. Settle in for the evening with beer, wine or cocktails—the kitchen stays open until 1 a.m. Boneyard is fairly new, but its sibs have certainly been around: No Name Saloon and Butcher's Chophouse. 1251 Kearns Blvd., PC, 435-649-0911



TOP PHOTO: ADAM FINKLE; WINDY RIDGE; SCOTT CULLINS; BONEYARD; COURTESY BONEYARD.