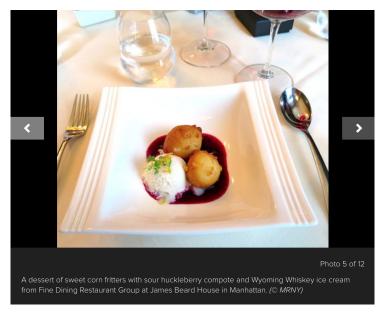
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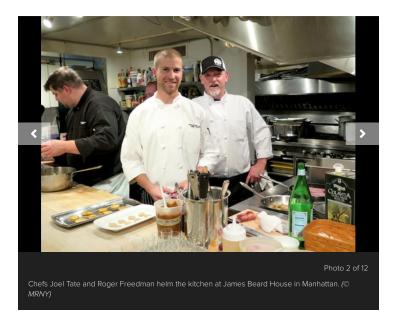
Home on the range in Jackson Hole

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The elk-horn arches in the center of Jackson Town Square serve as a reminder of this Wyoming town's hunting and beaver-trapping history. Home to the planet's largest elk herd, the National Elk Refuge hosts an average of 7,500 elk each winter, which are kept alive during the harsh winters of Jackson Hole due to a careful culling of the herd. Some of that highly-regulated hunting winds up on the plates of diners at Jackson Hole's acclaimed restaurants.







A recent luncheon at the James Beard House in New York featured a cornucopia of Jackson Hole culinary attractions "From the Range," which included housemade charcuterie, buffalo carpaccio, and togarishi-seared steelhead trout. Wyoming chowchow enlivened fried oysters, while an entrée of elk ragù pappardelle featured huckleberries and juniper brown butter. A dessert of sweet corn fritters with sour huckleberry compote and Wyoming Whiskey ice cream was redolent of the halcyon pleasures of childhood summers.

Chefs Gavin Fine and Roger Freedman, the founders of Fine Dining Restaurant Group, helmed the James Beard House kitchen with the casual aplomb that comes from owning five of Jackson Hole's best-loved restaurants and a catering company.