

SHERIDAN ROAD

NORTH SHORE
STYLE & SUBSTANCE
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“Tell me, what is it
you plan to do with
your one wild and
precious life?”
— MARY OLIVER

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THE

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EXPERTS

JACKSON
HOLE
ADVENTURES
AT THE
RUSTY
PARROT



GRILLED CHIPOTLE CORN PORK CHOPS

WORDS, STYLING, AND PHOTOGRAPHY BY FOOD EDITOR MONICA KASS ROGERS

Growing up in Chicago, Chef Gavin Fine enjoyed the summer bounty of sweet corn and home-grown tomatoes. But in mountainous Jackson Hole, Wyoming, where Fine and business partner Roger Freedman launched their Fine Dining Restaurant Group, the growing season for tomatoes and sweet corn is short. To make the most of the delicious duo during that brief but glorious time, they created this bright summery dish. First served at Rendezvous Bistro in 2001, Chipotle Corn Pork Chops were a smash hit and have returned to summer menus ever since.

Featuring pork chops grilled with a sweet and spicy chipotle dry rub, the dish is served with a buttery underlay of piquillo pepper-spiked sweet corn and topped with a tomato-mango cabbage slaw.

The slaw, dressed with a chipotle-lime vinaigrette, “wasn’t in the original dish,” says Fine, “but we added it to give the dish lightness and acidity to cut through the creaminess of the sauce and richness of the pork.”

The best way to enjoy it? “Make sure you get a little of each element in each bite,” Fine advises. “It’s what makes the dish come alive!”