

NEWCOMER

FLETCHER'S ON MAIN STREET

SCOTT BOBOREK IS BACK, ANYTIME

PARK CITY RESTAURANTS seem to seesaw between high-falutin' and down-home. Either they're aimed at regular use by year-round residents (lower prices, rustic atmosphere, less adventurous food) or they're designed to attract tourists looking for the celebrity glamor that Sundance Film Festival and high-profile ski stars have given the town (high prices, glitzy décor, trendy food). A few new restaurants seek a middle ground. Fletcher's, blessedly, is one of them.

The corner space is laid out much like Silver, just up the street. From the small entry on Main, you can either go upstairs, head past the bar to the back or go downstairs to the "library" to dine. But clean-lined wood and lots of windows (that open to a patio in fine weather) put Fletcher's in a lower key. Scott Boborek, formerly of Easy Street at Sky Lodge, is the chef—passionate about his sourcing (beef is all grass fed, produce and products are as local as possible) and in tune with

today's idiosyncratic mealtimes (little plates, sharing plates, lunch, dinner and anything you want to call it in between.) The menu is all options, divided by what you want to eat, not when you're supposed to eat it. So the fantastic short rib grilled cheese sandwich can be your lunch, or, served in bites, your dinner appetizer or your anytime nosh. The list of sides ("hardly afterthoughts," as the cleverly captioned menu points out) includes lobster mac and cheese, a Boborek signature he brought from Easy Street, which could easily be an entree. Peanut-crusted salmon with Thai spices is on the lunch and dinner menus, as are the coulotte steak, the steak and greens and the Utah trout.

But you can only get a burger at lunch. And you can only get Beef Wellington (a fresh take on the clichéed luxury) at dinner. Well, some things do have their natural place. Fletcher's natural place seems to be Main Street.

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