

Jason Gray Named Executive Chef of Salt Lake Marriott Downtown at City Creek

Salt Lake City, UT (July 25, 2016) — Jason Gray has been named Executive Chef of the Salt Lake Marriott Downtown at City Creek, it was announced by Jay Garrett, General Manager.

Chef Gray, who has been with Marriott Hotels for 11 years, was most recently the Senior Sous Chef at the Atlanta Marriott Marquis.

Chef Gray has worked as a traveling chef for Marriott opening multiple hotels across many brands in New York, New Orleans, Charlotte, and Minneapolis to name just a few cities. He was also a featured chef at the James Beard House for a "Bold Taste of the South" dinner which was presented by Savannah Red Restaurant at the Charlotte Marriott City Center.

His road to becoming Executive Chef began when he took a position as a dishwasher at a local country club in Raleigh, North Carolina while he attended North Carolina State. He fell in love with the kitchen atmosphere and decided to switch career paths from chemical engineering to culinary. Upon relocating to Charlotte to attend Johnson & Wales University, he started at Marriott as a line cook, continued to work his way up, and upon graduation became the Sous Chef at Charlotte Marriott City Center.

While at the Charlotte Marriott City Center, Chef Gray helped start the Foothills Connect program which involved a government grant to wire the county with Internet so farmers could be connected with chefs and therefore better communicate to sell their local produce and proteins directly from the farm to the restaurant table. He and his wife Grainne also operated a catering business in Charlotte which focused primarily on weddings and private dinner parties at home.

As a new resident of Utah, Chef Gray's focus is on discovering the local food scene. His goal for Elevations Restaurant is to bring Utah inside while focusing on bold flavors and local ingredients to deliver an exciting culinary experience to diners. He has already visited with many local farmers and distributors to source the best products for the hotel's guests.

"The culinary scene here in Utah seems to center around bringing in flavors from all over the globe," notes Chef Gray. "Hotel dining is moving more toward items which are both comfortable and innovative. Guests want to see things they know mixed with new ideas from different regions and areas. There is still a big push for local ingredients and finding healthier ways to present the comfort food they know and love as well." His new menu at the hotel is expected to debut in early August.

Located in the heart of the city, Salt Lake Marriott Downtown at City Creek offers upscale amenities and easy access to the area's most popular attractions. Salt Lake City's premier shopping, dining and entertainment district, City Creek, is right next door. Guest rooms offer a mix of high-tech amenities and high style, while Elevations restaurant focuses on blending urban American cuisine with a ski lodge-like ambiance. For business or social events in Salt Lake City, look no further than our Grand Ballroom. Other hotel facilities include Destinations Lounge, Starbucks® Coffee House, indoor/outdoor swimming pool, fitness center, and 22,000 square feet of meeting and event space. For additional information, call 801-531-0800 or visit www.marriott.com/hotels/travel/slcut-salt-lake-marriott-downtown-at-city-creek

Contact:

Salt Lake Marriott Downtown at City Creek
(801) 531-0800
75 South West Temple
Salt Lake City, UT 84101

