

You've already heard how much we love Jackson Hole. The charming little town really does have it all...including a seriously hip up and coming foodie scene. What was a pretty scarce cowboy-cuisine-only town just a decade or two ago is now a thriving food scene with the sort of risk taking chefs you just don't expect to find in the middle of the Grand Tetons.

For a mountain-side Teton Village option, you'll be pleasantly surprised to find fresh pastas and homemade ricotta at Il Villaggio Osteria. Osteria, as the locals call it, is a rustic Italian bistro run by James Beard Awards nominee Chef Paul O'Connor. The JLT is the perfect après ski snack, a savory combination of seared pork jowl, roasted tomatoes, Tuscan kale and a sous vide egg for richness. Large entrees make for perfect sharing plates across the menu, dishes like the braised Shortrib Raviolis and red wine beurre blanc Scallops are all hearty dishes you can enjoy for a warming lunch break or end-of-the-day feast.

Osteria is run by Fine Dining Group, a Jackson Hole company that runs several distinctly different restaurants around the Wyoming area. Gavin Fine, the entrepreneur behind the brand, opened his first restaurant in 2001 and has been expanding the mini empire ever since. One of his latest endeavors includes the vibrant Bin22, a downtown wine bar inspired by the greatness of Mario Batali's EATALY. The cozy space reflects the sophisticated energy of New York City with the rustic elegance of the Italian countryside, flaunting a diverse selection of wine, craft beers and artisanal spirits grocery store style right next to a dimly lit bar and tapas area. The Spanish and Italian style bites are perfect for wine pairings, and are true to their tapas size so you can order one after the other. Start with the cheese and salumi platter, then move on to meatballs, grilled octopus, a little spicy shrimp...

Another recent addition to the Fine Dining Group is The Kitchen. It's the epitome of urban chic—breeze into this downtown restaurant and you'll have to double check that you're not in Brooklyn. Brick walls, Ingrid Michaelson in the background, a roaring fireplace and modern American cuisine are all part of the charm here. The seafood appetizers really shine with dishes like the ultra-fresh Truffled Yellowfin Tuna and Dayboat Sea Scallops that taste like they just popped out of the ocean. Everything is seasonal, the cocktails creative and the atmosphere warm. Andes Mint Cheesecake and ooey gooey Deep Dish Cookie Cake desserts are a splendidly decadent way to finish a light and airy dinner at The Kitchen.

