



## WHERE TO EAT

The trailblazing Snake River Grill remains the standard-bearer for fine dining in Jackson, but it's no longer the only choice. Fashion note: Casual chic is fine in even the most sophisticated Jackson restaurants, but do bring a jacket. As the sun falls, so do the temperatures.

**SNAKE RIVER GRILL:** Most every Jackson restaurant of note owes a debt to SRG, which pioneered the concept of high-altitude haute cuisine here in the 1990s. Executive chef and Culinary Institute of America grad Jeff Drew leads the kitchen, serving up American specialties such as buffalo short ribs, pan-roasted Idaho trout and grilled elk chops — all complemented by

the award-winning wine list. The two dining rooms are the epitome of rustic elegance, but for a more casual feel, ask for one of the umbrella-shaded tables on the small deck overlooking the town square. And be sure to save room for strawberry-rhubarb pie.

**84 E. Broadway, 307-733-0557, [www.snakerivergrill.com](http://www.snakerivergrill.com)**

**RENDEZVOUS BISTRO:** Ask locals to name their favorite Jackson dining spots and Rendezvous Bistro tops most lists, making reservations a must even during off-season. Co-owner Gavin Fine (a bearded Patrick Dempsey look-alike and former manager at Snake River Grill) makes an engaging host, greeting old friends and welcoming new ones to the lively scene. The wide-ranging menu, with "Daily Plates" written on a mirror, per bistro tradition, is as friendly to kids (mac and cheese, organic burgers) as it is to culinary snobs (grilled pheasant breast, a raw bar with oyster shooters and tuna tartare). More than one visitor has altered travel plans just to savor seared sea scallops on Friday night. Look for the staff's tangle of cruiser bicycles parked out back.

**380 S. Broadway, 307-739-1100, [www.rendezvousbistro.net](http://www.rendezvousbistro.net)**

## GETTING THERE

Jackson sports the country's only commercial airport located in a national park, and the dramatic, mountain-ringed setting also gives flyers a breathtaking, literally, look at why the valley is known as Jackson Hole. American Airlines offers a direct daily flight from D/FW in winter and summer only. Year-round Delta flights require a connection through the much larger and busier Salt Lake City airport, a scenic five- or six-hour drive southwest.

**TRIO:** Opened just over a year ago by three Snake River Grill vets and Culinary Institute grads, Trio aims to offer what chef Will Bradof calls "classic American bistro food." If only most bistro fare were as good as Trio's. Don't miss the wood-fired prosciutto and asparagus pizza, wild mushroom salad, crab cakes with citrus-dressed endive or the juicy, inch-thick buffalo burger — all prepared in Trio's open kitchen, perfect for watching the three (cute) chefs at work.

**45 S. Glenwood, 307-734-8038, [www.bistrotrio.com](http://www.bistrotrio.com)**

**KOSHU WINE BAR:** Tucked in the back of a gourmet wine shop, this tiny, hip hot spot offers Pan-Asian cuisine (Thai beef salad, Korean-style pork ribs, shrimp-tofu pad Thai), wines by the glass and, on warm nights, a hoppin' deck-patio scene.

**200 W. Broadway (inside Jackson Hole Wine Co.), 307-733-5283**



Snake River Grill's dining room is the epitome of rustic elegance.



Trio's open kitchen lets diners in on the action.