

The Best Restaurants in Jackson Hole Put the West on the Table

The valley between the Tetons takes its appetite seriously, with enough good cooking to fill the hours between adventures.

By Eric Barton | Nov. 1, 2026



The Kitchen

$$$$ | MAP | WEBSITE | INSTAGRAM

At The Kitchen, pork dumplings arrive with fermented black beans, and pork belly finds its way into fried rice with kimchi. Chef Luis Hernandez worked his way through the restaurant group's kitchens before taking over a restaurant dominated by a dramatic curving glass ceiling. Dinner might begin with salmon tartare and avocado mousse before moving on to savory mushroom bao buns with a tang from pickled onions. Leave a little room for the pork shank slow roasted for 72 hours and served with naan, kimchi, pickled vegetables, and yuzu aioli.

Best for: A table full of small plates, headlined by a three-day pork shank