

Deseret News

Table talk

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Dolcetti Gelato has opened its second location at 1476 W. Newpark Blvd., in the Newpark Town Center in Park City. Earlier this year, American Airlines named Dolcetti Gelato among the top five best gelato makers in America. Owners are Mark and Elizabeth England. The gelato products are handmade and include locally grown fruits, berries and fresh milk from local dairies. Dolcetti also serves fat-free, dairy-free sorbetto, as well as Italian espresso and crepes.

Roxberry Juice is hosting Free Smoothie Day Oct. 9 at its new Murray store, 5291 S. State. From 9 a.m.-1 p.m., 16-ounce smoothies will be free to the public. Murray Mayor Dan Snarr and members of the Murray City Fire Department will be "celebrity blenders" and work behind the counter that day to help raise money for the Murray Boys & Girls Club. Roxberry Juice opened its first store in American Fork in March.

Subway Restaurants of Utah celebrated the opening of its 200th store by donating a 200-foot Subway Sandwich to the Rescue Mission of Salt Lake and Catholic Community Services on Tuesday. The mega-sandwich was served during a lunch celebration in Pioneer Park for the homeless. The restaurant's newest store is open at 155 E. 13800 South in Draper.

Liz Edmunds, author of "The Food Nanny Rescues Dinner" (Palmer/Pletsch Publishing, \$24.95), will visit the downtown Deseret Book Saturday evening for the store's annual "Ladies Night."

The Roof Restaurant in the Joseph Smith Memorial Building is open for a general conference lunch buffet on Saturday, 11 a.m.-1:30 p.m. The adult buffet is \$17.50; children ages 6-11 is \$9; children 5 and under is \$5. The Roof will also open at 4:30 p.m. that night for dinner. Reservations are strongly recommended (539-1911).

The Nauvoo Cafe, also located in the Joseph Smith Memorial Building, is open Saturday, 8 a.m.-10 p.m., and will offer express boxed lunches beginning at 11:30 a.m. Also on Saturday, the Lion House Pantry is open 11 a.m.-10 p.m., and the Garden Restaurant is open for lunch, 11 a.m.-2:30 p.m., and for dinner, 5-10 p.m.

Ben's Cookies at The Gateway is selling a sparkling frozen yogurt at its store. The technology used to carbonate the frozen yogurt was invented by BYU food science professor Lynn Ogden. "It's really fun to eat and tingles on your tongue," said Ben's Cookies owner Joel Clark.

Roosters Brewing Company and Beehive Cheese Company are presenting the third annual Birds and Bees' Cheese, Beer and Food Pairing Saturday, 4-7 p.m., on the Union Station fountain patio, 2501 Wall Ave., Ogden. Those who go can sample various handcrafted cheeses, microbrewed beers and sodas, and appetizers. Cost is \$30 per person, with proceeds going to the Ronald McDonald Family Room at Ogden Regional Medical Center.

Rumbi Island Grill has added a Kahuna Burger, Rumbi Beach Burger and Volcano Blackened Salmon to the restaurant chain's menu. The Kahuna Burger is marinated in teriyaki sauce and served with a grilled pineapple, melted swiss cheese, lettuce, tomatoes and onions. The Rumbi Beach Burger is served with melted cheddar cheese, lettuce, tomato, onions and Thousand Island dressing. A kid's version, called the Kids Tiki Burger, was also introduced.

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