

# mist

the world's best moveable feast

{ a guerrilla restaurant by Chef Gavin Baker }



I've never made a traditional decision in my life, but through all the crazy decisions there is one thing that has always remained true: I want to cook at the highest possible level. It's what inspires many decisions in my life, especially my decision to finally create Mist, a guerrilla restaurant that produces incredible food and an incredible experience as it travels across the globe.

Mist is a multi-course, multi-sensory experience. I invite you to join us as we visit locations around the world, and I promise you won't be disappointed. There is something about Mist that inspires everyone involved to give selflessly and whole-heartedly what they have to offer. Even though we may only be in your city for a short time, I hope our paths cross... certainly if they do we'll all be better for it.

Sincerely,  
Chef Gavin Baker  
*Autumn 2011*

A decorative flourish consisting of two overlapping, curved lines that form a bracket-like shape, framing the text.

Mist:SaltLake  
Winter 2012

...retold by its diners



“The Mist Project was definitely one of the **top food experiences of my life**. As each of the courses came out, I found myself **excited** by the presentations, **intrigued** by the manipulation of foods, **wowed** by the flavor combinations, **dazzled** by the intricacies, **inspired** by the possibilities, and caught up in the memories of food that I have experienced throughout my life. Those sixteen courses were **equivalent to a lifetime's worth of travel and eating.**”

“After many years as a restaurant owner,  
my love for food has been  
reawakened and rejuvenated.  
That passion can so easily be forgotten  
when taking care of day-to-day tasks and  
dealing with the challenges of customer  
service. I was reminded of the  
powerful connection that we  
each have with food. Food  
touches all of our senses and, therefore,  
triggers strong emotional responses.”  
- S.B.



*Duck Confit with Wheatberry & Yam / Liver Pirouette / Duck Tea*

“This culinary experience is unique, and it handsomely exceeded our expectations. The Mist experience is not only about the stellar quality of the dishes, but rises way above that with an awe-inspiring presentation as well as flawless service. Mist represents a new concept which gives a different perspective to the importance of tastes, flavors, and textures inside the most amazing food concoctions.”

- I.S.L.



*Tuna with Aromatics / Spherical Salad / Pomelo in Yuzu / Avocado*



“Words like **creative**, **incredible**, **spectacular**, soul and tummy edifying, fun, exciting, utterly unique, and just plain wonderful come to mind.”

-N.T.



“As the talented waitstaff guided us through each new course and entertained our questions, I felt like a kid again, a bit giddy and grinning from ear to ear. I was “geeking out” about what I was seeing and eating. It is not too often that we, as adults, get to have experiences that bring out the uninhibited excitement of youth within us.”

- S.B.





Baker has managed to strike a lovely balance between artful food—every single Mist dish is beautiful and beautifully presented—and flavor. Food doesn't appear on plates simply because it *looks* good, but because it *tastes* terrific. Each and every course is unique, too. Baker travels with a truckload of specially made plates and other serving dishes, many made from rosewood, ceramic tiles, custom glassware and such. As I recollect, there was only a single course served on anything resembling a standard restaurant plate—and even that was white china with a domed lid.

-Ted Scheffler  
Food Writer, City Weekly



*Thyme Roasted Scallop / Apple Gel / Matsutake Foam / Pickled Kale*



5  
weeks  
900  
diners  
15,000  
courses

*"Edible Forest"*  
*Pistachio Custard / Sour Cherry Mascarpone Sherbet / "Soil & Moss" / Carmelized Filberts*

The Mist Project is filming on location with Odyssee Pictures in Bali from April – June 2012.

The film, *Beneath The Mist: The Making of The Mist Project*, is scheduled to release in winter 2012 with the intention of film festival screening and television network distribution.

Please join us on May 24, 2012 aboard the Silolona ([www.silolona.com](http://www.silolona.com)) while it docks in Serangan Harbor, Bali, for hors d'oeuvres, drinks, and the opportunity to be part of the film and the project.

**Discover more by visiting us:**

WEB :: [www.themistproject.com](http://www.themistproject.com)

FB :: [www.facebook.com/themistproject](http://www.facebook.com/themistproject)

E.MAIL :: [info@themistproject.com](mailto:info@themistproject.com)

BLOG :: [www.themistproject.tumblr.com](http://www.themistproject.tumblr.com)



*"Sunrise from my Plane Window"*  
*Hand-blown Sugar "Suns" / Soft Vanilla / Passion Fruit Mousse / Surprises*



# The Mist Project

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