

JACKSON HOLE

SUMMER 2023

ENJOY

FOOD

Superb Steaks

// BY LILA EDYTHE

Whether you want steak from elk, bison, or a cow, Jackson Hole restaurants have you covered.

STEAK AS A SMALL PLATE

Tapas restaurant **Bin22** isn't an obvious choice to go for a steak, but, "Offering a steak on Bin22's menu allows versatility of experience," says Bin22 founder and sommelier Gavin Fine. "Some guests are looking for a lighter meal, while others are famished after a big hike in the park, so including heartier options like a **seasonal New York steak presentation** provides both lighter and more filling options." When I want steak and friends want a salad, or even just a glass or two of wine—the restaurant is in the back of a bottle shop that has an inventory of several hundred wines; you can select a bottle of wine to enjoy directly at the table with no corkage fee—or when

I want a few bites of steak and tastes of several other dishes, Bin22 is the obvious choice. All of Bin22's dishes are designed to be easily shared; the steak, which, this summer, chef Luis Hernandez prepares with mojo verde and romesco and serves with confit potatoes, is sliced to easily share. What plates pair well with the steak? "It goes well with dishes like our Spanish salad," Fine says. "The tart apples, crunchy fennel, salty parmesan, and vinaigrette cut through the richness of the steak really well." Any of the seasonal house-pulled mozzarellas pair well with it, too. *From \$28; 200 W. Broadway Ave.; 307/739-9463, bin22jacksonhole.com*

COURTESY OF FINE DINING RESTAURANT GROUP



DISPLAY UNTIL 10/31/2023 \$5.95



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SHACKS ON RACKS

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