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Village Night Life

Alpenhof Lounge- Intimate is the word most people would use to describe the atmosphere in the Alpenhof Lounge. In keeping with that image, the hotel once again presents the music of Haurietta and John. The two young entertainers have become an Alpenhof standard because of John's guitar playing and

their ability to vocally collaborate on a wide variety of material.

Sojourner Tavern-The downstairs Tavern comes to life December 21 when Dakota Morning opens for a two week engagement. The group which has played in the Village in the past specializes in a modern country rock sound.

On the sixth of January the popular duo, Sam Allen and Gerry Mitchell will move into the Tavern for a two week stay. Allen and Mitchell played at the Sojourner last winter and developed an unusual multi-media show to accompany their contemporary folk sound.

The Tavern will offer entertainment every night except Sunday beginning at 9 p.m. In addition, there will also be entertainment during Happy Hour from 5:30 p.m. to 7 p.m.

Mangy Moose Babes-Currently appearing are Peter Spelman and Charlie Jones from San Francisco. The duo specializes in modern rhythm and blues. Spelman and Jones share vocals and both sing in smooth mellifluous tones with great background music.

Opening December 27 for a two week stay will be recording artist Townes Van Zandt. A native of Austin, Texas, Van Zandt has recorded six or seven albums and plays an amazing variety of string instruments. Returning to the local watering spot with Van Zandt will be guitarist Mickey White. White, who plays a fine slide guitar, has appeared at the Moose with Mickey Clark and for one solo engagement.



Charlie Jones and Peter Spelman



Hilton Inn - it sure beats washing dishes

Dining at the Hilton Inn is enough to make you never want to eat at home again. Furnished with wing chairs, comfortable couches, low clawfoot tables and hardwood floors, the charm and relaxed atmosphere of the hotel's Hilton Room is almost as memorable as the food. Table lamps cast a low light, and plants, wood ceiling beams, and old fashioned striped wall paper give a feeling of another era.

The good food, though, is the most important reason for the restaurant's popularity over the past few years.

Dinner starts with a homemade soup, changed each week. Diners can then help themselves to a salad bar, complete with croutons, shredded cheese and other garnishes and choice of three salad dressings.

The salad bar is adjacent to the kitchen area, tucked away in one corner of the Hilton Room. Diners choose from a menu printed on the wall, and give the cook their order as they go up to get salad. They can then enjoy watching chef Joe Di-

Prisco prepare their choice right before their eyes.

Primarily a steak and chop restaurant, the Hilton Room has added several other items to their basic steak, filet mignon, beef fondue and lamb chop menu. Shrimp steamed with garlic butter is served on a bed of rice, and there's also a boned chicken dish stuffed with crabmeat and mushrooms. Each week dinner will feature a special, for example, a cold seafood platter with crab legs, shrimp and raw oysters.

For dessert, fresh fruit and cheeses are offered. Restaurant manager Mike Sheridan is currently trying to find a supplier of imported cheese to add to the room's repertoire.

A graduate of the University of Denver's hotel and restaurant school, Sheridan laughingly explained that he's worked in just about every facet of the food business, from "cook to dishwasher." He came to Jackson last winter because he wanted to ski, and like many other people, found that he wanted to stay. He's the "creative

genius" behind the restaurant's homemade specials, both in the Hilton Room and in the smaller coffeehouse, which is open for lunch and dinner.

Although the Hilton Inn has only a malt beverage license, diners wishing to have wine with their meals can order them through a wine steward who works independently of the restaurant.

The restaurant is named for the original founder of the hotel, Jim Hilton. The Hilton Inn, as it was called then, was opened in 1907, two years after the ski area opened. An avid traveler, Hilton fell in love with Jackson Hole after skiing here, and built the hotel, which was then only 18 rooms. A little over a year ago, the Hilton became the Hilton, but the inn's fine restaurant still pays homage to its founder.

The Hilton Room is open seven days a week for dinner only, from 6 p.m. until 10 p.m. Reservations are requested, and during the busy holiday season, there will be various scheduled seatings during the evening.

Look what's new in the Moose's Belly downstairs at the Mangy Moose



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