



Room for Everyone at the Table

Three Peaks Welcomes Diners

WORDS JENN REIN | IMAGES JONATHAN SELKOWITZ

Steve and Kalee Murphy have a lot on their plates. As owners of Three Peaks Dining Table in Driggs, the husband-and-wife team have run the establishment since its grand opening in April 2014. The eatery serves as way to continue Steve's established catering service, while also providing a host of things for customers to learn and do within its walls.

Restauranteur and chef Steve, a graduate of the Culinary Institute of America, honed his skills at Snake River Lodge and as a private chef in Jackson prior to landing in Teton Valley. Murphy's local work at what he calls "rent-a-chef" has provided an education on how to feed those that want a taste of the West. "I love gamey meats," he said, and the proof is all over the seasonal menu at Three Peaks. Elk sliders keep company with a bison burger on the menu, and another choice, the buffalo Bolognese, demonstrates an innovative take on an Italian classic.

While Steve runs the kitchen, Kalee manages the front of the house, doing everything from updating the wine list to serving tables if waitstaff calls out.

Three Peaks strives to reflect familiar flavors with a cuisine Steve calls "contemporary Western" and is sourced from local ranches. As the days become shorter and another long and deep Teton Valley winter sets in, Murphy will offer more braised fare, stews, and lamb dishes, in keeping with the tastes that have defined a region.

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Colder weather also brings options in the form of evening cooking classes to the space, and the inception of Wine Enthusiasts of the Tetons—or WET—an endeavor that will provide deep discounts on the retail wine stock that Three Peaks carries. With the help of Teton Valley's only wine distributor, POW!—Purveyors of Wine—Murphy hopes to attract a following by offering monthly special events.

Many restaurants are a family affair, and Three Peaks is no exception. Steve and his wife Kalee

have enlisted the help of her mother Lauren, father Ronald, sister Leah, brother Jake, and brother-in-law Chris Kilsby—even the younger siblings come out to help when school's not in session. Their contributions are noteworthy. While Leah offers attentive front-of-the-house service, Jake's artistry graces the walls of Three Peaks in the form of large format black-and-white photos. These images pay homage to the valley that has become home to this close-knit group.

The space itself is beautifully enhanced by exposed brick walls, roughly hewn floorboards and an overall pleasant, simplified, rustic feel. Situated in a long-ago retail storefront, its current use as a fully realized commercial kitchen that cranks out breakfast, lunch, and dinner seven days-a-week brings a new history. "There is more to offer here than people realize," Murphy said of the surrounding dining landscape. He speaks appreciatively of both his competitors and the locals that make up the valley's customer base. At this Driggs restaurant, there is plenty of room for everyone at the table. ■