

Jeff Drew

Chef / Partner

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Jeff entered the culinary field at the early age of thirteen as a caterer, later attending The Culinary Institute of America. He completed an externship at Harrah's, a five star-five diamond resort in Lake Tahoe, Nevada.

After graduating from the CIA, Jeff joined chef Jimmy Schmidt as part of the opening team to the nationally acclaimed Rattlesnake Club Restaurant in Michigan and continued for six years in the capacity of Chef de Cuisine, assisting in opening four restaurants, with the last one being a Southwestern concept.

He then became Chef de Cuisine of Mark Miller's Coyote Café in Santa Fe for seven years and was involved in food product design, development and testing for the Coyote Cocina line of premier Southwestern food products and cookbooks.

The love of the outdoors and a desire to contribute to a thriving restaurant community brought Jeff and his family to Jackson Hole. For over fifteen years, Jeff's modern American cuisine has found its home in the rustic elegance of the Snake River Grill.

Jeff was one of eight professional chefs from across the country awarded a scholarship from Beringer Vineyards to the prestigious School for American Chefs in Napa.

He has been a guest chef in several parts of the country, including The Masters of Food & Wine and The James Beard House and most recently The Milan Culinary Expo in Italy. He has been featured in various television spots such as The Food Channel, CNN and The Travel Channel. His credits have been acknowledged in national publications, such as Esquire magazine, The New York Times and Food Arts. Jeff was nominated "Best Chef: North West" three years in a row at The James Beard Awards – the country's most coveted honors for chefs and restaurants.