
JACKSON HOLE WINE AUCTION

SIGNATURE DINNERS THURSDAY, JUNE 26

Hosted in select stunning homes throughout the valley, these dinners are an exclusive feature of the Jackson Hole Wine Auction. They boast multi-course menus with stellar wine pairings and the chance to interact one-on-one with incredible chefs and vintners.

Please get your preferences in early – we are sure to sell out.

Stephen Lewandowski, Tribeca Grill, New York
Aarón Sanchez, Centrico, New York
Gonzalo Lainez, Bodegas Roda

Hosted by Betty and Shaun Andrikopoulos and BRAVO!

BRAVO! is the young patrons group of our Grand Teton Music Festival and they have teamed up with Betty and Shaun Andrikopoulos at their lovely home in Solitude. With commanding views of the Tetons, this contemporary setting is perfect for the collaboration of not one, but two chefs. Stephen Lewandowski's modern take on American fare combined with Aarón Sanchez's fresh interpretation of Mexican cuisine will make for a delightfully adventurous dinner. Add to this the captivating Rioja wines of Bodegas Roda and this may well be the meal of a lifetime.

Zach Bell, Café Boulud, Palm Beach
Michel Chapoutier, M. Chapoutier

Hosted by Hank Becks and Carl Schreier

The Snake River and Teton panoramas are stunning, and dinner on the second floor of this beautiful home will give you an entirely different perspective. Arrive early and take a tour of the immaculate grounds that are a study in high-altitude gardening. Dinner prepared by rising star Chef Zach Bell, Daniel Boulud's pick for his Palm Beach outpost, is sure to be a thoroughly imaginative culinary experience. His inventive American cuisine, based in the French technique, will be the perfect accompaniment to Michel Chapoutier's supreme Rhône Valley wines. Add the mellow tunes of Pam Phillips and you have the perfect harmony of food, wine, company, and surroundings.

Neal Fraser, Grace, Los Angeles
Enrica Scavino, Paolo Scavino

Hosted by Brent Blue and Suzanne and Greg Herrick

Take flight with this dinner and the avid pilots who are your hosts. With their combined collection of planes, they may actually fly you to Italy. In the meantime, the top-rated Barolos from Paolo Scavino of Italy's Piedmont region, matched with a magical menu from Neal Fraser, will do a good job of transporting you to the Lake Country. You will begin with an outdoor reception along the creek, then expansive views throughout dinner, and no doubt some post-dining surprises – you know how pilots can talk. An entertaining evening awaits at this welcoming home in John Dodge.

Alessandro Stratta, ALEX, Wynn Las Vegas
Thomas Duroux, Château Palmer

Hosted by Susan and John Campbell

It takes a village, and the Campbell compound is just that. With a unique site on Riva Ridge, this collection of charming Scandinavian buildings is unlike anything you have experienced. The great room is really a great lodge and the views from this property are picture perfect – a stunning venue for the French Riviera cuisine of Alex Stratta. The delicate flavors will be a perfect backdrop for the singular selections from Château Palmer. Thomas Duroux is known to be the life of the party; what happens at this dinner will most certainly not stay here, but be talked about for months.

James Boyce, Studio, Laguna Beach
Luca Currado, Vietti

Hosted by Shawn and Mike Daus

Just steps from Walk Festival Hall, the home of Shawn and Mike Daus tastefully blends rustic lodge and modern day chalet, with gorgeous results. One of the first homes built at the base of the ski resort, the 1966 vintage Rendezvous House emerged from a two-year renovation in 2005 to be featured on the pages of *Teton Home & Living*. In the open kitchen, James Boyce will wow you with his fresh and forward-thinking approach to modern American cuisine...a perfect repast for this venue. Completing this experience is Piedmont's Vietti, which has a great historical tradition of winemaking and scores accolades every day. Distinguished history and a modern approach – a renaissance experience awaits.

Ricky Estrellado & Toshio Tomita, Nobu, New York
Michel Richard, Citronelle, Washington D.C.
Jean-Guillaume Prats, Château Cos d'Estournel
Alvaro Palacios, Alvaro Palacios

Hosted by Myra and Gerald Dorros, Sandy and Stephen Dorros,
and Frances and Allan Tessler

Two fabulous houses, six gracious hosts. Visit the Dorros' wonderful property to share in a great culinary experience as well as to enjoy their unusual collection of fine art. Ricky Estrellado and Toshio Tomita of Nobu and Michel Richard of Citronelle will collaborate on a unique dinner that will give new meaning to "fusion." Add to this indulgence, the incomparable wines of Alvaro Palacios and the classic Bordeaux of Cos d'Estournel and this wonderful evening is almost complete. Shelley and Kelly, local favorites on the bluegrass scene, will entertain at what could be the best party in the valley – it happens only here and only once every two years.

Ken Oringer, Clio, Boston
Don Weaver, Harlan Estate

Hosted by Sharon and Dale Hilpert

The Hilpert home is at the top for sure – the top of North Gros Ventre properties. The drive to the house alone will tempt you to stop for a photo-op. Sweeping decks and panoramic views will be rivaled only by the hospitality. There is also the matter of Ken Oringer from Clio – a young master of original cuisine who incorporates contemporary American flavors with international elements, bringing a whole new perspective on tastes and textures. What could be a more perfect match? The handcrafted American icon of wines, Harlan Estate. Actually, this dinner may be over the top – brilliant.

John Besh, Restaurant August, New Orleans
Pierre Lurton, Château Cheval Blanc & Château d'Yquem

Hosted by Pat and Homer Luther

The Luthers originally hail from Texas, but have figured out that the view from their Riva Ridge home is about as good as it gets. This beautiful home fits right into the butte and fully captures the majesty of our Teton landscape. The inventive and charming John Besh also has southern roots, but a French culinary sensibility. Chef Besh's menu could only be enhanced by one thing, and that most certainly is the wines of Château Cheval Blanc and Château d'Yquem with Pierre Lurton on hand. The artwork on display here – scenery, architecture, fine art, food and wine – will be a rare experience for your senses.

Marc Vetri, Vetri, Philadelphia
Sebastiano Rosa, Tenuta San Guido

Hosted by Carol and George Overend

Join Carol and George Overend at their beautiful home in Tucker Ranch for a true Italian dinner. Longtime residents of Atlanta before coming to Jackson Hole, the Overends are sure to bring a bit of Southern hospitality to this evening. Enjoy Champagne out back by the pond, and then head inside to enjoy mountain views and great Italian fare. Chef Marc Vetri will showcase his outstanding cuisine, known for its contemporary take on classic Italian cooking. Pair this meal with the charm of Sebastiano Rosa pouring wines from Tenuta San Guido, including Sassicaia, their flagship Super Tuscan. This dinner is sure to delight anyone looking for a taste of Tuscany.

Suzanne Goin, Lucques, Los Angeles
Cinzia Merli, Le Macchiole

Hosted by Kitty and John Resor

This is the ranch house you always dreamed of – easy, elegant and spectacular...oh and did we mention the views? At this dinner, the women have top billing (sorry John)! Suzanne Goin cooks with bold flavors, fresh-from-the-farm produce, and an instinctive feel for the food of the Mediterranean. What better match than the high-scoring, award-winning wines of Le Macchiole – consistently rated among the top Bolgheri producers. This family estate is dedicated to crafting limited amounts of the finest Tuscan varietals with a profound passion. What a delightful evening is in store. Trust us, the men will have a great time surrounded by these impressive women.

Sam Choy, Sam Choy's Diamond Head Restaurant, Honolulu
Doug Shafer, Shafer Vineyards

Hosted by Helena and Joe Risi

Helena and Joe Risi look forward to welcoming guests into their home in Pine Meadows, an oasis off of Fall Creek. The creek runs through their property, and while you might not have time for angling, you will enjoy the outdoors during this tented dinner – perfect for experiencing the warm-weather cuisine of Sam Choy. This engaging chef's restaurant is an award-winning island landmark and the set for his entertaining television cooking show. Bringing more dynamic energy to this dinner is Doug Shafer, President of Shafer Vineyards. During his tenure as winemaker, Doug has forged the trademark Shafer style of quality, consistency, and elegance, creating some of the top-scoring wines in Napa Valley. A memorable evening awaits.

Christian Albin, Four Seasons Restaurant, New York
Jean-Charles Boisset, Domaine de la Vougeraie

Hosted by Susan and Jon Rotenstreich

The ultimate retreat, nestled in a wooded compound along the Snake River, the Rotenstreich home will be the scene of quite the "power" dinner. With Four Seasons' Chef Christian Albin and co-owner Julian Niccolini presiding over this serene setting, you will feel more than special. As if that were not enough, Domaine de la Vougerie and Jean-Charles Boisset will be presenting some of the finest crafted chardonnay and pinot noirs coming out of Burgundy – including many Grand Crus and Premier Crus from this young estate. Every seat at this dinner is at the "best table."

Paul Kahan, Blackbird & avec, Chicago
Steve Pride, Pride Mountain Vineyards

Hosted by Lindy and Hanley Sayers

Lindy and Hanley Sayers are the most gracious of hosts in the most gracious of homes. Beautifully scaled to complement the landscape, this setting will be rivaled only by the feast that is planned. Paul Kahan with his passionately seasonal and unconventionally creative cuisine will entertain the palate, while Steve Pride presents a delightful portfolio of wines from his award-winning family-run California vineyard. Dinner will be set outside on the patio with expansive views of the peaks that will match the height of the fare. An award-winning dinner by any standard.

Ben Ford, Ford's Filling Station, Los Angeles
Dave Powell, Torbreck

Hosted by Lisa and Mark Wan

Begin this experience by an outdoor fire pit, enjoying the end of a beautiful Wyoming summer day with the Tetons as your backdrop. Once inside, the Wans' open floor plan will give every guest a front-row seat to observe Ben Ford and his team. One of Southern California's brightest culinary stars, Chef Ford excels at his new American gastro-pub cuisine inspired by uncomplicated, local ingredients. To round out the evening, enjoy a variety of Australian wines from stellar Torbreck Vintners. Founder Dave Powell will be on hand to present the classic Barossa Valley varietals of Shiraz, Grenache and Mataro to complete this truly fun dining experience. We promise you will not have to wash the dishes!