



72 South Glenwood, Jackson Hole, Wyoming agul@gathergroupllc.com Modern Eclectic Cuisine in the heart of charming Downtown Jackson Hole. Serving fresh, flavorful dishes using local ingredients & our farm products.







# LARGE PARTIES & PRIVATE EVENT SPACES

Full Buyout 100 seated

Private Dining Room ("PDR") 28 seated

**PDR + South Dining - Semi-Private** 65 seated

North Dining Semi-Private 30 seated \*Option to rent bar

# **Front Patio**

Summer | 24 seated \*Weather Dependent – Must Have Indoor Venue



**Full Restaurant Buy-Out** The entire restaurant can be private & exclusive to your group for an unforgettable experience in historic downtown Jackson Hole.

## Private Dining Room

Our private dining room is great for parties who may want a more private experience to separate themselves from the hustle and bustle of our restaurant but still experience our restaurants' exciting ambiance and vibe! Perfect for meetings and intimate dinners.







**PDR + South Dining** Room - Semi-Private For larger dinner parties, we can combine our private dining room and partition off half of our dining room to accommodate seated dinner parties or cocktail receptions. This space offers plenty of room for guests to mix and mingle yet have a large sit-down dinner.

North Dining - Semi-Private

This space offers an setting that gives your party a separate area of the restaurant. Occupying this space evokes the feeling of being a part of the dining and bar scene, while having your own area to fully enjoy the essence of your party.



## **Outdoor Front Patio**

Looking for a reason to spend more time outside enjoying the weather? Our patio is perfect for hosting an al fresco dinner. Enjoy the outdoor activity of downtown Jackson and the amazing views of Snow King Mountain while dining on our front patio. Perfect for late spring & summer gatherings, you'll be in the perfect spot to soak in the excitement.













Centrally located in the downtown known for its historic charm & shopping. 10 Minutes from the airport and walking distance to hotels.







#### SALAD

MIXED GREEN SALAD (qf) Mixed Greens, Tomatoes, Roasted Corn, Cucumber, Honey White Balsamic, Herb Goat Cheese

### ENTRÉE

(Choice of one) CURRIED RAINBOW TROUT

Poblano & Bamboo Shoot Stuffed Grilled Trout, Green Curry Paste, Jasmine Rice, Thai Red Curry, Napa Kimchi, Smoked Marcona Almonds, Micro Cilantro

SSAMJANG MARINATED RIBEYE\* (gf)

Local Wyoming Ribeye, Beef Tallow Sweet Potato Puree, Spicy Korean Radish Salad, General Tso Steak Sauce, BBQ Ramen Seasoning

#### TRUFFLE PASTA

House Made Pasta, Truffle Cream Sauce, Arugula, Local Mushrooms, Shaved Pecorino, Perfect Egg\*

#### DESSERT

JACKSON DONUT HOLES Blackberry Compote, Vanilla Anglaise, Coffee Sauce



SERVING LOCALLY SOURCED PRODUCTS. "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness



### STARTER

BRUSSELS SPROUTS White Balsamic Vinaigrette, Shaved Pecorino, Dried Cranberries, Pepitas

#### SALAD

MIXED GREEN SALAD (qf) Mixed Greens, Tomatoes, Roasted Corn, Cucumber, Honey Vinaigrette, Herb Goat Cheese

> ENTRÉE (Choice of one)

CURRIED RAINBOW TROUT Poblano & Bamboo Shoot Stuffed Grilled Trout, Green Curry Paste, Jasmine Rice, Thai Red Curry, Napa Kimchi, Smoked Marcona Almonds, Micro Cilantro

SSAMJANG MARINATED RIBEYE\* (gf) Local Wyoming Ribeye, Beef Tallow Sweet Potato Puree, Spicy Korean Radish Salad, General Tso Steak Sauce, **BBQ** Ramen Seasoning

TRUFFLE PASTA House Made Pasta, Truffle Cream Sauce, Local Mushrooms, Arugula, Shaved Pecorino Perfect Egg\*

FRIED CHICKEN Buttermilk Chicken, Three Cheese Mornay, Cavatappi Noodles, House Made Hot Sauce, Honey-Pepper, Pickled Red Onion, Fresno Peppers House Made Hot Sauce on Request

#### DESSERT

JACKSON DONUT HOLES Blackberry Compote, Vanilla Anglaise, Coffee Sauce



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#### STARTER

BRUSSELS SPROUTS White Balsamic Vinaigrette, Shaved Pecorino, Dried Cranberries, Pepitas

PORK BUNS Braised Pork Belly, House Made Bao Bun, Kimchi, Pickled Fresno Chiles

#### SALAD

MIXED GREEN SALAD (gf) Mixed Greens, Tomatoes, Roasted Corn, Cucumber, Honey Vinaigrette, Herb Goat Cheese

> ENTRÉE (Choice of one)

CURRIED RAINBOW TROUT Poblano & Bamboo Shoot Stuffed Grilled Trout, Green Curry, Jasmine Rice, Thai Red Curry, Napa Kimchi, Smoked Marcona Almonds, Micro Cilantro

SSAMJANG MARINATED RIBEYE\* (af) Local Wyoming Ribeye, Beef Tallow Sweet Potato Puree, Spicy Korean Radish Salad, General Tso Steak Sauce, BBQ Ramen Seasoning

TRUFFLE PASTA House Made Pasta, Truffle Cream Sauce, Arugula, Local Mushrooms, Shaved Pecorino, Perfect Egg\*

FRIED CHICKEN Buttermilk Chicken, Three Cheese Mornay, Cavatappi Noodles, Honey-Pepper, Pickled Red Onion, Fresno Peppers House Made Hot Sauce on Request

PORK RIBEYE Jalapeno & Cilantro Marinade, Creamy Israeli Couscous, Spring Onion, Miso Butter, Roasted Corn Salsa, Hoisin Pork Glaze, Pickled Blueberries

#### DESSERT

JACKSON DONUT HOLES Blackberry Compote, Vanilla Anglaise, Coffee Sauce



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