

# Hemispheres

OCTOBER 2020



Three Perfect Days

## Wyoming

DAY

# 2

It's growing dark, and a glass of wine sounds appealing, so we walk two blocks to **Bin22**, a wine shop and tapas bar where we're greeted by owner Gavin Fine. With his shaggy hair, colorful Vans sneakers, and roguish smile, Fine gives off a ski-bum vibe,

but he's no slouch. With a culinary empire that includes six restaurants between Jackson and Teton Village, plus a craft butcher and an ice cream company, Fine has redefined the area's dining scene over the past two decades. "I noticed there was this new clientele coming in from New York, San Francisco," he says. "They wanted to be rustic, do all the cowboy stuff, but at the end of the day they wanted a nice bed, good wine, a nice cocktail."

He recalls how when he first came to Jackson you could order fish at restaurants only on Tuesdays and Thursdays, when the seafood delivery arrived. Now a FedEx plane lands daily, bringing *hamachi* from Japan, mussels from Seattle, and tuna from Hawaii to Fine's restaurants.

We can't leave without sampling some of the tapas—charred octopus with artichoke hearts, shrimp in a garlicky blistered-tomato sauce



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Charred octopus at Bin22

America's Essential  
Cabin Escapes

The Hemi Q&A with  
Jeff Daniels

Running the Original  
Marathon in Greece