What Pairs With Snow? How Alpine Chefs Turn Local Ingredients Into High-Altitude Standouts



At ski destinations around the world, chefs are moving beyond standard après fare with dishes rooted in the landscapes and ingredients around them.

By Caitlin White

Grilled Trout with Wild Mushrooms at the Bistro

The Cloudveil
112 Center Street, Jackson, WY 83001



The Bistro. *The Cloudveil*

Wyoming restaurateurs *Gavin Fine* and *Roger Freedman* of the Fine Dining Restaurant Group debuted their Parisian brasserie-style restaurant, The Bistro, in 2021 at *The Cloudveil* in Jackson Hole. Located right on the Town Square, the concept is an update of their acclaimed Rendezvous Bistro, which served as an informal dining room in the community for two decades. Regulars know you can never go wrong ordering the trout. A fish native to the region, the presentation changes throughout the year, and has encompassed everything from trout almondine to a lemon caper butter presentation. No matter the finish, the fish is always grilled first, then complemented with delicate, mountain-inspired ingredients. A recent set included the fish, sourced from nearby Idaho, with grilled wild mushrooms, black truffle spring peas and beetroot puree. Add on some cheesecake with Rocky Mountain huckleberries to stave off the cold.