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Jackson Hole Food & Wine Summer Festival Returns June 20-22, 2024

Seventh Annual Event Highlights Award-Winning Chefs + Pitmasters, Local Restaurants, Sommeliers & Spirits Pros, Regional Artisans and More

Jackson, WY (March 20, 2024) -- [Jackson Hole Food & Wine](#)'s director and founder, **Megan Gallagher** and **Haynes Oakley**, associate director, are pleased to announce a star-studded lineup for the seventh annual **Summer Festival**, June 20-22, 2024. Proceeds from the Summer Festival events will help support the growth and development of the Festival's 501(c)(3) in addition to [Hole Food Rescue](#), a local non-profit whose mission is to reduce food waste and cultivate food security in Teton County, WY. Summer Festival [tickets](#) are limited and go on sale Wednesday, March 20, 2024, at 10:00 a.m. MT.

Featuring acclaimed local and visiting chefs, beloved restaurants, award-winning sommeliers, wine and spirits experts and regional artisans, Jackson Hole Food & Wine's Summer Festival offers a dynamic weekend of culinary experiences at some of Jackson Hole's most picturesque locations, including Jackson Hole Mountain Resort's Rendezvous Lodge, Mead Ranch and Snake River Sporting Club.

"Jackson Hole Food & Wine is uniquely intimate, allowing guests the opportunity to meet and engage directly with the Festival talent – all set against the most picturesque locations in the Tetons," says **Gallagher**. "We're incredibly proud of Jackson Hole's local culinary community and our festivals in both summer and winter foster a delicious environment of collaboration and community," adds **Oakley**.

Jackson Hole Food & Wine Summer Festival will feature several special guests, including chef **Aaron Bludorn** of [Bludorn](#), Houston; **Andy Chabot**, SVP, Food & Beverage, Blackberry Farm; **Cassidee Dabney**, executive chef of [The Barn at Blackberry Farm](#); pitmaster **Hector Garate** of [Palmira Barbecue](#), Charleston, SC; chef **Mei Lin** of [daybird](#), Los Angeles; pitmaster **Don Nguyen** of [Khói Barbecue](#), Houston; chef **Brady Ishiwata Williams** of Seattle's [Tomo](#); [North Berkeley Imports'](#) Proprietor **Billy Weiss**; and winemaker **Gianna Ghilarducci** of [The Spire Collection](#).

"I'm honored to be included in this year's Summer Festival in beautiful Jackson Hole. This is a premier food and wine event that I've wanted to be a part of for years," says **Chabot**. "I'm even more excited

to be teaming up with Billy Weiss to provide a fun and truly world-class dinner and tasting featuring his portfolio, which is rife with top-quality wines from the classic wine regions of the world.”

“I am super excited to come back to my old stomping grounds and see how much the Jackson food scene has grown,” adds **Dabney**.

The weekend also welcomes multiple visiting wineries and spirit purveyors, along with an array of Jackson Hole’s favorite chefs, restaurants and beverage producers, including **Amangani; Bodega; Corsa; Four Seasons; Gather; Glorietta; Grand Teton Distillery; Gravity Haus; Hatch Taqueria & Tequilas; Il Villaggio Osteria; Jackson Hole Winery; Jackson Hole Still Works; Million Dollar Cowboy Steakhouse; Piste Mountain Bistro; Provisions; Roadhouse Brewing Co.; Snake River Grill; Spur Restaurant & Bar; Streetfood @ The Stagecoach; Sudachi; Teton Thai; The Bistro; The Kitchen; The Mangy Moose; The North Grill; Urlari Wines; and Wyoming Whiskey**. For a complete list of participants, please visit jhfoodandwine.com.

Chianti Classico vs Brunello Tasting

On Thursday, June 20, discover and discuss two benchmark styles of Tuscan Sangiovese. Join **Billy Weiss** and **Andy Chabot** for an afternoon of world-class Sangiovese from Tuscany held at the Four Seasons Ballroom. One of Italy’s most important and historic red grapes, Sangiovese can express many delightful and different personalities depending on where it is grown and how it is transformed into wine. These two Tuscan appellations – Chianti Classico and Brunello di Montalcino – are known for expressive, age-worthy wines sought by collectors. During this intimate tasting from 3:30 - 5:00 p.m., Billy and Andy will share their own experiences of these regions and wines.

Taste of Jackson Hole

Guests will arrive to the top of Rendezvous Mountain via Bridger Gondola for Taste of Jackson Hole, a spirited kick-off to the Summer Festival, on Thursday, June 20, from 6:00 – 9:00 p.m. This grand tasting features stunning vistas from the top of the mountain and offers guests an exclusive chance to taste a diverse range of signature dishes prepared by the best of Jackson Hole’s culinary community paired with a curated selection of wine, beer and spirits.

Dinner Series

On Friday, June 21, guests will have the option of three unique dinners:

Tennessee meets the Tetons with special guest chef **Cassidee Dabney** of The Barn at Blackberry Farm, a James Beard Foundation Award-winning restaurant. Cassidee, a multiple James Beard Foundation Award-nominated chef, will prepare a dazzling multi-course menu inspired by local flavors and summer ingredients paired with rare and exquisite wines personally selected by **Andy Chabot**, a James Beard Foundation Award-winning sommelier, and **Billy Weiss**, a four-time winner of *Wine & Spirits Magazine’s* “Importer of the Year.” This memorable evening will be held at the stunning new headquarters of [WRJ Design](#).

James Beard Foundation Award semi-finalist **Aaron Bludorn** of Houston’s Bludorn will be the guest chef at an intimate dinner in a beautiful Jackson Hole home overlooking the Tetons. The New American, French-inspired meal will be superbly paired with wines from [Evening Land Seven Springs Estate](#), [Domaine de la Côte](#), and [Sandhi Wines](#) presented by **Sashi Moorman**. These beautiful wines

come from the major wine-growing regions of Seven Springs Estate in Oregon and Sta. Rita Hills in California.

Snake River Sporting Club, a private sanctuary bordered only by river and wilderness, will host a rustic summer dinner. YETI guest chefs **Mei Lin**, *Top Chef* season 12 winner, and James Beard Foundation Award-winning chef **Brady Ishiwata Williams** will collaborate on a dynamic multi-course menu reflective of each chef's culinary point of view. A stunning collection of wines from the Spire Collection, presented by winemaker **Gianna Ghilarducci**, will accompany this incredible meal.

Savor

The Summer Festival's featured guests, including **Aaron Bludorn**, **Cassidee Dabney** and YETI's guest chefs, acclaimed pitmasters **Don Nguyen** and **Hector Garate**, will team up with a few of Jackson Hole's finest chefs and restaurants to create the ultimate western walk-around tasting event at Mead Ranch on Saturday, June 22, from 5:30 – 8:30 p.m. Guests will enjoy crisp wines, craft cocktails, yard games, delicious food and local Bluegrass from **One Ton Pig**. Sing Hat Company will be on site selling their hand-crafted palm leaf hats.

Tickets & More Information

A limited number of [tickets](#) are available starting Wednesday, March 20 at 10:00 a.m. MT for Jackson Hole Food & Wine Summer Festival. All attendees must be 21 years of age. For more information, please visit <https://www.jhfoodandwine.com/> or follow JHFW on [Instagram](#) and [Facebook](#).

Multiple lodging partners will offer discounted rates over the festival weekend including **Jackson Hole Resort Lodging; The Anvil; The Alpine House; Gravity Haus; Hotel Terra; Mountain Modern Motel; and Teton Mountain Lodge & Spa**. Please visit the website for more information.

Jackson Hole Food & Wine Summer Festival is made possible by support from numerous sponsors including: **Aspens & Pearl Street Markets; Dan Visosky Real Estate; Fine Dining Restaurant Group; Four Season Resort & Residences Jackson Hole Jackson Hole Magazine; Jackson Hole Mountain Resort; Jackson Hole Resort Lodging; MLD; Snake River Sporting Club; Westside Wine & Spirits; and YETI**. For a full list of sponsors, please visit the website.

For media inquires, please e-mail JHFW@baltzco.com.

Established in 2016, [Jackson Hole Food & Wine](#) is a 501(c)(3) organization committed to celebrating food, wine, spirits and craft brews against the backdrop of Jackson Hole. JHFW produces two annual, multi-day events with March's Winter Fest and a Summer Festival in late June. Guided by a passionate founding committee and advisory group of culinary-and-community-minded professionals, Jackson Hole Food & Wine will donate a portion of 2024 proceeds to benefit Hole Food Rescue, a local non-profit responsible for diverting and redistributing over 6,000 pounds of nutritious food per week to approximately 1,000 community members.