

Home on the range in Jackson Hole



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The elk-horn arches in the center of [Jackson Town Square](#) serve as a reminder of this Wyoming town's hunting and beaver-trapping history. Home to the planet's largest elk herd, the [National Elk Refuge](#) hosts an average of 7,500 elk each winter, which are kept alive during the harsh winters of [Jackson Hole](#) due to a careful culling of the herd. Some of that highly-regulated hunting winds up on the plates of diners at [Jackson Hole's acclaimed restaurants](#).



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Chef Gavin Fine of Fine Dining Restaurant Group hosts a luncheon at James Beard House in Manhattan. (© MRNY)



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Chefs Joel Tate and Roger Freedman helm the kitchen at James Beard House in Manhattan. (© MRNY)

A recent luncheon at the [James Beard House](#) in New York featured a cornucopia of [Jackson Hole](#) culinary attractions “[From the Range](#),” which included housemade charcuterie, buffalo carpaccio, and togarishi-seared steelhead trout. Wyoming chowchow enlivened fried oysters, while an entrée of elk ragù pappardelle featured huckleberries and juniper brown butter. A dessert of sweet corn fritters with sour huckleberry compote and [Wyoming Whiskey](#) ice cream was redolent of the halcyon pleasures of childhood summers.

Chefs Gavin Fine and Roger Freedman, the founders of [Fine Dining Restaurant Group](#), helmed the [James Beard House](#) kitchen with the casual aplomb that comes from owning five of Jackson Hole's best-loved restaurants and a catering company.



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A dessert of sweet corn fritters with sour huckleberry compote and Wyoming Whiskey ice cream from Fine Dining Restaurant Group at James Beard House in Manhattan. (© MRNY)