

Allana Smith

Director of Operations – Back of the House

Allana@savorygroup.com



After receiving her Spanish Studies degree from the Central University of Barcelona and AOS degree from the New England Culinary Institute, Allana worked as line cook and pastry chef for restaurants from New Orleans to Chicago to Nantucket.

In 1995 she landed at Sweet Basil in Vail, CO as pastry chef and worked with Executive Chef Thomas Salamunovich. Allana continued her travels, working for Brix in Napa, CA and Café Mira in Clayton, MO before returning to the Vail Valley in 1998. Here, she worked as the Pastry Chef's Assistant at The Lodge at Vail's two excellent restaurants, The Wildflower and Cucina Rustica, before being asked to join Salamunovich's new Larkspur Restaurant team in 1999.

While Executive Pastry Chef at Larkspur, Allana supervised all preparation of in-house, naturally leavened fresh breads and desserts for the dining room, as well as pastry and dessert products for the Market.

In 2006, Salamunovich's Savory Group (Larkspur and fast-casual Larkburger) grew to include a new restaurant concept, Avondale, in The Westin Riverfront Resort & Spa, in Avon, CO. Allana was promoted to Director of Operations for Back of the House. Her responsibilities include direction of all kitchen operations including restaurant, banquets, and room service as well as creation and implementation of pastry menus.

Allana's tireless energy and attention to detail amaze her peers. A perfectionist by nature, she makes sure to balance her work ethic with family time devoted to her husband, Sean, 5 year old son, Matthew, and 3 year old daughter, Nina.