

RESTAURANTS

This Unexpected Dish Has Become a Regular Fixture at Upscale Ski Resorts

The ultimate après ski centerpiece is a head turner.

By [Chadner Navarro](#) | Published on January 30, 2025



For Gavin Fine, a chef and restaurateur in Jackson, Wyoming, a seafood tower can be a transporting experience, too. At [The Bistro](#), he says one out of eight groups orders the plateau de fruits de mer, which layers jumbo shrimp, caviar, and tuna tartare on a platter, year-round. And while he agrees that it's a great option for sharing, he also says that having a seafood tower aligns with the global nature of travel.



A seafood platter with fresh shrimp and crackers on ice at The Bistro. PHOTO: COURTESY OF KENDRA ALESSANDRO FOR FINE DINING RESTAURANT GROUP

“When guests travel to the mountains, they still want to enjoy the high quality dining experiences they are accustomed to in major cities,” he explains. “It’s our job to transport our guests, in the case of The Bistro, to a Parisian bistro, where these are items you’d expect to see.”

Fine adds that when he first opened The Bistro in 2001, the restaurant had an oyster bar. People were doubtful of its success.

“No one thought you could get fresh seafood in the mountains,” he says. “It was certainly harder to source at the time, but it helped shift this mindset that proximity to the ocean equaled quality in the seafood ingredients.”

Fine admits that it’s definitely more challenging to bring in fish and seafood to Jackson, but it’s not impossible. The Bistro receives fresh deliveries multiple times a week, including oysters from both coasts and a dedicated caviar partner. In Aspen, Theodore works with a fishmonger in