

# SFGATE

## 2 ski resorts make Jackson Hole twice as nice

By **Jill K. Robinson** Published 6:23 pm, Thursday, February 19, 2015



As the first tram of the day glides away from the dock and begins its climb 4,139 vertical feet to the top of Rendezvous summit at 10,450 feet, I'm packed tightly among a group of dedicated snow fans. Tucked into a corner, between someone's Nordica Helldorado skis and someone else's Venture Zelix snowboard, I've got a view of the mountain as it slips past on our way to the peak.

Before, in the tram line maze, the 10-degree-Fahrenheit air was thick with nonstop chatter. Between bites of breakfast to go, skiers and riders speculated on exactly how much powder lay on the trails far above.

"Dude, I hear it's twice as deep," said one shredder in the know.

"Remember that time?" asked another skier. "We had first box and the Hobacks (trails) were like, perfect."

But now that we're in the red box, floating past intermediate and expert trails, the entire tram is silent. Necks crane to spy prime conditions. Plans are made with eye contact and head jerks. Everyone is keeping first-ride thoughts secret.

In **Jackson Hole**, winter may be the offseason, but you wouldn't know it by looking at the hordes of skiers that descend on the region for its insane powder dumps. And while one resort gets the majority of visitors, skiers scouting for the perfect steepes have two mountains to choose from: **Jackson Hole Mountain Resort** and Snow King Mountain.

That's not all there is for winter visitors. With world-class restaurants and hotels in Teton Village and the town of Jackson, there's more than enough comfort to keep you busy when you're off the mountain. And whether you choose to snag a hand-crafted cocktail or a brew with your bison burger after a day in the snow, jeans and cowboy boots are more than welcome everywhere.

### **If you go**

#### **Where to eat**

**The Kitchen:** 155 N. Glenwood St., Jackson. (307) 734-1633, [www.thekitchenjacksonhole.com](http://www.thekitchenjacksonhole.com). Modern cuisine with a comforting twist — ranging from crudo bar choices to venison pho to pan-seared buffalo petite tenderloin. Entrees \$19-\$32.