

Eating Out in Jackson Hole, Wyoming: The 10 Best Restaurants

At the southern end of Great Teton National Park, Jackson Hole offers miles of beautiful terrain to explore. A popular ski resort in the winter months, the valley turns into a haven for summer travelers who enjoy old-fashioned, outdoor fun. With so many activities, visitors will doubtless need to refuel as the day wears on. Be ready for anything with our list of Jackson Hole's top dining spots.

Bin 22

This favorite downtown haunt in Jackson is a combination of restaurant and artisanal grocery store, rolling together sophisticated New York chic and rustic Italian charm. Bin 22 head chef Evan Hurrie has been working in the industry for more than 17 years, and brings a wealth of experience to the kitchen team from his native Chicago. The chefs produce delicious dishes such as charred octopus, duck rillettes, and house-made fennel sausage. Bin 22 is also recognized for its wine selection, which comes complete with a team of inhouse vintners - be sure to get their expert advice if you're stuck for ideas.

Bin 22, 200 West Broadway, Jackson, WY, USA, +1 307 739 9463

The Kitchen

The Kitchen is a celebrated venue in Jackson, not only for its fantastic food and atmospheric dining experience, but also for the beautiful architecture and design. The clean and simple construction of the building mirrors the preparation of the food, which is served without fuss or unnecessary frills. True to its name, The Kitchen boasts a large, open - no surprise here - kitchen, which allows diners to watch the chefs prepare their food in this tranquil environment. With influences from all over the world, dishes include a classically Frenchinspired duck confit, as well as Asian-influenced venison pho and Korean-style breaded pork cutlets.

The Kitchen, 155 North Glenwood Street, Jackson, WY, USA, +1 307 734 1633

Rendezvous

Claiming to be the first of Jackson Hole's fine-dining restaurants, Rendezvous prepares Franco-American food to the delight of locals and visitors alike. Executive chef Joel Tate and his team whip up a great variety of tempting dishes, including innovative reinventions of classics - such as sweet Thai chili monkfish or venison jambalaya. Rendezvous also boasts a brilliant raw bar, where diners can treat themselves to everything from oysters to tuna tartar, before selecting their favorite tipple and settling in for a brilliant night of wining and dining.