



BEST PASTRY CHEF

MELISSA PHILLIPS, FRESCO ITALIAN CAFÉ

1513 S. 1500 East, SLC, 801-486-1300

These days, a dedicated pastry chef seems like an extravagance in all but hotel restaurants. But really, a chef who is also a good patissiere is rare. That Fresco has Melissa Phillips thinking sweet thoughts in the kitchen is a testament to its dedication to quality. Dinner never ends on a down note, but instead on a complex chord—several tastes playing on the same theme, like the Pearamisu made with Pear Williams mascarpone cream, baked caramel pears, frangipane wafer and caramel gelato.

{ **ADD ON** } *Do try the recommended dessert wine pairing with whatever sweet you choose. (With the pear, it's Mer Soleil Late Harvest wine.)*

{ **PAST WINNERS** }

2008 | Stephanie Krizman from Windy Ridge

2007 | Romina Rasmussen, Les Madeleines

2006 | Letty Halloran Flatt from Deer Valley



MELISSA PHILLIPS



CHEF ROBERT ANGELILLI

OWNER DAVID HARRIES

BEST DESIGN

Vinto

418 E. 200 South, SLC, 801-539-9999

Salt Lake foodies-in-the-know know David Harries, Vinto's owner. So, they correctly expected great food from Vinto. What may be a surprise and is a delight is the step forward in customer-conscious design that's gone into this casual Italian café. Every detail of the décor and service, down to the computer-assisted order-taking, is designed for the customer's convenience. Experience restaurant efficiency with the diner, not the bottom line, in mind. **House Specialty:** *The piadina, cheap at the price.*

{ **PAST WINNERS** }

2009 | Road Island Diner

2008 | Metropolitan