

# Jackson Hole magazine

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## Haute Vegetables

BY JOOHEE MUROMCEW  
PHOTOGRAPHY BY PRICE CHAMBERS

**FOR EVERY LOYAL** diner at Rendezvous Bistro who craves the signature elk tartare or fried chicken, there's one who swears by Chef Joel Tate's kale salad, which evolves with the seasons. Tate debuted a kale salad, crispy in a light dusting of chickpea flour, in September 2013. Winter called for a heartier red lentil batter with persimmons and pomegranate to brighten the palate. This summer, Tate expects to take full advantage of warm-weather vegetables, like supersweet corn and freshly shelled English peas, to round out the crunchy, nutty kale leaves. He finds the peak of summer produce season to be June through early July, and is especially fond of the spinach, chard, zucchini, and cayenne peppers from Leaping Lizard Farms in Tetonian. However, like many of the seasoned chefs in the valley, he has a closely guarded coterie of suppliers, a summer veggie mafia of sorts who deliver some of the most prized produce for restaurant kitchens.

There's the mythical hothouse tomato guy somewhere around Hoback who supplies Tate with the intensely flavored tomatoes for baby heirloom tomato salad.

There's also the fungi forager who appears like Robin Hood with burlap bags of morels and porcinis.



Rendezvous Bistro chef Joel Tate



At Rendezvous Bistro, one of chef Joel Tate's kale salads—they are changed seasonally—combines crunchy, lightly fried kale with kiwi, grapefruit, and olives.

Jackson  
Turns 100

Unsung  
Rodeo Heroes

Star  
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