

The Cloudveil's dedicated crew of Pathfinders ("concierges," to the rest of us) keeps you informed of which trails to discover, which vistas to enjoy (there's a beautiful one from the rooftop terrace atop The Cloudveil, actually), and [where in town to score that perfect handmade hat](#). Free shuttles on a luxury mini-coach get you to [Jackson Hole Mountain Resort](#) in about 20 minutes. At day's end, The Cloudveil's outdoor heated pool and whirlpool are where apres-ski lies are told about "sending it" at [Corbet's Couloir](#). The Euro-style in-house restaurant, [The Bistro](#), serves French and American favorites, from morning to oyster-clinking night.

EAT & DRINK



The Kitchen's menu of Asian-inspired dishes changes based on what's fresh in the mountains, rivers ... [+] THE KITCHEN

Chef Joe Boyles' inventive cuisine at [The Kitchen](#) takes its cues from Asian influences by way of whatever's fresh in the mountains, ranches and rivers. That means fish, meats and vegetables are seasonal, even in snowy seasons, and the menu hews toward hearty dishes like Angus strip steak and braised lamb from Fall River Ranch, Wyoming. It also has one of my favorite vegetarian dishes in the valley—General Joe's Tofu, atop quinoa, broccolini, sesame, cilantro, in a citrus soy.

Part of the same [Fine Dining Restaurant Group](#) as The Kitchen, [Bin22](#) is Jackson Hole's buzziest wine bar and tapas restaurant, and brings a dash of Spain to the Rockies. Set within a gourmet grocer and eclectic bottle shop (if you buy something for dinner, there's no corkage fee), Bin22 has a hidden-find quality, although every cool person in town seems to be sipping and laughing at the communal tables. Do not miss the paella a la marinera with spanish rice, shrimp, baby scallops, clams, and piquillo peppers; or the housemade meatball that's blanketed with house-pulled mozzarella.