



ODEN
WATCHES & JEWELRY



Cutting Edge Gourmet — An Unforgettable Evening Showcasing Swiss Culinary Tradition Served By Robots of Tomorrow

Hosted by Oden Watches & Jewelry in downtown Jackson Hole, Swiss Peak is proud to present a tantalizing taste of wine and cheese from the Alps prepared in an unexpected way.

FOR IMMEDIATE RELEASE

SEPTEMBER 8 JACKSON HOLE, WY — On the evening of September 21, [Swiss Peak](#) is proud to introduce Jackson Hole to the rich, mouthwatering [culinary tradition](#) of raclette. A highly-specialized kind of cheese, raclette is handcrafted in the Alps with milk from [Hérens cows](#) that graze at high altitude. Imported to the Tetons by Swiss native and owner of Swiss Peak, **Olivier Gerspacher**, the community is welcome to sample a taste of this traditional dish.

Raclette is carefully heated to a gentle, smooth melt, and is scraped from the wheel onto a diner's dish. This presentation takes a deceptive amount of skill, and is typically performed by well-trained hands. At Cutting Edge Gourmet, however, human hands won't be doing the precision scraping — state-of-the-art robots from the Swiss [Workshop 4.0](#) Robot Learning & Interaction Group will. (If you're not quite sure how to picture this feat of foodie tech, check out [this video!](#)) Co-founders of the project, **Nicolas Fontaine** and **Garrett Wollam**, will be present to explain the fascinating nuances of this boundary-pushing technology.

“The gesture seems easy, but the know-how behind it is crucial. Every raclette enthusiast can testify how hard it is to master this apparently simple skill,” [explains Nicolas Fontaine](#).

“Mimicking this skill with a robot isn't easy. To achieve this, Workshop 4.0 used a novel approach: a raclette expert guided the robot's arm to let it record the movements and forces needed to perform the task. This learning technique allows the transfer of skills from the human to the robot in an intuitive manner.”

Guests to this free event will enjoy tantalizing, melted-to-perfection raclette served alongside its traditional sides: tender boiled potatoes and tangy cornichons. Adult attendees are also welcome to sample a glass of Swiss wine — another traditional accompaniment of raclette and its beloved cousin, fondue.

Thank you to **Lisa Knapp** owner of [Oden Watches & Jewelry](#), for hosting this event at 125 W. Deloney Avenue in Jackson Hole. The demonstration and tasting event will run from 5-7 p.m. It is free and open to the public. For more information, contact Olivier Gerspacher at 307.699.9980 or olivier@swisspeak-shop.com.

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Swiss Peak, founded in Jackson Hole, specializes in exceptional Swiss products, the organization of boutique events, gourmet catering, and customizable delivery and service. Dedicated to cultivating deep connections between the alpine communities of the Swiss Alps and the rugged mountains of Wyoming, Swiss Peak creates unforgettable experiences through extraordinary heritage and culinary expertise.