

# Grappa



*On this day in 1993...*



*Bill White had a vision of what was to become...*



# Grappa



*"Single-handedly raising the culinary stakes of dining in Rocky Mountains."*

## *The Building*

*The records containing the exact date of the original construction were lost in a decimating fire that burned most of Park City. Old miners remember the building being erected around the turn of the century. Before Grappa, the structure played host to several inns and taverns. Speculation that it was a brothel as well as, coincidentally enough, a distillery for grappa also exists.*



## *Grappa The Drink*

*Nothing could be more foreign to the American palate than grappa, the Northern Italian brandy distilled from grape skins, stems, and seeds left over from winemaking (what French produce as marc). By tradition, a poor man's drink, grappa can pistol-whip the palate of the neophyte. Rustic, often fiery, it smells of hay, earth and other unfamiliar oddities.*

*Today, top wine makers and distillers from all over Italy, and even California, artfully craft their grappas, often distilling them from a single grape variety, or even a single variety from a single designated vineyard. Some grappas are aged in wood insinuating a product that can be downright elegant, while still retaining the spirit's primary characteristics. Grappa has intensity, a pristine quality, and an underlying simplicity. It is strong, but leaves the taste buds refreshed.*



## *Grappa The Restaurant*

*A story unto itself is that Grappa employees were the primary resource in the construction of the restaurant. Throughout the year there is seating on three of the four stories inside the building. When the snow melts it reveals three terraced garden patios that overlook all of historic Main Street and offer guests the most beautiful outdoor dining available in Park City. Reservations for all are encouraged, and special arrangements must be made for parties having 8 or more people.*

*Call (801) 645-0636*

