



WINTER / SPRING
dishing
ISSUE NO. 9
JACKSON HOLE

BACKCOUNTRY BITES!

FOUR SEASONS' CHEFS' COOK FOR HUNGRY SKIERS

Souper Food

THAW OUT AND FILL UP WITH THESE SOUPS

HAUTE CHOCOLATE

HOT DRINKS FOR A COLD DAY

PLUS:
RESTAURANT LISTINGS

A FOOD LOVER'S GUIDE TO GREAT DINING AROUND JACKSON HOLE AND TETON VALLEY



AMANGANI
HOT VANILLA

HAUTE CHOCOLATE

Everyone wants a hot drink on a cold day. Try one of these chocolate specialties.

By Jenn Rice

PHOTOS BY JAY NEL-MCINTOSH

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Hot chocolate and wintry ski towns go hand in hand. You can't have one without the other. Well, you can, but why would you? There really isn't anything more fitting than indulging in a warm, chocolaty drink after a day on the slopes.

Thanks to Jackson's crafty bartenders and mixologists, there are some excellent variations – what we like to call “designer hot chocolate” – to try out this season. From spicy to reversed, and everything in between, here are several warm drinks to add to your après agenda.

AMANGANI GRILL HOT VANILLA

Traditional hot chocolate usually consists of hot chocolate topped with whipped cream. Amangani is changing it up this winter with its hot vanilla beverage. Think milk, heavy whipping cream, vanilla bean and sugar mixed and heated for the base, garnished with chocolate whipped cream. “The real inspiration for the drink was just to try something different,” says Amangani's food and beverage manager Chris Green. “Everyone has hot chocolate, so we figured why not hot vanilla?” This sounds like a delicious bedtime option.



SPUR FACEPLANT

For a spiked après-ski cocktail, head to Spur in Teton Village and order the Faceplant, which consists of hot chocolate, bourbon and whipped cream. Taking it to another level, they actually make their spiced bourbon in-house. Evan Williams, an orange, cinnamon sticks and cloves are placed in a bag and cooked sous vide, a French method in which food is sealed in an airtight bag and placed in a bath of water that's temperature-controlled. Once the flavors have melded, it's then strained and added to the hot chocolate mixture.

COCOLOVE

MEXICAN HOT CHOCOLATE
Originally from Mexico City, chef Oscar Ortega has been bringing chocolate concoctions to the valley since 2004, including his best-selling Mexican hot chocolate, which can also be ordered spicy. Ortega blends an interesting concoction with Mexican cocoa and spices to create a beverage with a distinct, rich chocolate flavor unlike anything you've ever tasted before.

IL VILLAGGIO OSTERIA MENTA BE

The key element of the Menta Be at Osteria is Fernet Branca Menta, an Italian mint liqueur formulated with herbs, spices and peppermint oil, which adds a refreshing, minty taste to the drink. Add hot cocoa and cognac, and you've got a perfect post-dinner cocktail.

MANGY MOOSE MOOSE HOT SHORTY

Warm up with the Mangy Moose's tequila-spiked hot chocolate this winter. "One of my favorites, and our most popular drink in the summer, is our Moose Spicy Marg," says David Yoder, co-owner of Mangy Moose in Teton Village. "It is sweet at first sip, but then the jalapeño kicks in. The same is true with our Moose Hot Shorty — sweet hot chocolate and tequila with a hot chili finish."



IL VILLAGGIO OSTERIA
MENTA BE



ASCENT LOUNGE AT FOUR SEASONS MILLIONAIRE'S MOCHACCINO

Millionaire's Mochaccino will make you feel like a million bucks when you're sipping on the sweet concoction while lounging next to the fire (it's heated too, of course) at Four Seasons. The drink, which we like to think of as more of a dessert, is crafted with Baileys Irish Cream, Frangelico, Kahlua, espresso and hot chocolate, and topped off with whipped cream and chocolate pearls. It's one of their most popular drinks, and for many delightful reasons, so we suggest taking advantage this winter.

OSTERIA'S MENTA BE

1 OUNCE COGNAC
1/2 OUNCE FERNET BRANCAMENTA
HOT COCOA (A RICH HOT
CHOCOLATE WITH STEAMED MILK
IS RECOMMENDED)
WHIPPED CREAM

AFTER MAKING YOUR HOT COCOA
MIXTURE OF CHOICE, ADD COGNAC
AND FERNET BRANCAMENTA.
STIR TOGETHER, TOP WITH
WHIPPED CREAM AND SERVE
IN A MUG.



SPLUR
FACEPLANT

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If hot chocolate isn't your cup of tea, try one of these alternative warm beverages. After all, what's a winter without a hot toddy or mulled cider in the mix?



HAYDEN'S POST MAPLE HOT TODDY

Add organic maple syrup to a hot toddy, and what do you get? Bartender John-Mark Rouf's mouth-watering take on the popular winter drink, which also includes nutmeg that's ground to order. He muddles the ingredients, which creates an extra flavor and spice burst to the cocktail.

SNAKE RIVER GRILL MULLED CIDER

Served exclusively during the Christmas season, mulled cider is a beverage every diner looks forward to at Snake River Grill. "I created it because I love when our guests walk in from the cold and [are] greeted by the scent of warm cider in the copper urn by the Christmas tree," says Jeff Drew, chef and partner of the restaurant.

SILVER DOLLAR BAR & GRILL COCONUT WARMER

Tracy Denison, assistant manager of the Silver Dollar Bar, has several warm options in store for the winter beverage menu. Our favorite? The Coconut Warmer, made with coconut vodka, Coco Lopez and hot cocoa, finished with whipped cream.

SNAKE RIVER GRILL'S MULLED CIDER

- 1/2 GALLON FRESH APPLE CIDER
- 1/2 CUP CHARDONNAY
- 1/4 CUP ITALIAN HONEY
- 1/2 PEAR OR QUINCE, CORED AND SLICED THINLY
- 1 ROSEMARY SPRIG, 4 INCHES LONG
- 1 CINNAMON STICK, BROKEN INTO 3 PIECES
- 5 CLOVES
- 1 STAR ANISE
- 1/4 LEMON, ZESTED

COMBINE ALL INGREDIENTS INTO A LARGE POT AND SIMMER FOR 45 MINUTES. STRAIN THROUGH A MESH STRAINER AND SERVE IN INDIVIDUAL MUGS.

