

## Jackson Hole Food— Something for Everyone

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When we ventured on our annual get-a-way, we were quick to check out the food situation. We did not want to be stuck without options. Between Jackson and Teton Village, Jackson Hole has it all covered.

First of all, no matter where you are staying, [Fine Dining Restaurant Group](#) has all tastes and moods covered. Rendezvous Bistro was born in Jackson Hole by Gavin Fine and Roger Freedman in 2001. Gavin went on to create Fine Dining Restaurant Group. Catering started 2003, Q Roadhouse 2006, IL Villaggio 2008, and more recently, Bin 22, plus a Park City location.

Gavin will be quick to let you know, "Fine Dining Restaurant Group's establishments have become synonymous with quality, value, comfort, and innovation. Our carefully crafted menus emphasize simplicity and the utilization of seasonal flavors and ingredients."



Barbecue at Q Roadhouse Courtesy of Fine Dining Restaurant Group

The barbecue at Q Roadhouse and Brewing Co. was especially good. But the Seared Sea Scallops at Rendezvous Bistro won us over, and we convinced Executive Chef Joel Tate to share the recipe.

We both also enjoyed the patio at Bin 22, after strolling through the wine shop and taking in its wonderful selection. We obviously were in good company, as it was packed.



Ginger Soy Scallops from  
Rendezvous Bistro Courtesy of Fine Dining Restaurant Group

### Seared Sea Scallops at Rendezvous Bistro

Makes enough for 5 people (about 5 scallops per person).

#### Scallop sauce

##### Ingredients:

3 T Ginger

3 T Shallots

1 Cup Sake

3 Cups Mirin (a Japanese rice wine similar to sake with a lower alcohol content)

1 Quart heavy cream

2 T pickled ginger juice

½ Pound butter

½ Cup Soy Sauce

##### Method:

Mix the ginger, shallots, Sake, Mirin and reduce until caramelized.

Add heavy cream and reduce.

Add ginger juice, soy sauce and whisk in butter.

Strain.

#### Prepare the fried onions

Slice red onions, soak in milk, strain and toss in flour.

Fry and salt to taste.

#### Prepare the Asian Vin and sautéed spinach

(for on top of the scallops)

##### Ingredients:

¼ Cup black vin

1 ½ T sugar

½ Cup soy sauce

½ Oz tobasco

¼ Cup rice vin

1 T chili garlic sauce

½ Cup grape seed oil

¼ Cup lime juice

1 T sesame oil

##### Method:

Mix ingredients and sauté with oyster mushrooms and spinach.

#### Prepare the scallops:

Salt and pepper scallops and sear in a hot pan with a little oil on one side until golden brown.

Remove from heat and flip the scallops over.

Let rest until desired doneness.

#### Plating:

Spoon desired amount of Scallop Sauce onto bottom of the plate.

Place scallops on top, add sautéed spinach on top of the scallops.

Finish with crispy red onion.