

LOG HAVEN

R E S T A U R A N T



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Voted Best Romantic Restaurant
Top 10 in the Nation



6451 E. Millcreek Canyon Rd • Salt Lake City, UT 84109
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(801) 272-8255

Nurture your palate and your soul.

Log Haven, long synonymous with wildflowers, waterfalls and fine canyon dining, is located in a historic log mansion in the Wasatch National Forest, just 20 minutes from downtown Salt Lake City. Established in 1994 by Margo Provost, nationally recognized Log Haven specializes in seasonal New America cuisine and romance.

HISTORY

Log Haven began its romantic appeal in 1920, when Mr. L. F. Rains, a Salt Lake businessman and member of the Metropolitan Opera Company, created this log hideaway as a wedding anniversary gift for his wife. Logs from Oregon were shipped via San Francisco to Salt Lake City and then hauled up Millcreek Canyon by horse drawn wagon. Since the many fireplaces were Log Haven's only source of heat, the structure was used as a summer home by the Rains family and became a gathering place for many local executives to explore the mountains, fish in the creek, and hatch plans for the future of Salt Lake City and Utah. During the Depression, an insurance executive, Mr. Gleed Miller, bought Log Haven and turned it into a year-round residence, adding additional rooms, an ice-skating pond and horse stables across the road. When the Miller children grew up and left their wilderness-near-the-city nest, Stanley Sprouse converted the log home to a restaurant, keeping its original name and sharing its beauty with all who wished to partake of its unique setting.



During the late 80's, Log Haven fell into disrepair and was slated to be destroyed. In March of 1994, Margo Provost purchased the property and completely refurbished and renovated this cherished historical gathering place.

Log Haven has been consistently honored with the most national and local awards in the industry including:

- Best Utah Restaurant
- Best Salt Lake Restaurant
- Wine Spectator Award of Excellence
- Four Diamond Award
- Official Best Wedding and Event Venue in Utah
- DiRoNA (Distinguished Restaurants of North America)
- Most Romantic Restaurant in Utah
- Best Canyon Restaurant
- Best Service
- Small Business of the Year

Log Haven has been profiled in Gourmet, Delta SKY, Cowboys and Indians, Food & Wine and Bon Appétit Magazines, as well as USA Today! The Zagat Survey lists Log Haven in the top restaurants and calls Log Haven "unsurpassed, spectacular mountain setting...with consistently innovative and delicious American-eclectic cuisine".

Our belief in Log Haven and our appreciation for its past as well as its future have resulted in a wonderful blend of tradition and elegance.

“consistently
innovative
and
delicious...”
-Zagat

AWARDS & ACCOLADES

Log Haven has a veritable scroll of national awards and media mentions. The *Zagat Survey* calls Log Haven an “unsurpassed, spectacular mountain setting” and raves about the restaurant’s “consistently innovative and delicious American-eclectic cuisine”. Log Haven has garnered top *Zagat*, *Four Diamond* and *Mobil* rankings and Awards of Excellence from *Wine Spectator* and *DiRoNA* (Distinguished Restaurants of North America).

Log Haven has numerous “Best of State” awards, including “Best Fine Dining” medals annually since 2003 and “Best Restaurant” statues in 2004, 2006 and 2007. *Salt Lake Area Chamber of Commerce* named Log Haven “Small Business of The Year” and area food critics call it, “Quite possibly the finest restaurant in the state.”

Log Haven has also been featured in top-tier national publications including *Bon Appétit*, *Sky*, *Cowboys and Indians*, *Food & Wine*, *Gourmet*, *Sunset* and *USA Today*.



WINNER
BEST OF STATE



LIST OF AWARDS

AAA Four Diamond Award (2003 - 2018)

Food & Wine
Best Classic Restaurants

Governor's Best of State
Best Fine Dining-American Medal since 2003
Best Restaurant in UT (2004, 2006, 2007)
Best Chef (2006)

Open Table
Top 50 Most Romantic Restaurants

Travel & Leisure
America's Most Romantic Restaurants

Governor Jon Huntsman
Culinary Artist Award (2009)

DiRoNA Award of Excellence
Distinguished Restaurants of North America (2002 - 2018)

Fodor's Choice (2006 - 2018))

Salt Lake Magazine Dining Awards
Hall of Fame

“This is the highest honor we can give a restaurant in Utah. It means that besides having great food, terrific ambiance and passionate people, something magical has happened to make this restaurant so consistently excellent on all fronts that it thrives as an inspiration to everyone in the business.” -Salt Lake Magazine

Ian Campbell, Golden Spoon Award for Service (2011)
Best Fine Dining American (2010)
Best Canyon Restaurant (2000, 2006, 2007)
Best Ambience (2006, 2007, 2008)
Best Salt Lake city Restaurant (1998, 2003, 2004)
Best Romantic Restaurant (2000-2004, 2006)
Best Service (2003)

Wine Spectator Award of Excellence (2001 - 2011)

Zagat Survey
Top Decor
Listed in top 10 Ranking
Most Popular, Top Eclectic, Decor, Outdoor, Romantic, Rooms, Views, Service

Current Menu



CHEF DAVE JONES

SOUS CHEF TODD HOFFEE

ARTISAN ROLLS

house black truffle sea salt butter \$3.00 per person

SMALL PLATES

ALPINE NACHOS

house chips, forest mushrooms,
speck, fontina 16

GRILLED QUAIL

smashed yukon potatoes, pomegranate,
pistachio, Tzatziki sauce 17

JALAPENO QUESO FRESCO CRAB CAKES 17

lime - hatch chili aioli, tajin avocado - mango salad,
pine nuts

KOREAN FRIED CAULIFLOWER V

crushed cashews, scallions,
sweet and spicy gochujang glaze 15

TUNA TARTARE*

miso-sesame tuile, crushed avocado,
seaweed salad, pickled shiitake 16

GREENS

MIXED CHICORIES / ROMAINE CAESAR V

parmesan, toasted foccacia 11

ARUGULA - CARROT SALAD GF, V

smoked almonds, shaved cheddar,
dried cherries, mustard vinaigrette 11

MIXED GREENS

roasted tomatoes, fresh mozzarella,
Castelvetro olives, pickled onions,
balsamic vinaigrette 10

ENTREES

GF PORCINI CRUSTED ORGANIC CHICKEN BREAST* 32
green lentil ragout, king trumpet mushrooms,
green peppercorn aioli, watercress

GF "PANCETTA" CURED SHRIMP 36
red wine risotto, ricotta, grilled radicchio

BISON STEAK AU POIVRE* 43
charred brussel sprouts, pomme frites, truffle aioli

GRILLED BONE-IN DUROC PORK CHOP* 34
polenta, grilled pineapple salsa,
avocado verde, chili broth

PAPRIKA CURED SALMON 35
warm cabbage - chorizo salad, oven tomatoes, olive tapenade,
saffron aioli, toasted bread crumbs, smoked almond romesco

GF SEARED BEEF TENDERLOIN* 54
grilled asparagus, saffron aioli, brown butter potatoes,
shiitake bordelaise

V ROASTED HEN OF THE WOOD MUSHROOM 33
pureed potato - eggplant,
Calabrian chili - ricotta dumpling, Madeira mushroom broth

GF COFFEE AND COCOA RUBBED ELK STRIPLOIN* 52
cherry - port gastrique, honey roasted carrots,
brown butter yams

MARKET FISH* MP
mushroom tomato provençal,
saffron - ricotta dumplings, tomato vodka broth

V RIGATONI WITH CALABRIAN MARINARA 28
roasted portabellos, artichoke cream, parmesan

SIDES

GF, V BROWN BUTTER POTATOES 8

GF, V GRILLED ASPARAGUS WITH TRUFFLE AIOLI 8

GF BRUSSEL SPROUTS 8

WINE EXCLUSIVE

Swan Song



\$19.00
PER GLASS

\$87.00
PER BOTTLE

Created by winemaker Rick Longoria, Swan Song is named after the White Tundra Swans at Log Haven's pond. This red blend comes from Santa Barbara County.

A blend of 20% Cabernet Franc, 3% Petit Verdot and 77% Cabernet Sauvignon.

Produced exclusively for Log Haven



MARGO PROVOST
Owner/Operator

A true entrepreneur, Margo Provost is Log Haven's Owner and Operator. Margo first honed her management skills in the health care field and is listed in Who's Who in Health care, Automation and Business. Along with Log Haven's numerous national accolades, Margo Provost has personally received many distinguished awards for her accomplishments as founder and Owner/Operator of Log Haven. Working Woman Magazine awarded Margo top honors in three categories including: Best Employer, Best Turnaround, and Overall Excellence. Margo was named Entrepreneur of the Year by both Ernst & Young and Merrill-Lynch, and was awarded the 2001 Pacesetter Award from the Women's Roundtable in the Food Industry. Of equal note, Margo is the only restaurateur in the U.S. to receive the prestigious Avon Woman of Enterprise Award (2000).

In addition to running Log Haven, Margo is active in the Salt Lake community, serving on numerous boards and teaching entrepreneurial skills at the University of Utah and Westminster College. She also supports a chef apprenticeship program through the California Culinary Institute. Margo has been featured on LIFE-TIME Television Network and MSNBC, has chaired WNET (Women's Network for Entrepreneurial Training) and is currently chair of the Utah Restaurant Association and Past Chair of the Utah Taxpayer's Association. She is a Director Emeritus of DiRoNA (Distinguished Restaurants of North America).



DAVE JONES
Executive Chef/Owner

Chef David Jones moved to the majestic Utah mountains from the hills of Northern California in 1994 to reopen Log Haven, Salt Lake's most scenic and historic restaurant. While classically trained in European cuisine, Dave has created his own globally inspired cuisine with a significant influence in American Regional and Pacific Rim.

It was in the kitchen with his mother and grandmother (who was one of the first graduates of the Boston School of Cooking), where he began cooking at age seven. After graduating top of his class from the California Culinary Academy, Dave was directly influenced by Wolfgang Puck, Mark Peel and Nancy Silverton (original Spago), attending intensive workshops on California cuisine. In the early 1990's Dave's style was further enhanced by the late Jean Louis Palladin. They cooked together, and as friends, traveled throughout the West. Dave's culinary talent is exceeded only by his genuineness. These two components create the most memorable dining experience.

Accolades for Chef Jones' cuisine at Log Haven include Salt Lake's Best American Cuisine - Fine Dining, Best Restaurant, Best Canyon Restaurant and Best Romantic Ambiance. His cuisine has been featured in Food Arts, Bon Appétit, Sunset, Via, Gourmet, Food & Wine, Cowboys & Indians, USA Today, Salt Lake Magazine and Utah Homes & Gardens. Chef Jones has been a guest chef at the James Beard House. He invites you to join him in celebrating the union of cuisine and nature at Log Haven.



FAITH SCHEFFLER

Sales and Event Manager/Owner

Anyone passing by Log Haven during a wedding or celebration is bound to wish they were a part of the eye-catching festivities. Faith Scheffler, Log Haven's Banquet Sales Manager, orchestrates these enviable events. Faith works with corporate and individual clients to create memorable occasions—large or small, formal or informal. Faith takes budgets and personal taste into careful consideration when creating custom packages for each client.

Faith has been a professional wedding coordinator and special event planner for the past 24 years. She started her career as a restaurateur working part-time as a hostess. In less than a year, she quit her day job to pursue what she had found to be her passion, restaurants. After finishing a degree in Marketing from Westminster College, Faith was offered a position at Log Haven as Banquet Sales Manager, along with co-ownership in the restaurant. In accepting that position, Faith's story had come full circle. She says, "My first memory of Log Haven was when I was a small child and I attended a wedding at the restaurant. It was summer and the bride had a beautiful, soft and slightly sheer white dress with embroidered colored flowers. She and her fiancé danced outside around the gardens. I fell in love with Log Haven at that moment. It is an honored privilege to be a part of planning special events."



IAN CAMPBELL

General Manager/Owner

Born in upstate New York and raised in New Jersey, Ian Campbell cut his teeth on the local delicacies. He started with New York City's famous pastrami and Swiss on pumpernickel and graduated to Philly cheese steaks from the Jersey boardwalk. The standard was set.

Like many people, Ian worked in restaurants while attending college and graduate school. Yet unlike most, he became a career restaurateur. His formal education had nothing to do with food or beverage but his informal education was all about dining. Ian likes to eat and drink.

Ian was the Food and Beverage Manager at Wyoming's The Inn at Jackson; managed a restaurant in Alexandria, VA and owned a bar and grill in Crested Butte, CO. His wine education is ongoing—requiring many hours of research. Ian firmly believes in, and is grateful for, the American Medical Association's endorsement of wine as "heart healthy."

SPECIAL EVENTS AT LOG HAVEN



Log Haven is Utah's most scenic private party and special event location. Situated on 40 private acres in the Wasatch National Forest, Log Haven offers an exceptional setting and exquisite cuisine for a variety of events, including corporate dinners, retreats, luncheons, receptions and weddings.

Voted Best Company
Party Venue
Utah Business



Hillside Amphitheater

The Amphitheater sits gracefully on a hillside and affords unsurpassed views of serene Wasatch National Forest. The setting is superb for outdoor events for parties up to 100. The Amphitheater is rented with the patio or Library Suite.



Waterfall Patio

Log Haven's most popular outdoor dining spot is located at the base of a breathtaking waterfall. With 360 degree views of the Wasatch National Forest, the patio provides a memorable backdrop for a variety of events. The patio can be rented with canopies and heaters.



The Small Rains Room

Named after the original Log Haven owner, L.F. Rains, this cozy alcove provides a warm welcome for small groups. The atmosphere is festive, with a wood burning fireplace and outstanding views to the cascading waterfall. This room is perfect for small groups of 10 to 24 guests.



The Large Rains Room

The Large Rains room is an enchanting location with redwood bookshelves filled with antiques, artifacts and book collections. Lit by twinkling candles and the natural light of the many windows overlooking the Waterfall Patio, the Large Rains room is suited for groups of 25 to 50. The seating capacity can increase when rented with the Small Rains Room.



Wasatch Room and Foyer

Warm and elegantly rustic, Log Haven's main dining room sparkles beneath log beams and garland trim. Windows surround the room, providing endless views of the Wasatch National Forest. A lovely pass-through sandstone fireplace is shared by the dining area and foyer, which is outfitted with comfortably sophisticated chairs and couches. It accommodates groups of 80 to 150 guests.



The Winter Conservatory

The conservatory is an elegant enclosure with sixteen food ceilings, fairy lights and views to the icy waterfall and snowy mountainsides. This unique space accommodates to 60 100 for dinner and 200 for an evening reception.



Lake Side Garden Meadow

With a graceful gazebo overlooking Log Haven's very own private lake in the forest, the Lake Side Garden meadow is a perfect setting for socials prior to dinner.



Fees for exclusive use of Log Haven's beautiful locations vary depending upon the season, area and time of day. Events are hosted seven days a week with accommodations for both early afternoon and evening private events. We invite you to take a guided tour to select the best location for your special occasion!

LOG HAVEN SPECIALS & PROMOTIONS

Live Music in a beautiful mountain setting.
"The Hills are Alive with The Sound of Music!"
Mary Malouf/Salt Lake Magazine Dining Editor
"Log Haven has added music to its other irresistible attractions -- from 6:30 to 9:30 pm. (Friday - Sunday) local pianists Wayne and Ike Egan will fill the most charming restaurant in Utah with tunes while Chef Dave Jones tempts your tastebuds."



"unsurpassed,
spectacular
mountain setting..."
-Zagat



Dog Days of Summer

Dog Days of Summer is now in its 7th year. Starting May 31 and continuing through September, dog lovers and their well-behaved pooches can enjoy dinner al fresco at Log Haven. We'll feature the Shake-Off cocktails through the summer, as well as our own canine-themed cocktails such as the Salty Chihuahua



FACTS AT A GLANCE

Cuisine:	Seasonal New American
Owner/Operator:	Margo Provost
Executive Chef:	Dave Jones
General Manager:	Ian Campbell
Sales & Event Manager:	Faith Sweeten
When opened:	1994
Where located:	Four miles up Millcreek Canyon in the Wasatch National Forest, just 20 minutes from downtown Salt Lake city.
Hours of operation:	Dinner is served every evening, beginning at 5:30 p.m.

VOTED BEST ROMANTIC RESTAURANT

“Celebrating its 20th anniversary under the ownership of Margo Provost, Log Haven has become the go-to destination for engagements, anniversaries, weddings and other romantic interludes. But where’s the romance without good grub and grog? That’s where Chef Dave Jones’ creative cuisine and general manager Ian Campbell’s wine expertise come in. After all, it’s one thing to fall in love; it’s another to fall in love totally satiated.”



Open Table - Most Romantic Restaurant in U.S.

These awards reflect the combined opinion of nearly 5 million reviews submitted by verified Open Table diners for more than 12,000 restaurants in all 50 states and the District of Columbia.

With 30 winning
restaurant serving

American cuisine, it is
clear that chefs are
seducing Open Table
diner with local ingredients
and homegrown
inspiration.

Open Table - Diners' Choice Awards

Best Overall -
Food, Service & Ambiance
Best Ambiance
Best Romantic



LOG HAVEN'S HEALTHY CUISINE STARTS WITH SUSTAINABLE CHOICES

Log Haven is committed to using sustainable wild products and always sources locally whenever possible. Located on 40 acres in the Wasatch National Forest, Log Haven's restaurant and banquet operations are designed to work in harmony with the amazing environment that surrounds and nurtures us all. We make every effort to make wise choices about using our precious natural resources, including:

- ~ Purifying our natural spring water that originates on property
- ~ Participating in programs to convert used fryer oil into biodiesel
- ~ Recycling kitchen and office waste
- ~ Using as much natural and LED lighting as possible
- ~ Upgrading kitchen equipment to more efficient models
- ~ Replacing roof to provide better insulation/passive heating & cooling year 'round
- ~ Establishing employee committee to identify and implement green practices and interface with suppliers to promote on-going conservation effort

Log Haven proudly features the following local artisans: Slide Ridge Honey, Certified Piedmontese Beef, Beehive Cheese, Creminili Fine Meats, Green River Produce, Mountain Land, Firebird Chilies, Mountain View Mushrooms, Oakdell Farms, Pepperlane Products, Redmond Salt, Rimini Roasters, Uinta Brewery, Gold Creek Farms

NATURE IS DELICIOUS HERE



“Log Haven Restaurant has a long tradition of relying on food vendors for its fresh seasonal menu”

-Utah Business



CHEF PROFILE: DAVE JONES

BY JONNY BONNER • PHOTOS BY ALEX ADAMS

Dave Jones remembers the Italian couple he met near Yosemite. The young chef and the Italians sat by a campfire and sipped chianti, downing porcini mushrooms the older, Old World pair had foraged hours earlier. Jones, one owner of Mill Creek-mainstay Log Haven, revels in the tale, set some 25 years ago while he was biking and camping alone outside of the park.

"I've been a porcini hunter ever since," he laughs. "It was one of those rare moments in life where you go: I get it." Today, Jones hunts for the prized mushrooms in the Uintas, not far from the iconic restaurant where he has been the chef since 1985 — save a short hiatus away from the burners.

It's a warm Sunday in early June. Jones is happy and relaxed, having spent the day gardening at home in Sandy. Brussel sprouts, artichokes, sweet onions and chili peppers are in, Jones says. Plus, lemon cucumbers, herbs and "lots of tomatoes." There are Hawaiian pineapple, Mr. Strikey and Zebra tomatoes. Red, green and black heirlooms, and high-altitude, cold-weather Russians too, Jones tells me, listing his favorites. "We'll see how they come out."

Born in northern California, Jones spent his early childhood in the Santa Clara Valley, and attended the California Culinary Academy,

in San Francisco, in the early 1980s. Fresh out of school, he helmed The Hollins House at the Alistair MacKenzie designed Pasatiempo Golf Club for 12 years.

An avid outdoorsman, Jones shifted his focus to Utah upon the opening of Log Haven, in 1985. The restaurant, located on 40 acres in the Wasatch National Forest up Millcreek Canyon, occupies a cabin built by Gevena Steel's founder, in 1920.

Log Haven made numerous "Best of" lists during its first decade, and Jones' cuisine was featured by publications including Bon Appetit, Food & Wine and Gourmet. In 2005 however, Jones left the celebrated restaurant, admittedly "burnt out."

"I have to be honest with myself," Jones says. "I felt like I was cooking into a closed box, and I couldn't break out and do anything different." Jones worked "away from the burners," he says, at Sysco Foods for two years, then as executive chef at Bambara, in downtown Salt Lake City.

In 2008, a rejuvenated Jones returned to Log Haven. "I lived restaurants for so many years that I think I just allowed myself to hit a burnout point," he says, pointedly. "I think I did need that exit for a couple years to retool, rejuvenate, and come back into it with a little

different angle."

Jones says that he "overcomplicated" dishes before his departure from Log Haven. During his time away he progressed, and matured, he says. And, cleaned up his food. "You put so much love into what you're doing that sometimes it's hard to hear something negative, or constructive," he says.

Creatively back to life, Jones is crafting dishes that are part Pacific Rim influenced, part southwestern.

Jones is reluctant, however, to define his style. "I tend to lean toward the Pacific Rim more because it's what I grew up with," he says. "I like the flavors, the boldness, the sweet, the salty."

Dishes on the Log Haven summer menu — which features more than 20 local and regional producers — include quinoa-crusted wild salmon with honey-glazed pork belly; Utah steelhead trout with a pan-fried soba noodle and spring vegetable salad; and, smoked duck over housemade Serrano chile pasta, with duck cracklings.

"Cooking, historically, is basically borrowed information," Jones says. "All of that evolves as you pick and choose little bits and pieces of things to bring to your own plate. The key to being progressive is paying attention to what is around you," he says.

Log Haven founder Margo Provost, who originally hired Jones, calls him a "cornerstone" of the restaurant. "We consider [Dave] the creative soul of Log Haven and it is his culinary imagination and skill that has made Log Haven a pillar of the Utah food scene," Provost cheered. "But, it is his loving heart, wacky sense of humor and relentless pursuit of excellence that makes me proud to call him friend and partner."

Log Haven "fits" Jones' soul, he says, and his appreciation for the mountains — fishing, backpacking, skiing and hiking. He met his wife, Jackie, at the restaurant. They have been together for 11 years, raising four children. This summer, the couple — two labradors in tow — will head for the Uintas in search of porcini. Jones prefers the foraged mushrooms grilled, topped with an heirloom tomato coulis and shaved parmesan. "It means a little bit more than just going to the supermarket," Jones says.



CITYWEEKLY

FOOD & DRINK

Dog Days @ Log Haven

Bring Your Furry (And Human) Friends

By Austin Dismore

RECENT PRESS



My date has one blue eye, doesn't chew, smacks his lips and is selfish when it comes to food. So, why even bring him to Log Haven? The better question: Will there be a second date?

I live with Ranger, and he's a dog. So, he's forgiven—plus, this good-lookin' fella is a great hiker. To treat ourselves after a jaunt up Burch Hollow Trail—also in Millcreek Canyon—with Bodhi (my roommates' other dog) and my human friend, Katy, we went to Log Haven's Dog Days of Summer (daily, 5:30-7 p.m., through Oct. 15), where four-leggers can join their owners on the pristine hillside amphitheater lawn. Upon arrival, the smell of lilacs, the waterfall vista and the vivid greenery caught my attention, but the unromantic dogs went straight for the tableside dog bowls and biscuits. While some places tolerate pups, at Log Haven, they're treated exceptionally well; ear scratches, biscuit refills and a main course—a kebab of grilled bison steak—are part of the five-paw treatment. I'll confess, I actually tried a bite of the dogs' bison (how could I not?), and it was delicious. Ranger and Bodhi didn't need a doggie bag.

Katy and I didn't need one, either. Chef Dave Jones' dishes blend contemporary Americana with regional panache. Nothing's over the top, yet every dish we ate was thoughtfully crafted, with delightful layers of flavor. We drooled, like the napping, post-bison dogs under us, over our entrees: crispy-skinned Utah steelhead trout with pan-fried noodles, spring vegetable salad, kimchi paste, miso butter and furikake; and the smoked duck and hand-cut serrano-chile pasta with poblanos, habanero cheddar, mango salsa and chipotle butter. It was a truly stunning culinary experience for all four of us.

My other roommate, who'd stayed home, later said, "When we ate dinner, we wondered if the dogs ate better than us." Yes, they did.

LOG HAVEN

6451 E. Millcreek Canyon Road

801-272-8255

Reservations required if bringing dogs

Salt Lake City's 10 Great Cultural Restaurants: Eating Out in Utah

theCultureTrip.com

Dining in Salt Lake City, the capital and most populous city of Utah, is an incredibly varied and multicultural experience. The city's culinary scene, both metropolitan and welcoming, offers anything from authentic Greek eats to new American cuisine and gourmet French and Spanish food. We explore ten of Salt Lake City's best cultural restaurants in search of the best local cuisines and fine dining spots.

Log Haven

Located near to downtown Salt Lake City in the Uinta-Wasatch-Cache National Forest, this award-winning venue is truly breathtaking. Diners could be forgiven for incorrectly naming the restaurant 'Log Heaven', as the beautiful waterfalls, flowers and scenery make Log Haven a magical place to eat. It's little wonder that the venue is popular for weddings and reception dinners as it truly is a tranquil environment. In addition to a gluten free menu, Chef

David Jones has prepared a healthy 'Low Cal-High Impact Special' three-course menu for diners with dietary considerations. The main menu offers specialties including a petit wiener schnitzel, Alpine nachos, crisp tempura sprouted tofu and grilled bison steak. Ingredients are sourced locally where possible, ensuring high quality and freshness.

Log Haven, 6451 East Millcreek Canyon Road, Salt Lake City, Utah, USA, +1 801 272 8255

Delish.com

Reservation for Two: Romantic Restaurants for Date Night

Whether you are taking out your soulmate or a first date, these restaurants are sure to set the scene for a romantic evening. We bet you will fall in love at first bite!

By Sahara Borja and Farrah Shaikh

Log Haven; Salt Lake City, UT

"Salt Lake City's Log Haven began as one man's "log hideaway" anniversary gift for his wife. Consistently praised as one of the nation's most romantic destinations, this private and sophisticated spot is the perfect place to escape to this winter. Join the good folks at Log Haven for a Valentine's Day meal featuring live music and a "romantic culinary creation." Intriguing!"

Growing Magazine.com | Are Edible Natives a Viable Crop Alternative?

by Rebekah L. Fraser

"New York-grown juneberries ready for fresh market sale.

Often masquerading as weeds, native plants grow wild in meadows, forests and urban settings. Now appearing on grocers' shelves and the menus of upscale restaurants you can find aronia berry, maitake mushroom, elderberry, fiddlehead fern, wild ramp and many other edible natives. With unique flavors and higher nutritional value than many cultivated crops, edible natives attract foodies from all walks of life. Foraging has become so popular that some produce wholesalers carry wild edibles. Will these native edibles remain the cash crop of foragers, or is there money in cultivating them as well?

Restaurants on the wild side

The more chefs learn about the nutritive value and unique flavors of native produce, the hotter the trend of serving wild food becomes. Many chefs find their own wild food or work with private foragers. Some use services like Seattle's Foraged & Found Edibles, New York's SOLEX fine foods and Baldor Specialty Foods, or the Bay Area's Marin Organic. Porcini harvest at Log Haven restaurant, Salt Lake City, Utah.

Chef David Jones, of the award-winning Log Haven restaurant in Salt Lake City, Utah, favors the intense flavors of ramps, wild onions, wild asparagus and young fiddlehead ferns. At the same time, he appreciates the delicate taste of miner's lettuce, and serves about 20 pounds of wild mushrooms per week. His pastry chef takes advantage of the elderberries that grow wild on Log Haven's property.

Jones takes as many ramps as he can procure during the season and freezes what he can't use to extend their menu life. "If they were available commercially, I would assume the season and growing periods would expand. If a local farmer was growing native plants, it would expand my menu offerings to seasonal rather than specials only."

JAMES BEARD DINNER

2002

A Preview of Olympic Dining: Salt Lake City 2002

A Preview of Olympic Dining: Salt Lake City 2002

First Course

Crabmeat Cakes with Mustard Sauce
Roasted Potatoes with Mustard Sauce
Roasted Potatoes with Mustard Sauce

Second Course

Crabmeat Cakes with Mustard Sauce
Roasted Potatoes with Mustard Sauce
Roasted Potatoes with Mustard Sauce

Third Course

Crabmeat Cakes with Mustard Sauce
Roasted Potatoes with Mustard Sauce
Roasted Potatoes with Mustard Sauce

Fourth Course

Crabmeat Cakes with Mustard Sauce
Roasted Potatoes with Mustard Sauce
Roasted Potatoes with Mustard Sauce

Fifth Course

Crabmeat Cakes with Mustard Sauce
Roasted Potatoes with Mustard Sauce
Roasted Potatoes with Mustard Sauce

Sixth Course

Crabmeat Cakes with Mustard Sauce
Roasted Potatoes with Mustard Sauce
Roasted Potatoes with Mustard Sauce

Dessert

Crabmeat Cakes with Mustard Sauce
Roasted Potatoes with Mustard Sauce
Roasted Potatoes with Mustard Sauce

Wine

First Course

Crabmeat Cakes with Mustard Sauce

Second Course

Crabmeat Cakes with Mustard Sauce

Third Course

Crabmeat Cakes with Mustard Sauce

Fourth Course

Crabmeat Cakes with Mustard Sauce

Dessert

Crabmeat Cakes with Mustard Sauce

Second Course

David Jones • Log Haven

Lemon-Pepper Cured Lox, Cannelloni

Dungeness Crab-Caramelized Enoki Mushroom Salad

Peruvian Potato, Artichoke-Brown Butter Vinaigrette

16 October 2001
The James Beard House

2002





Today's Entrepreneurs Profiles of small business

More than anything, Margo Provost ached for — in business — the kind of security she rarely experienced in a 1950's childhood that began in an Ohio orphanage. Instead, she got the scare of a lifetime.

Six years ago, Provost jettisoned a long career as a health care executive and poured her savings into renovating and re-opening a famous but bankrupt restaurant outside Salt Lake City.

Log Haven's opening on Nov. 7, 1994, defied considerable odds:

- Provost had no prior experience owning or operating a restaurant.
- Her first lender nearly reneged on a promised \$400,000 construction loan after work had begun. That loan came through but another for \$250,000 did not, forcing Provost to sell her home, max out credit cards and liquidate retirement savings.
- Construction problems led to cost overruns totaling \$350,000 — not the \$50,000 she had expected on a project originally budgeted at \$650,000. "I couldn't breathe," she recalled tearfully in an interview. "I began to hyper ventilate."

Had to put my head between my knees."

Provost's story illustrates the pitfalls faced by entrepreneurs who make dramatic career changes — especially when entering an unfamiliar industry with notoriously high failure rates among start-ups. Her tale also shows that seemingly bulletproof business plans can be blown apart by unanticipated events.

Rudy Mick, a hospitality management consultant in Boulder, CO, summarizes the grim bottom line for would-be restaurateurs: "The industry has an 85% mortality rate within the first two years."

Six years after the contractor delivered his devastating news, Provost, 49, has pulled off a remarkable turnaround. She arranged for an 11th-hour loan to cover the mammoth cost overruns, and hired a chef who lent panache to a menu of contemporary cuisine reflecting traditional French, Pacific Rim and California cooking. Revenue is running at \$2.2 million a year.

Set in a bucolic canyon offering picture-perfect views, the 225-seat restaurant is regularly included in "best of" lists. Last spring, for example, Salt Lake Magazine named Log Haven tops in a category that included restaurants at Park City and the area's other fashionable ski resorts. "It's considered the best restaurant in the state," says former Salt Lake mayor Deedee Corradini, who held her wedding reception there.

A drive for security

Provost was adopted from a Marietta, OH, orphanage by a Cleveland couple when she was 3-1/2. They were strict disciplinarians: Provost describes her upbringing in harsh terms.



After an extremely tense start, Margo Provost now feels at home in her Log Haven restaurant. The venture represents a life change for the former health care executive

That early experience has influenced her personal and professional life. "A lot of my energy throughout my career and my life has been to provide safety for myself," she says.

Provost got her first paying job at 14, working in a convenience store. She attended the Ohio State University, where she paid her way by working at burger joints and in nightclubs, playing drums, saxophone and keyboard. At OSU, she received a bachelor's degree in the mid-1970s in bio-chemistry and nutrition. She got a job as administrator for OSU's out-patient medical clinics — sending her on a path toward health care administration.

Provost eventually landed at Control Data, then FHP International, a health maintenance organization based in Orange County, CA, where she rose to vice president of operations over information technology. Although she was financially successful — a house on the ocean, several cars, extensive world travel — she didn't feel the sense of security she'd been seeking. The go-go 80's began to bear down on her, as did the long work hours. She recalls her feelings this way: "You're only as good as your last achievement. And at any time the company could be taken over, and you could lose your job. The only people I know who don't feel that way own their own company."

At 38, Provost bought a house in Phoenix, bringing her closer to an FHP colleague. They married in 1992.

After her husband was promoted to a job in Utah, they moved to Salt Lake. Margo tried without success to get a health care job in the city. She was told she wouldn't get as prestigious a position as she'd held at FHP. Then her husband suggested a solution that Provost initially thought was plain nuts.

Log Haven had once had a sterling reputation among locals. The log cabin mansion was built in 1920 as a wedding anniversary gift for the wife of a steel executive. It became a restaurant in 1958. The bankruptcy filing came about a year before the spring day in 1994 when her husband suggested buying the place — not to operate as a business but to serve as the Provosts' home.

Margo would oversee its restoration.

Its previous owners had abandoned the site on New Year's Eve, with dirty dishes left on tables, rotting food in a huge, walk-in refrigerator, piles of pastries dumped outside.

"He brought me up the canyon to Log Haven, and I looked at it, and I thought to myself, 'He is crazy. This man is crazy,'" she says.

With no prospects for a job in the city, and weary of traveling as a consultant, Provost decided to re-open Log Haven as a way of generating income.

Over two months, she developed a business plan by reading everything she could find through the library and trade associations, then applied her previous experience in the health care industry to building a budget. Provost received an oral commitment from a local bank for a \$400,000 construction loan, and simultaneously sought a second loan from the same bank, for \$250,000 to cover the cost of leasing equipment.



Set in a Utah canyon, the 225-seat restaurant is regularly included in "best-of" lists

Although she didn't have the loans signed, construction started, and Provost paid the first bills out of pocket, expecting the bank to reimburse her. She says she waited and waited after being told paperwork glitches at the bank were the problem. Finally, she says, a loan officer told her privately that the bank wouldn't honor its oral commitment. Now \$250,000 in the hole, Margo Provost pushed the issue, and eventually got the construction loan, but was turned down for the lease-loan. (She covered her lease costs by liquidating assets, including her retirement savings.) Meanwhile, other problems erupted. Her general contractor fell seriously ill, and his supervisor failed to rein in expenses, according to Provost. That led to the \$350,000 in cost overruns, she says.

Eventually she persuaded a second, smaller lender in the area, Barnes Banking, to roll up all the debt into a new, permanent loan. Her loan officer, Curtis Harris, says his gut instinct after reviewing her business plan and background was that she had what it would take. "You can tell the people who are going to make it work—do or die."

"They're going to do everything possible."

Mick, the Boulder, Colo., hospitality consultant, says many restaurant start-ups fail quickly because of poor cash management. Money moves in and out so quickly, and vendors can be merciless in their credit terms.

Relying on her experience in the health care industry, Provost runs income and expense figures daily—something her employees weren't used to in previous jobs. "And they're paid based on meeting those objectives," she says.

Having survived the tumultuous early years, she says Log Haven taught her not to look outward for a sense of security. "It's not the corporation you work for, it's not the small business you create, it's truly within yourself—the belief that you have the ability to generate what you need," she says.