



where you start, save your breath. They wanted to open it that way. Pallet, Salt Lake's celebrated newcomer to the city's vibrant scene, certainly pleases if patrons' palates. **00130** The building's origin as a loading dock for the city's first brewery that inspired the name as well as the decor. From the start, we were committed to celebrating the existing elements and not introducing anything that diluted the building's authentic character," says designer Cody Detrick, principal of a hybridist collective. Cody teamed up with owners Drew Fosterman and Rocky Detrick (Cody's brother) and project architect Kim Ng from MDA Architecture to transform the open industrial space into a cozy, chic eatery that dresses up style as details in the fun. "Our goal was to create a neighborhood spot with a higher level of design," he says.

The Location

Downtown Salt Lake City continues to be an incubator for innovative eateries. Enter Pallet. Located on the corner of 800 West and charming Popond Avenue—just a short stroll from The Gateway—this newcomer does its part to lure dining aficionados to the city's core. Pallet's urban site and old structure on the ideal stage for its distinctive design. "From the beginning, we knew we wanted to be downtown in an authentic building with lots of character," says Rocky.

The Space

Character and coziness are the watchwords at Pallet. Cody humanized the large, open interior with a collection of cozy dining spots formed with tables, chairs and cushion-backed benches orbiting two command tables anchoring the room. "I

A Pleasing Pallet

In Salt Lake City, dining newcomer Pallet serves up comforting design with a side of turn-of-the-century chic.

BY BRAD MEE PHOTOS BY BRITT CHUDLEIGH



Above left to right: An intimate experience sets upon the heart of the restaurant from a wine display to a bar, wine and a big fish and a window. The interior's approachable atmosphere. Courtney Derrick's illustrations, still life and watercolorish the dining room. Painted on original wood, Pallet's logo reflects the rustic feel of the restaurant.



maned individuals and groups to feel equally at home." He says. A wood-lined, marble-topped bar dominates the back end of Pallet's dining room, while an intimate lounge area occupies the front. Under a large glass skylight, floor-to-ceiling windows allow the bright-like ambience during the day and feature the tables sweet or sour or night. Candlelit warm jazz, dimmed lights and hip music set the restaurant's interior with a mood, moody (it). During the summer months, a tree-shaded patio overlooking Peapack, New Jersey, offers to embrace diners.

The Look

A once lush elegant and rustic, the interior comes by its design honestly. Wood that once formed the building's ceiling now parts the washroom's ceiling wall, while century-old, reclaimed wood frames the floors and round-topped tables as well as the frame enclosing the bar's expansive interior composed of tinted plates of antique glass. Other time-honored ingredients include original brick walls, exposed pipes and ductwork and a portion of the receiving dock's worn concrete pad. To prevent the interior from feeling old or stagnant, new materials—including wallpaper in the bathrooms and glass globe pendant suspended over the bar—help shape the rustic-chic décor. "Every new element had to mesh well with the old," says Cook who artfully has fastidiously cigmeters using character to add subtle drama and depth to the scene. "I didn't want anything to distract from the experience."

The Art

Oil paintings dressing Pallet's walls were commissioned to Courtney Derrick, talented Utah artist and wife of co-owner Rocky. Her works range from landscape and still life to portraits, including that of Utah horseman Peter Rockwell. Speaking to the era, the canvases of assorted sizes and

RESTAURANT DESIGN PALLET

subjects appear random as if collected over time from old homes. The artist worked with Cody, who specified the works' muted tones to foster the eatery's period vibe and moody quality. "We wanted the art to flow with the space rather than to be a focal point or a distraction," says Courtney.

The Food

Working with chef Buzz Dilley, Buckley and Eastman came up with a menu that puts the restaurant's aesthetic principles—character and comfort—on the plate. So while the food is certainly stylish and in tune with current trends—including locally sourced food, gluten-free dishes and veggie and vegetarian options—the menu never veers into the challenging. Seasonal scallops are conventionally served with stone fruit and sautéed carrots, but a New York twist is pepper-crusted and comes with truffle fries. Like the decor, the food at Palto is buffed-up classics, thoughtful and re-examined through new eyes.

Don't Miss

Stationed in the restaurant's corridor, an antique typewriter serves patrons reading its pipe messages and tack them on the wall for mementos and. Equally as charming, a wall-mounted serving station mimics the shape of Utah and is illuminated by a pendant light marking the location of the Great Salt Lake. **USD**

Check out how top design pros do it and to provide a mix of ideas for home or portfolio, visit CourtneyCalkins.com (a collection of antique pieces of antique glass, a custom wood table for Palto's market, page 24).



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