

July/August 2011

ZIONS BANK

# community

TRAVEL - HEALTH - FOOD - FINANCE

A photograph of a restaurant table with a pizza, a salad, and a glass of water. The pizza is in the foreground, topped with basil and cheese. The salad is in a white tray in the background. A glass of water is to the right of the salad. The table has a grey mesh placemat.

## Secret Garden Bistros

**Military Communities**

**Self Publishing Your Book**

**Kids Soar at Tanner Dance**

# Secret Garden Bistros



## Four Restaurant Patios to Discover This Summer

There's a reason people vie for patio seating: A restaurant's pace slows out-of-doors. Servers relax as they cross onto the terrace. Chatter is carried away by the breeze. Dessert comes in step with the sunset. You might get slower service outside, but in the end, it works in your favor — you can linger unnoticed, enjoying divine cuisine and conversation for hours.

Ready to sip under umbrellas and dine under the stars? These tucked-away patios will be your perfect warm-weather retreat.

**By Chelsea Bush**

**Photos by Kevin Kiernan**

Vegetable Crudo  
at Sea Salt



Bruschetta Misto from Caffé Molise

### Trail Creek Cabin

Trail Creek Cabin has been a Sun Valley attraction since 1937. A mile and a half east of the lodge at Sun Valley Resort, visitors come to this historic restaurant to recline among the pines on either of its secluded patios.

After a day of horseback riding, hiking through wildflowers and paddle-boating on Sun Valley Lake, the River Bar deck perched above Trail Creek is an idyllic spot to sip cocktails and eat appetizers as water rolls over the rocks below.

On the other side of the restaurant, Baldy View Terrace offers an upscale dinner menu and an equally coveted vista. In summer, wagon rides deliver guests from Sun Valley Village to Trail Creek Cabin to savor Idaho Snake River Sturgeon, Alaskan Sockeye Salmon or filet mignon while taking in the mountain view.

51 Trail Creek Road, Sun Valley, Idaho, 208-622-2019,  
[www.sunvalley.com](http://www.sunvalley.com)

### Caffé Molise

In the heart of downtown Salt Lake City, Caffé Molise is unexpected. It opened its location on 100 South in 1993 and two years later acquired the public park, Dinwoody Plaza. The restaurant serves food inspired by the Molise region of Italy. Few locals may realize that wedged between the restaurant and the Zions Bank leasing building is a 6,000-square-foot patio with cascading steps, potted plants and more than 30 tables.

Yet another surprise: The colorful east wall that towers over the patio is actually a mural of Double Arch in Arches National Park in Southern Utah. “It’s easier to see it if you view it from a distance,” owner Fred Moesinger says.

Canopied by trees in summer, the Caffé Molise patio invites you to dine the Italian way — slow and leisurely. So sample sorbetto and crunch bruschetta by the fountain as you ponder the mural. On Friday nights, sit back with a dish of eggplant “meatballs” in tomato cream sauce as live jazz musicians waft notes through the courtyard.

55 W. 100 South, Salt Lake City, Utah, 801-364-8833,  
[www.caffemolise.com](http://www.caffemolise.com)



Margherita Pizza and Prosciutto Dolce Crudo at Sea Salt

### Sea Salt

Birds chirp, soft air slips through the trees and traffic hums politely by. The only thing that could make this sidewalk patio setting more European? A mouth-watering menu. Sea Salt has it.

Indoors, Sea Salt can get raucous — the restaurant has been popular since it opened in May 2010, and its communal tables fill quickly. But the patio, which sweeps around the front of the restaurant, offers relaxing refuge and a charming panorama of the neighborhood.

A tip from servers: It gets hot on the west-facing side of the patio as sun falls, so call ahead to reserve a spot in the shade. Then plan to enjoy an unrushed feast into the evening. Owner Eric DeBonis's dizzying menu of pastas, wood-fired pizzas and "piatti del giorno" (dish of the day) ensures you won't order fewer than five courses.

1709 E. 1300 South, Salt Lake City, Utah, 801-349-1480,  
[www.seasaltslc.com](http://www.seasaltslc.com)

### Em's

Mingling with bohemian houses and apartments in the Marmalade District of Salt Lake City, Em's is a sublime blend of low-key charm and sophisticated American fare. Chef and owner Emily Gassmann moved her restaurant to the neighborhood west of Capitol Hill eight years ago because she'd always liked the old Center Street Market building. And also, she says, "It's close to my house."

Off-season, the patio at Em's is just a concrete slab overlooking nearby apartments, but in summer it blooms. Vines overtake the grape harbor Gassmann built, and locals flood the tables for a halibut dinner or afternoon raspberry crème brûlée. For brunch, homemade cinnamon rolls and mimosas patio-side are a neighborhood tradition.

"There are a lot of people that have no idea we're here," Gassmann says of her modest restaurant. Don't be fooled, though: If you want to be seated on a Friday or Saturday night, make a reservation.

271 North Center St., Salt Lake City, Utah, 801-596-0566,  
[www.emsrestaurant.com](http://www.emsrestaurant.com)



Roasted Free Range Chicken Salad and Raspberry Crème Brûlée at Em's