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Restaurant Review Book

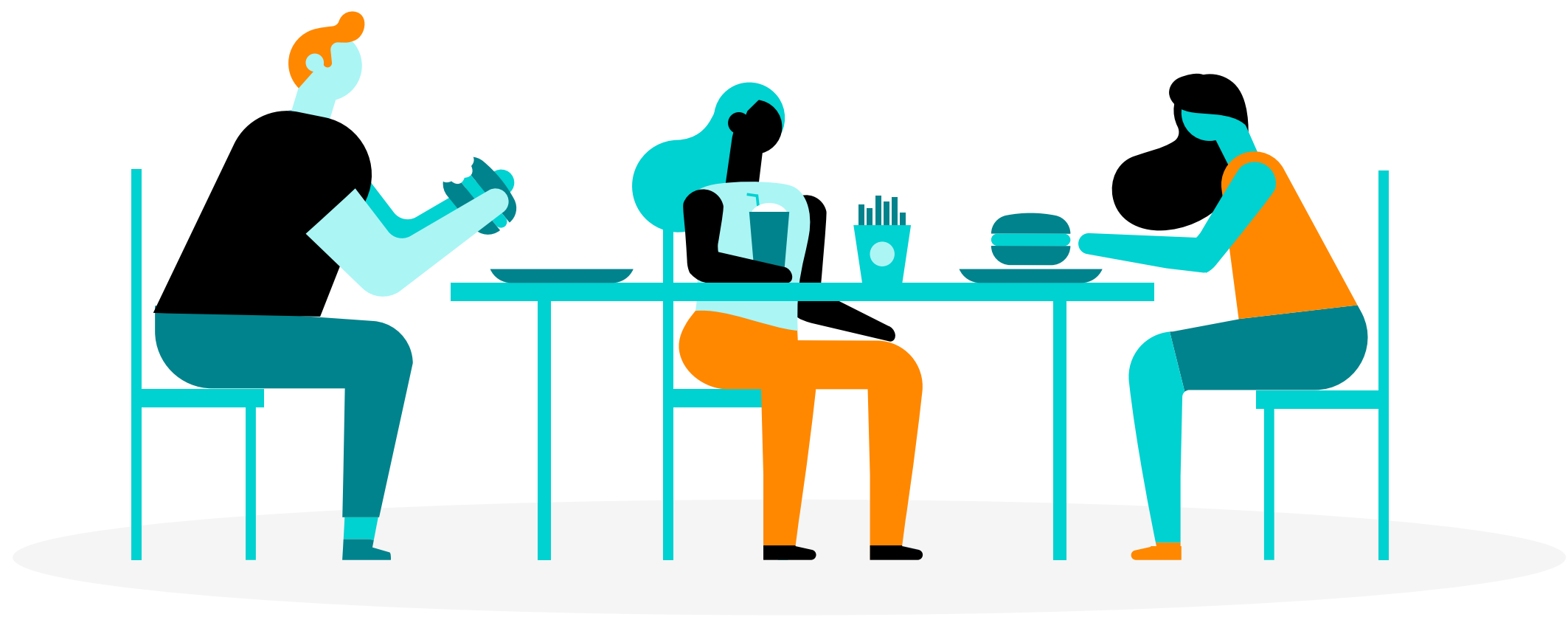
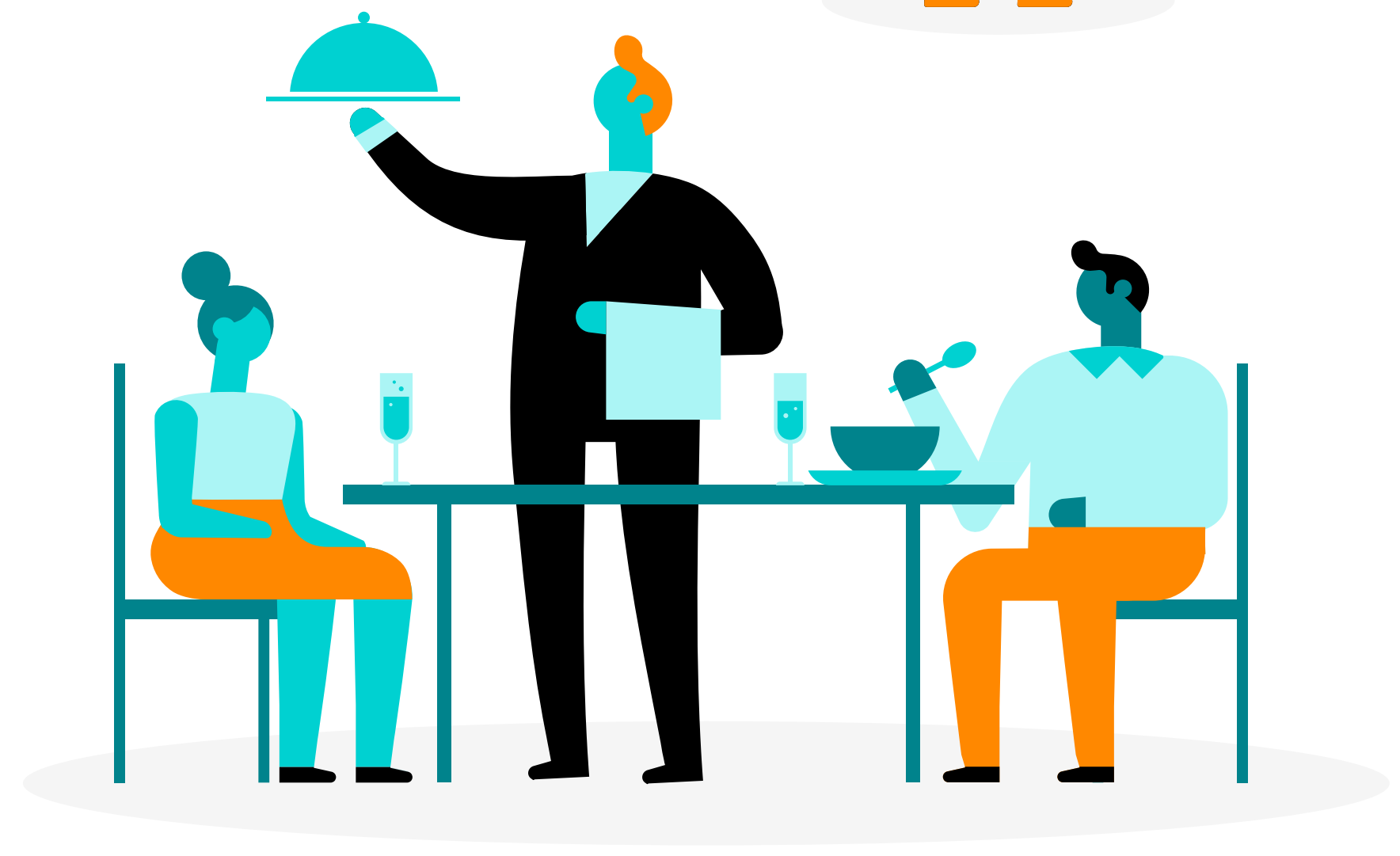


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Worth Takeaway

worthtakeaway.com



REVIEW BY

Brad Davis

Marketing Manager



MESA, AZ

Worth Takeaway - CRISPY CHICKEN SANDWICH - Mac n cheese - banana pudding

This is that..."damn I'm about to sop this up with a biscuit" type meal right here. The type of meal of that will have you in your feelings for the rest of the day. They type of meal that rolls your eyes back and just makes you say.... "wow.....ooohhhh.....wow".

The old proverb that goes "pictures are worth a thousand words" was said after watching me eat this crispy chicken sandwich.

"This is that... 'damn I'm about to sop this up with a biscuit' type meal right here."



Nutmeg Bakery and Cafe

nutmegsd.com



REVIEW BY

Sam Peck

Data Tools Architect



If you're looking for a great brunch spot look no further!

Nutmeg Bakery and Cafe is an intimate little bakery and cafe with fast service, attentive staff, and locally sourced ingredients. Besides decadent breakfasts and delectable sandwiches they also offer many specialty baked

items and the airiest macarons I've ever tasted.

Pictured is a take-out brunch of Ricotta Stuffed Strawberry French Toast and Blueberry Coconut Pancakes (served with two local eggs).

**china and cutlery sold separately 😊*

"The airiest macarons I've ever tasted."

Naan

naansaboresdeindia.com



REVIEW BY

Karen Sun

CTO



MEDELLÍN, COLOMBIA

Gang, please meet Naan! Naan is the Medellín establishment that singlehandedly restored my faith in the viability of this city. Until our first meal at Naan, my roommate and I always bemoaned our fate, to have fallen in love with a city sin sabor. Now, just the thought of Naan brings comfort to our weary bodies at the end of a long day of remote calls, and we say fondly and gratefully to each other, “Encontramos sabor”, in a whisper, barely daring to believe it.

It’s true — one chili seed in a 5 gallon pot of daal is enough to turn away any native Colombian. But Naan has dared to sicken clientele in the name of strong flavors. They have over 5 (yup, over FIVE!!!) vegan dish options on any given day, a true godsend for someone like me in a country fueled by dairy and meat. They have truly top notch takeaway packaging: a nice, sturdy cardboard box which opens up to well-designed stacking tupperware. They even personalize thank you messages on it! The tupperware is so world class that I wash it and re-use

“Just the thought of Naan brings comfort to our weary bodies at the end of a long day of remote calls”

it for my own storage and shipping purposes, and NOT because I’m compelled by my Asian hoarding and reuse heritage!

My personal favorite is the Spinach Crisps appetizer (spinach coated in garbanzo flour and lightly fried) which comes with individually packed diced onions, tomato, tamarind sauce, and housemade yogurt. You drizzle each component to your liking and get, essentially, fake healthy Indian nachos. The eggplant curry is so good that my carnivorous roommate prefers it to all the other curries. They even package their lassi in reusable glass bottles, at a price cheaper than it would cost me to buy the glass bottle itself in the states.



Nabuki Sushi

nabukihinsdale.com



REVIEW BY

Michael Piraino

Regional Sales Manager



Nabuki sushi of Hinsdale is the best sushi in Chicago suburbs. Fresh, beautiful creations that keep you coming back for more! My wife and I barely got through the door before half of the sushi was instantly scarfed down (by my wife). We are frequent fliers — usually at Nabuki 2 to 3 times a month! Highly recommended for anyone in the Chicago suburbs! Happy Friday everyone!

“Fresh, beautiful creations that keep you coming back for more!”



The Oregon Club

theoregonclub.com



REVIEW BY

Michael Rovito

CEO



ASHLAND, MA



About 30 miles west of Boston, at Exit 12 off the Masspike, you'll find yourself on the edge of the suburbs. The roads here are old, meant more for horses and cows, and thread themselves through the dense forest and over the gentle sloping hills. After a quick right onto Salem End Rd, you'll follow crumbling stone walls for a mile or two before you enter Ashland and the road changes, without warning, to Oregon Rd. That's where you'll find the Oregon Club.

The Oregon Club doesn't look like a restaurant. The staff serve out of a colonial-style farmhouse across from woods a thousand trees deep. Opened in 1922 by Giuseppe Briasco, the Oregon Club was a speakeasy during prohibition offering spaghetti, steaks, and — less publicly — cocktails, under the name The Briasco Inn. Somewhere along the way, alcohol was re-legalized and The Briasco Inn became the Oregon Club and eventually the public was welcomed to enjoy wonderful food and drink in an informal, homie atmosphere.

Which is why, during Coronavirus quarantine, it works so well as a take out joint: even when you're there, it feels like dining in the company of family at home. My father, wife, and I ordered Oregon Club in on a rainy Friday. We went heavy on the appetizers so we could try a lot: Judy's Favorite Salad; crab cake with spicy red pepper aioli; crispy duck confit; ricotta gnocchi with prosciutto; chicken and sausage pasta; and BBQ rib with corn bread, coleslaw, and baked beans. We topped it off with a 2014 Bordeaux pilfered from my mother's wine stash. Every dish was excellent. The salad sang with vivid flavors of sharp blue cheese, tart cranberries and sweet candied walnuts. The crab was fresh, and the duck was tender. The prosciutto in the gnocchi was fried to a crisp,

“The staff serve out of a colonial-style farmhouse across from woods a thousand trees deep.”

which balanced the bready, soft gnocchi. The pasta was rich with cream flavor and generous with its proteins. And the ribs were tender and perfectly seasoned. The menu rotates with the seasons, but no matter what you get, you'll never come away disappointed.



Everyday Noodles

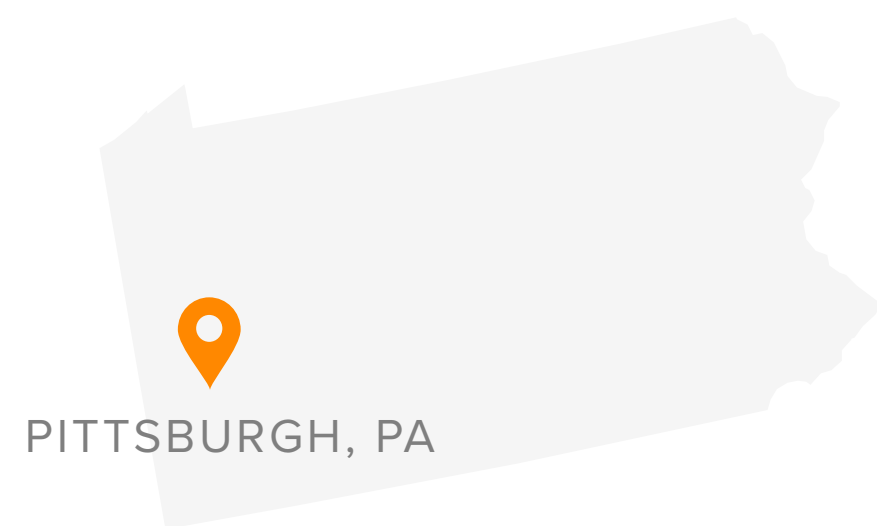
everydaynoodles.net



REVIEW BY

Aaron Sun

Senior Software Engineer



PITTSBURGH, PA

Everyday Noodles is one of the best authentic chinese lamian (hand-pulled noodles) establishments I have had the opportunity to enjoy. While there isn't actually any real competition in this category in Pittsburgh, that doesn't mean the quality is lacking in any way here: it holds itself to high standards. Everyday Noodles keeps its menu small, and for each menu item the dish is crafted to contain the perfect combination of ingredients to really bring out the flavors and textures they are looking to achieve. At the top we have the sesame cold noodles with chicken, followed by the pork belly sliders, spicy wonton noodles, pork soup dumplings, and lastly pork belly with rice. Typically I am not a fan of cold noodles, but the cold noodle dish is one of the most flavorful noodle dishes i have had with crispy cucumbers, tender pulled chicken, and a sesame/peanut butter sauce that does not overpower any ingredients. The pork soup dumplings are a favorite here, and if you have never tried those i recommend you find your nearest



“For each menu item the dish is crafted to contain the perfect combination of ingredients to really bring out the flavors and textures they are looking to achieve.”

restaurant that does have them and try them immediately. Lastly, the pork belly rice is perfect — a marinated egg with some cilantro, pickled radish, and slight bit of sauce on the rice make the dish very balanced — and there is hardly a trace of excess oil you might normally find in a restaurant dish. In addition to all this, the prices here are

very reasonable coming in at an average of \$8 a noodle/rice dish — making it a very economical choice if you're looking for a great restaurant experience without throwing away your paycheck. Everyday Noodles tries to be a restaurant you could/would want to actually eat at every day, and I think it does a great job at that.

Nancy's Pizza

nancypizza.com



REVIEW BY

Jake Nielson

*Director of Product
Management*



“The crust is flaky, the cheese is thick and gooey and the toppings are fresh and fantastic!”



We just ate the world's best pizza right here in St Louis (well technically O'Fallon)! It's this amazing place called Nancy's Pizza where they serve the thickest Chicago style (we're repping the Midwest!) and the most amazing thin crust pizza. The girls in the family loved the Chicago style Cheese and Veggie (half and half) while the boys (including myself!) were mind blown by the “Lots of Meat” thin crust. The crust is flaky, the cheese is thick and gooey and the toppings are fresh and fantastic! Next time you're in the St Louis area, you must stop in and try it!!

The Bayou

utahbayou.com



REVIEW BY

Michael Meek

Director of Field Services

If you haven't had the chance to eat at The Bayou, I'm sorry to tell you you don't understand what living is yet.

The Bayou offers the largest beer selection in the state. 36 taps and hundreds of different can/bottle options. They have a delicious selection of cajun-inspired dishes that should have your mouth watering at just the thought of entering the establishment.

Our "favorite", how do you choose if it's all your favorite, dishes shown in the photos are:

Alligator Cheesecake: A savory cheesecake made with alligator sausage. Baked in a cracker, pecan crust and served with roasted red pepper coulis.

Po Boy Sandwich: Cornmeal crusted catfish, crawfish or shrimp on hoagie bun with lettuce, tomato, onion and po-boy sauce.

Gumbolaya: Our famous Jambalaya smothered in Gumbo to ensure full

cardiac arrest. Add shrimp or crawfish (must add Shrimp AND Crawfish)

If you have had the bucket list, once in a lifetime, opportunity to eat at The Bayou and it isn't your favorite restaurant. You are just plain wrong!! :)



SALT LAKE CITY, UT



“How do you choose if it's all your favorite”

Bombay House

bombayhouse.com



REVIEW BY

Wes Stoddard

Regional Sales Manager



I'm normally not one to write reviews, but when my tastebuds interacted with the best Indian food I've ever had, I felt it would be like not showing up on my wedding day if I didn't write this review. So here we go! As I was contemplating on my front porch if it was possible for Hub 3.0 to be ready by the end of May or if state reflection could be perfected with a couple lines of JavaScript code base, my senses caught wind of a delicate smell that brought me back to my time spent in the old Souk's of Dubai. I decided to pack my horse with a Yeti and follow the trail from whence this smell came. After kissing my wife and kids good-bye and telling them I'll be back with supper, my horse Gideon reared back on his hind two legs and we were off to the races. I could tell the smell was coming from the south, more specifically the Provo area. As a trapper for many years, I had learned to locate scents from many valleys away, which made this smell coming from Provo an easy track. As I came upon the source of this smell, I was shocked that this

was not from an old Souk, but rather as unassuming brick building fronted with glass. Due to that nature of Covid, I pulled out my trusty old cell phone, placed an online order and ventured inside to pick up our supper. I chose to go with the Chicken Tandoori, Chicken Tikka Masala, Vegetable Coconut Kurma, and some Naan. I placed the food in my Yeti and sprinted back towards home. Upon my arrival, I decided to do this food justice by plating it in a manner which would have made my acceptance as a Michelin chef seem worthy of my kraft. My wife chose the Vegetable Coconut Kurma, the kids would not part with the Tikka Masala, and I came out the winner with the



“Have you ever had food so good that made the thought of ever eating anything else again, seem like a travesty?”

Chicken Tandoori! Rather than detailing my experience any further and risk you losing grasp of the great food that this was, let me put it like this. Have you ever had food so good that made the thought of ever eating anything else again, seem like a travesty? Well if you have, then imagine this being twice as amazing as that. The way the spices came together with the tenderness of the most impeccable chicken ever to touch the palet made for the best food experience I've ever had. Then to combine that with the best Naan the world has ever produced, made this the Mount Everest of food experiences! Plain and simple, it was that good! So do yourself a favor and get to Bombay House tonight!

Burly Burger

burlyburger.com



REVIEW BY

Jaimi Pinnock

Software Engineer



SOUTH WEBER, UT



“When you’re trying to get ‘sugar’ from your date, what better way to whet their appetite than with a double brownie shake!”

Shakespeare wrote “Love looks not with the eyes, but with the mind.” but I say that love is found on the tongue.

Many burger joints attempt to dress up their less than standard fare with gimmicks, but Burly Burger starts with the highest quality ingredients and proceeds to level up their delicious entrees with next tier options. Couple this with a great sense of humor, and you have a burger joint that feels like a great option even on date night. When you’re trying to get “sugar” from your date, what better way to whet their appetite than with a double brownie shake! (not pictured because it didn’t make it home)

From their creative burgers like “The Farley”, their mouth watering burgers like “The Swanson”, custom burgers, or any of their side options, you really can’t go wrong at Burly Burger! Plus, if you’re taking kiddos (or bringing it home to a spoiled pup in my case 🐶) they have chicken strips, kids meals, and amazing battered fries!

Chabaar

facebook.com/chabaarbeyondthaiutah



REVIEW BY

Mandy Gagnon

Senior QA Engineer

Most people think of meatloaf and mashed potatoes or macaroni and cheese as comfort food, but not me. As a lot of us are reaching for any food that gives us comfort right now, I like to call on my friends at a place called Chabaar for my comfort food. Most wouldn't think of Thai food as comfort food and definitely not this place that is a bit outdated in decor and you can still smell stale smoke from when you could smoke in restaurants, but I think you all should give it

a try. This local Thai restaurant warms the soul and the belly, especially with the spice that can be added. I'm not a wimp with spice. I grew up eating many family recipes from New Mexico that include a lot of hot chile peppers. Chabaar gives me a run for my money. You can order spice level 0 to 10, but they won't let you go above a 3 unless you have already eaten a 3 and sign a book after you prove you ate a level 3 dish. Of course you can get wimpy or no spice if you want — and you will still enjoy the food.

We always start our meal with the Tom Kha Gai soup, which I think is the best Tom Kha Gai soup in the valley. We ordered pot stickers for our 3 year old and he devoured them. Then we always get a couple of curries to share. Today we got the green curry and pineapple curry. Yum! I can only have mine at a spice level of about 1.5. The massaman curry is also a favorite of everyone I've ever gone to Chabaar with. We have liked everything we have ever gotten there. You just can't go wrong here.

“This local Thai restaurant warms the soul and the belly, especially with the spice that can be added.”

MIDVALE, UT



Emigration Brewing

emigrationbrewing.com



REVIEW BY

Erik Edwards

Head of Finance and Accounting

“Tasty enough, but sure wish Dwelo had margins that high.”

Well I wanted to buy and review Panda Express: practical, delicious, and a very low cost-per-unit. It’s a dream meal for an accountant. My wife told me to go to hell. So instead, we visited the Emigration Brewery at the base of the canyon. The drive there was sort of like playing a video game where we had to avoid hitting hordes of cyclists and runners getting some “fresh air” and “exercising” 😬. Emigration Canyon is pretty this time of year—as if waking up from a long winter slumber. Turns out the outside is pretty nice. Haven’t seen it in a couple months. I guess you’re wanting a review on the food, which was an \$18 burger, some \$12 carrots, and some \$13 salad. Tasty enough, but sure wish Dwelo had margins that high. So I think my review can be summed up in one short sentence: I could have fed myself for 5 days with \$50 dollars worth of orange chicken.



Floriberto's

floribertos.com



REVIEW BY

David Beenfield

Founder and COO

“If you’re going for HEAVY and you’re going for A LOT of HEAVY — go to Floriberto’s.”



Floriberto's is one of those places where it feels like their food is a dollar a pound! If you're going for HEAVY and you're going for A LOT of HEAVY — go to Floriberto's. We spent \$48.80 and got (at least it felt like) 48.8 lbs of the worlds best burrito's, quesadilla's and taco's. Don't be deceived though! Quantity did not compromise quality. The quesadilla's were ON POINT. If you're ever in Spanish Fork (which you probably won't be) and walking down main street (which you almost surely won't be), but CRAVING mexican food (which you might be!) — Pay 'ol Flori' a visit!



The Garage Grill

thegaragegrill.com



REVIEW BY

Rich Rasmussen

Community Success Manager



DRAPER, UT



I can think back to a handful of key moments from my life that have defined who I am, what I believe to be moral, and the constructs of the reality I choose to surround myself with.

The Garage Grill took the time to teach me a better version of my 'self,' the grill patiently held through my withdrawals from a life poisoned by the common; with their guidance I developed a more complete understanding of my own value system.

I don't know where I'd be today without the Garage Grill. I do know that I am filled with delight knowing that the Garage Grill remains a beacon of hope, and a source of life-eternal, for those near the 84094 zip-code.

"I don't know where I'd be today without the Garage Grill."

Greek City Grill

greekcitygrill.com



REVIEW BY

Chris Anderson

Director of Information Systems



HOLLADAY, UT

If you're in the mood for a delicious sheep sandwich I recommend you check out Greek City Grill. The mutton is nice and lean and the fries always leaving me begging for more.

My 8 year old, who is powered by 80% chicken nugget and 20% ketchup, claims these are the best nuggets in town. I'll take his word for it, and so should you.

"The mutton is nice and lean and the fries always leaving me begging for more."



Italian Village

italianvillageslc.com



REVIEW BY

Nicole Stralow

Community Success Manager

Combo Dinner with lasagna and veggie pizza bender: the lasagna here is made fresh each day and was swimming in a homemade red sauce that is to die for. Though I am typically more of a white sauce fan, the red sauce here cannot be beat. I also ordered a side of it to dip my pizza bender in. A pizza bender is a pizza, minus the sauce, folded in half stuffed with gooey cheese and your choice of meats and/or veggies, similar to a calzone. This combo dinner also came

“You can tell they are really trying to ramp up the quality of their take out”



with garlic bread that was soft and lightly toasted. I made sure to get a side of their homemade ranch to dip.

Tortellini with alfredo sauce, served with a side caesar salad and garlic bread: Tri-colored tortellini with such a generous portion size it could be split into 2, possibly 3 meals. My boyfriend claims it was the best tortellini he has ever had. The alfredo sauce was creamy and surprisingly, not oily or greasy. Many times with alfredo, especially, if it is taken to go the sauce tends to separate. The salad as well was large enough for 2 people to share and had just the right amount of dressing on it so it maintained the crispness that romaine lettuce should have.

Spumoni Ice cream with rum sauce: This ice cream is dangerous, I could easily eat it multiple times a day, and I did. Pistachio, cherry and chocolate ice cream with chopped pistachios and huge chunks of cherries. The homemade rum sauce has a hint of caramel in it and could be eaten by the spoonful.

You can tell they are really trying to



ramp up the quality of their take out, as I have previously ordered takeout from here and this time they were on spot. My food was bagged and ready in the 20-minute timeframe promised. I made sure to point out how much I appreciated their clean/dirty pen cups. This is the only place I have even seen that had clean sanitized pens that after use you would put in the ‘dirty’ pen cup, preventing anyone from using a pen more than once. They also had hand sanitizer on the counter for all to use. Very COVID friendly.

Portion size and price are outstanding here, what we ordered could easily have fed 3-4 people and before tip was only \$38. Definitely recommended!

Kohinoor

kohinoorut.com



REVIEW BY

Travis Wright

Dwelo Care Representative



“It is great to have a nice Indian place with options my young kids enjoy.”



My family and I were able to order take out from our new favorite local place which is Kohinoor (Cuisine of India) in Orem Utah.

My wife ordered the Chicken Tikka Masala and I went with the Chicken Vindaloo. We enjoy a little bit of spice so we went with the medium+ option which was perfect.

My girls really like the traditional Chicken Curry and chicken strips with with rice. It is great to have a nice Indian place with options my young kids enjoy.

We obviously all got pieces of their delicious garlic Naan and extra orders of the best vegetable samosas my wife and I have ever had.

We would highly recommend Kohinoor to anyone and everyone.

Millie's

milliesburger.com



REVIEW BY

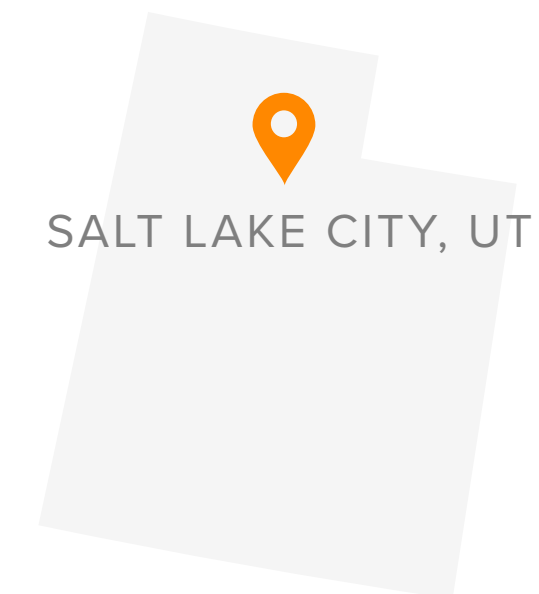
John Diaz

Software Engineering Intern

If you're craving burgers and fries (aka happiness), Millie's has got you covered. Their mushroom burger tastes like... well, think of those mushrooms from super mario, and then picture eating one. Tastes amazing right!!? It is the 1UP you need in your life right now ... (I have no idea what I'm talking about.) Also, I went with the classic french fries, and my wife got the onion rings. She didn't let me have any so I guess that says something. And if you've got a sweet tooth like us, they have shakes and quarts to go of their ice cream, which were ON POINT.



“Their mushroom burger tastes like... well, think of those mushrooms from super mario, and then picture eating one.”



Moochie's

moochiesmeatballs.com



REVIEW BY

Paul Eccles

Director of Supply Chain



“I’d like to pretend there were leftovers. There were not.”

featured on his Diners, Drive-Ins and Dives reality show. It’s owned by a Philadelphia native who wasn’t happy with the quality of the sandwich shops available when she moved to SLC. There is no doubt she improved our sandwich scene. As per usual my daughter and I enjoyed the Philly cheesesteak and my wife did some damage to a meatball sub. I would try the meatball sub but I’m not convinced Moochie’s famous marina would come out of my beard. The quality, flavor and texture of the sandwiches is on point. The bread, the cheeses, the meat, the toppings, not to mention the sauces (my wife would have sent me back if I had forgotten to snag a side of their jalapeño sauce) it’s all perfect. Every time.

Is it possible to overthink a Philly cheese steak sandwich? Attempting to write this review has proven to me that it is. Fortunately my analysis paralysis in attempting to describe what I love about moochie’s did not make it any less delicious. We ordered three feet of sandwich. THREE. FEET. I’d like to pretend there were leftovers. There were not. Moochie’s is known for being a favorite of Guy Fieri as it was



Olive Garden

olivegarden.com



REVIEW BY
Tyson Hallows
Project Manager



“Will tickle your tastebuds as you are thrust into a rich Sicilian culture.”

For those of you who like to venture outside of your comfort zone, let me introduce you to a smaller, hole-in-the-wall establishment that will tickle your tastebuds as you are thrust into a rich Sicilian culture.

OLIVE GARDEN

The delicious pasta made from

stone-crushed flour (may or may not be true) and the creamy, delicious alfredo sauce are just a few things that will stand out as you divulge yourself with the copious amounts of food!

Would have given them 5 stars, but for some reason they wouldn't let us dine in 🤔 😡



Prohibition

prohibitionutah.com



REVIEW BY

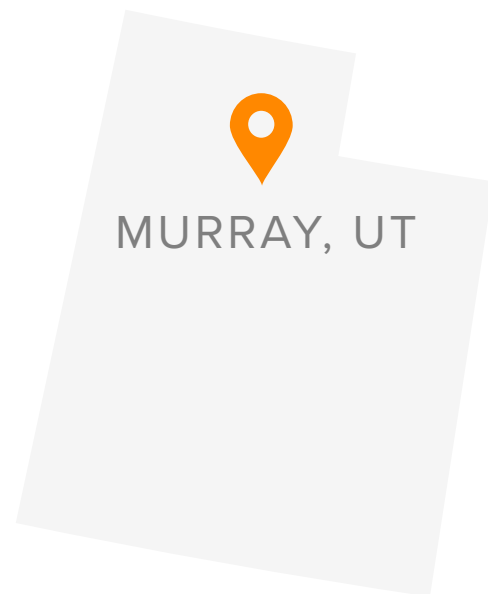
Sarah Mayberry

Director of Quality

You walk into a old time pawn shop full of trinkets, odds and ends and if you're just lucky enough to know the password you step into roaring 20's through a secret little book shelf and get to experience a little Prohibition for yourself. Not only is it a fantastic experience and atmosphere for a good time but their menu is exquisite. They serve your typical

bar food but the icing on the cake is their brunch menu. Holding things from Bootlegger Nachos, Moonshine Cherry Wagyu Steak, Poutine on the Ritz, Lollipop Gams, Peach Foster French Toast and so many more amazing items. You will not be disappointed by anything you get and the Beignets would put Princess Tiana to shame at this speakeasy.

“If you're lucky enough to know the password you step into roaring 20's through a secret little book shelf”



Saffron Circle

saffronvalley.com/saffron-circle-indian-restaurant-utah-riverton



REVIEW BY

Kate Swanson

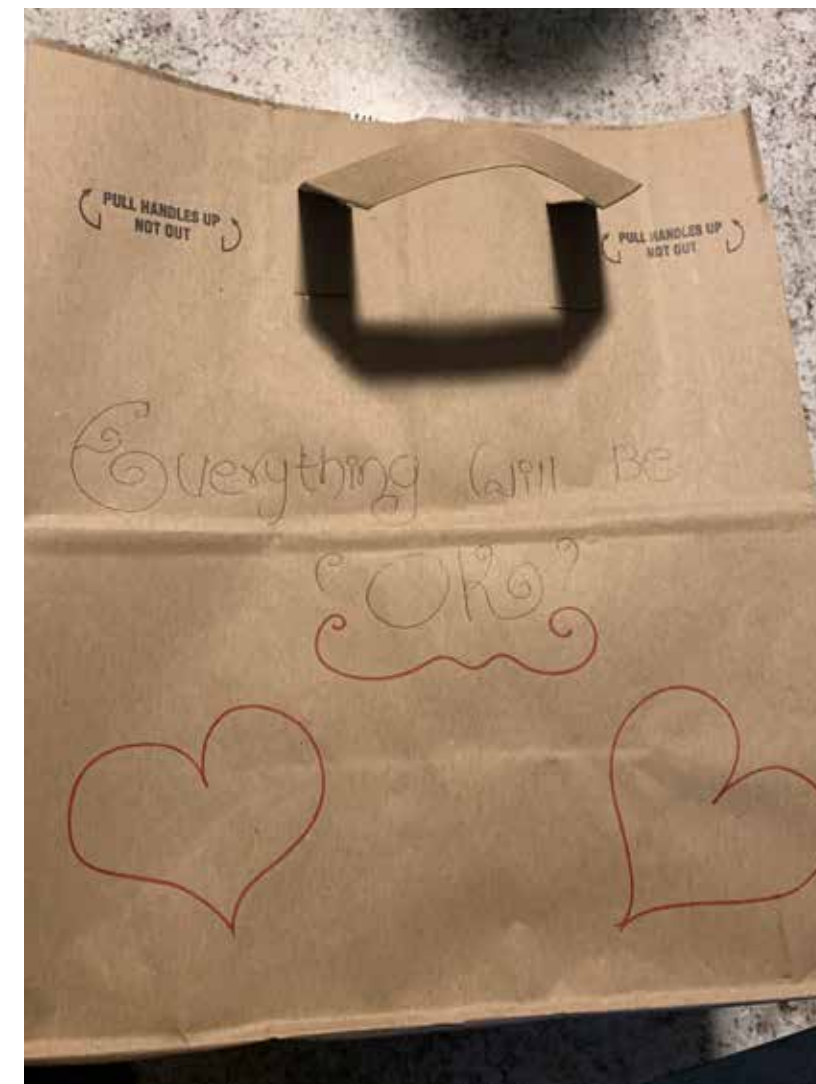
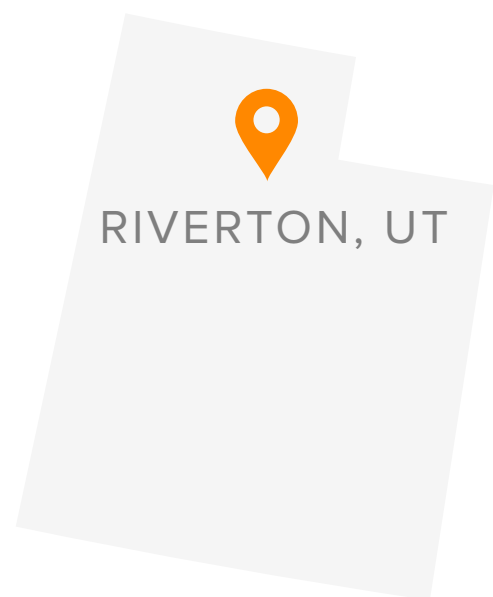
Dwelo Care Representative

This is one of 5 locations they have opened in Salt Lake City and it will not disappoint! I have been here a handful of times now and I swear it gets better each time I eat it. The garlic cheese naan bread is absolutely mouth watering (I could have gotten 3 orders of the bread and called that a meal lol) and the chicken coconut korma (I like mine hot, but if you don't prefer spice, you can chose between mild/medium spice level.) All of their

ingredients are fresh and they make everything from scratch daily.

The woman who opened this restaurant grew up in southern India and learned how to cook from watching her mother cook for their family while growing up. Once she finished college she moved to Salt Lake and was working for the Salt Lake Chamber as the Director of the Women's Business Center helping other women and men start their business, then in 2010 she

“The woman who opened this restaurant grew up in southern India and learned how to cook from watching her mother”



took the leap and started her own spice blends at the Downtown Farmers Market, which then lead her to opening 5 restaurants across the valley.

They also offer culinary training which I think is awesome and I may have to take a class once COVID is over. Lastly, I loved the hand-written note left on the take-out bag. All around 10/10 experience every time and I would recommend giving it a try next time you are in the mood for Indian food.

Sawadee

sawadee1.com



REVIEW BY

Julie Jeffery

Product Specialist



“Best crab wontons I’ve ever had.”



My sister and I got Sawadee tonight, our favorite downtown restaurant, which we have sorely missed since moving to the burbs last fall. So worth the hour plus long round trip!

I’m not a food critic (you know good food when you taste it) but tonight as I was eating and and thinking of how to describe the experience I appreciated it even more.

First the appetizers:

- The crab Sawadee are wontons stuffed to the brim with hearty crab, cream cheese and comfort. Best crab wontons I’ve ever had. A craving for these is what usually gets me in the door.
- The curry puffs are flaky pastries full of yellow curry flavored deliciousness. These are my sister’s obsession.

The entrees:

- Trishelle ordered the yellow curry, which she describes as “hearty with good chunks of potatoes and carrots, with a nice mild yellow curry flavor.” It must be good, she orders it every time.
- I ordered the massaman curry, which is an amazing blend of sweet creamy peanuty curry flavor. It comes ever so close to crossing the line into dessert as one of the sweetest massaman curries I’ve tried, and that makes it the perfect comfort food to me.
- Then there’s the extra pad thai that I try not to order every time, but succeed rarely succeed. The tartness of the noodles, along with the egg and scallions and the crunch of the peanuts, the shrimp, the little spritz of lime... 🙌

Their portion sizes and my inability to decide on a single entree means we now have meals for days. Thanks, Dwelo!!

Yamato

facebook.com/YamatoUT



REVIEW BY

Candi Anderson

Supply Chain Coordinator

“They have two separate menus, and good luck finding their sushi menu online.”

Don't let the take out packaging and outer appearance of this restaurant fool you — this place isn't necessarily for take out. You want to dine in. But take out will do, since you still get to go inside to pay and see that Gimli of Gloin (Lord of the Rings) has eaten here, since his picture is on the wall behind the register endorsing the restaurant. They have a book at the front where you can draw pictures while you wait to be seated (which is never long). Which brings me to one of the best aspects... The seating at this restaurant may not make you feel like you're in another country per say, but you will definitely feel like you are not in Orem, UT. The seating arrangements are very unique to the area, and part of the fun. The food and service here are always delicious. They have two separate menus, and good luck finding their sushi menu online (my brother has one tacked to his fridge, so we were saved).

My brother ordered his favorite, the Wonder Roll. He always wants two of these but sticks to one, along with a

large meal and saki. There is bacon on top of this Wonder Roll. Along with that he has the Chicken and Beef Teriyaki traditionally, which comes with a salad that has a very tart and citrus flavored dressing, and pot stickers. The pot stickers are delicious enough that even I will eat one, despite the pork inside. They're just that good.

I ordered a Spider Roll and a Shrimp Tempura Roll, and those were deli-

cious as well. My nose was dancing with delight (or fury) at the amount of wasabi mixed with soy and topped with ginger I enjoyed with my rolls.

This was the best meal we've had together from there, for the simple fact that a kid who was not eating after an ER visit the night before, ate what was put in front of him with fervor and gusto, then proceeded to go to sleep in his own bed.



Yummy's Korean BBQ

yummysutah.com



REVIEW BY

Preston Reese

Project Coordinator

OREM, UT



“Everything I’ve ever had here is amazing!”



Yummy's Korean BBQ is a great local place. With our current situation traditional Korean BBQ is not really possible, unless you have a table top grill at home, which I don't, but i want one. Anyway, they are doing a special family chicken box where you get to choose 3 of their chicken entrees with a few sides. Everything I've ever had here is amazing!



11|17

eleven17.net



REVIEW BY

Sonya Terrell*Community Success Manager*

“Why have plain cheese when you can have a burger with pimento cheese!”

You know the old saying “find a penny pick it and all the day you’ll have good luck”? Well, I found a fried pickle picked it up and all the day I had good luck! Add in that it was a combo of fried pickles AND jalapenos and I felt like the luckiest girl in the world! I can’t say enough of the not so ordinary cheeseburger. Why have plain cheese when you can

have a burger with pimento cheese! Add a couple slices a bacon and it was a flavor explosion. My guest had the chicken fried steak and didn’t talk to me much because her mouth was full most of the time. Who invited her? What you can’t see in the picture is the two dogs laying at our feet hoping against hope that we would share. Nope. Not me. I was eating all those



pickles for as much luck as I could get! (ok..I gave them each a fry. I can be nice sometimes.)

When placing my order over the phone with the owner he asked if I needed any adult beverages too (yes, in Texas you can now order alcohol to go) and I replied no I’m pretty stocked with that. Don’t judge. I’m in quarantine. 🍷

Southern comfort food at it’s finest! Great staff! Great curbside pickup! And just a reminder, they give you alcohol to go! Five stars!!

(I would have more pictures, but my guest was standing over my shoulder asking “can we eat now, can we eat now?” Who invited her again??)

Hungry Platters Mediterranean Grill

hungryplatters.com



REVIEW BY

Kasey Harris

Community Success Manager



When you live in a remote area, with booming retail development that is all stalled during a recent mandatory quarantine... you relish the few and far between opportunities to try something new and fresh!

Thus was my recent experience when I stumbled upon HUNGRY PLATTERS Mediterranean Grill in Prosper Tx. And we were not disappointed.

HP is a small little shop, tucked in amongst the karate instructors and dry cleaning shops of the strip mall near

PROSPER, TX



Kroger. I stopped by one night and sat at the busy entrance watching lots of people go in and out. Busy — for such a little place.

When we entered, the owners were happily dishing up favorites like Baba Ganoush, warm pita bread, tangy hummus with puddles of olive oil on top, and nutty fried rices holding up piles of gyro lamb or marinated grilled chicken.

I chose the chicken rice platter, with tabouli, ginger carrot and Turkish slaw sides. My husband chose a mix of beef gyro and chicken with a side greek salad. (he can be a bit boring that way)

The visual vibrancy of Mediterranean food is amazing, but equally

matched is what an explosion of flavors you get with the spices. Warm and fragrant, this was what I'd been missing out of a box of chicken or a foil-wrapped burger for the past few years ...er, uh weeks (quarantine has felt like years). The chicken was tender and moist with a slight nutmeg taste — it was a perfect contrast to the garlicky tzatziki sauce and gingery carrot slaw.

To finish off the meal, I opted for a few slices of Baklava. Guys, if you haven't tried baklava — do it. Do it now. But find a REALLY good supplier. Hungry Platters, makes everything fresh — and while that's apparent and positive for most of their dishes, it was kind of a let down for the baklava, which needs a lot of honey, and soaking, wet, stickiness to make the layers of puff pastry sing. HP Baklava was okay — but pretty dry. I assume because they're in a hurry or running low on ingredients?

At any rate — I highly recommend this little, secret joint. Stop by and give them a try if you're looking for something good, healthy, and packed full of flavor!

“Stop by and give them a try if you're looking for something good, healthy, and packed full of flavor!”

Mesa's Mexican Grill

italianvillageslc.com

★★★★★ 4.99

REVIEW BY

Marcy Collins

CSM Manager



“Overall, I highly recommend Mesa’s for all of your Mexican cravings. 2 paws up from Cubby!”

When you are on day 38 of quarantine and all you can think about is a Mexican beach vacation, head to Mesa’s. I don’t cook, so my husband was super excited to have a night off. We started with the queso blanco and a hearty amount of chips. Even though we ordered takeout, I still stuffed myself on chips and barely had room for the remainder of my

meal. For our main course, we had the street tacos (soft corn tortillas with diced grilled beef, onions and serrano peppers). We are creatures of habit and find the one item that we both like and continue to order it every time we go. The tacos did not disappoint and I learned that serrano peppers are typically hotter than jalapeños! 🔥 For dessert, we ordered the sopapillas.

They were fluffy and covered with a generous amount of cinnamon sugar. I did deduct .01 from my review due to the fact that I had to provide my own honey. I’m ashamed I had to use Target brand honey after learning about the far superior Stoddard honey last week. Overall, I highly recommend Mesa’s for all of your Mexican cravings. 2 paws up from Cubby!

