

Jackson Hole News & Guide

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An honor by the James Beard House has been likened to winning an Oscar.

On Thursday night five chefs from Fine Dining Restaurant Group and Jackson Hole Mountain Resort were the celebrities as they served a seven-course meal to a sold-out New York City dining room. According to Fine Dining Communications Director Kendra Alessandro, the crowd went wild.

“People were just over the moon about the food,” she said.

The crowd included acclaimed restaurateur Drew Nieporent, owner of Myriad Restaurant Group, who called one dishes he sampled one of the top five he has had at the James Beard House. That was the elk ragu with Idaho huckleberries, juniper brown butter and toasted bread crumbs

To build the dinner, dubbed “Jackson Hole: From the Range,” Fine Dining Executive Chef Roger Freedman and Jackson Hole Mountain Resort Executive Chef Wes Hamilton manned the kitchen with the help of Dave Erlanson, resort sous chef, Chad Horton, Fine Dining pastry chef, and Joel Tate, executive chef of Rendezvous Bistro.

Whether you’re in Jackson or New York, the James Beard House is still the upper echelon of American cuisine, and the entire culinary culture was spotlighted by the event. Fine Dining owner Gavin Fine said he was honored.

“Jackson Hole: From the Range’ showed how we, in Jackson Hole, are doing our part to contribute to the culinary world,” Fine said, “while also paying tribute to James Beard’s legacy.”

Beard, a cookbook author and chef, was celebrated in his lifetime as a champion of American cuisine. The James Beard Foundation continues his legacy with a variety of events and programs, including maintaining the James Beard House as a “performance space.”

Elk, huckleberries wow New York

■ Five chefs from two valley restaurants create dinner at James Beard House.



COURTESY PHOTO

Jackson chefs Joel Tate, Roger Freedman, Wes Hamilton, Gavin Fine and Dave Erlanson discuss the meal they are serving at the James Beard House. “Jackson Hole: From the Range” cost \$130 to \$170 a seat and was a hit with food lovers.