



# The Rhône Valley Reimagined

Talisker Club is proud to bring you Courchevel Bistro. Named after Park City's sister city in the French Alps and housed in a historic building on Main Street, Courchevel serves artful French-European cuisine crafted with inventive flair and only the freshest seasonal ingredients from local purveyors.

Executive Chef Clement Gelas has brought the flavors of his home country of France to the heart of Park City. *"Sharing the culinary influences from my home country of France and the Rhône Valley in a fresh and inventive manner is one of my greatest passions."*

Diners are raving, and so is *CNN Travel*, which named Courchevel one of the 20 "world's best new restaurants for 2020."

Courchevel Bistro – a storied setting on America's most famous mountain street.



## First Course

### BAKED BRIE

Park City Creamery brie, stone fruit marmalade, crostini, apple | 27 | V

### TARTIFLETTE

fingerling potatoes, Niman Ranch pork belly, reblochon cheese, pearl onions, petite salad | 18 | GF

### CROZETS DE SAVOIE

gruyère cheese sauce, Niman Ranch pork belly, hand rolled pasta, roasted mushrooms | 16

### CHARCUTERIE

pâté de champagne, foie gras, walnut bread | 20

### MOULES FRITES\*

house-made french fries, PEI mussels, beurre blanc | 29 | GF

### FRENCH ONION SOUP

olive oil crouton, Rockhill gruyère | 13

### PORCINI MUSHROOM BISQUE

parmesan émulsion, truffle, chestnuts | 13 | GF

### WINTER GREEN SALAD

poached pear, walnuts, fromage blanc, endive, sherry vinaigrette | 13 | GF | V

### GARDEN CARPACCIO

beets, basil sponge, citrus petite salad, candied pistachios, drake farms feta cheese | 15 | V | GF

### BIBB LETTUCE

house-smoked trout, apple, olive oil croutons, citrus segments, parmesan, citrus vinaigrette | 13

## Sides

- HOUSE-MADE FRENCH FRIES | 7
- BACON - CHIVE MASHED POTATOES | 7
- BROCCOLINI | 8
- HARICOT VERT | 7
- ROASTED MUSHROOMS | 11
- BACON CHIVE MASCARPONE POLENTA | 8
- POTATO MATAFAN | 7

## Main Course

### PAN-SEARED STEELHEAD

winter greens with potatoes, watercress émulsion, butternut squash purée | 37 | GF

### TROUT BOUILLABaisse\*

saffron broth, PEI mussels, crawfish émulsion, traditional vegetables | 39

### VEGAN POT PIE

white beans, garden vegetables, pearl onions | 20 | VG | GF

### GRILLED PORK CHOP\*

haricot vert fagot, potato beignets, juniper jus | 46 | GF

### CHICKEN "POULET ROUGE"

bacon-chive mashed potatoes, broccolini | 35

### RAVIOLI ROYAN

herb and cheese ravioli, arugula pesto, tomato confit, beurre blanc | 31 | V

### SHORT RIB BEEF PARMENTIER

potato purée, citrus gremolata, seasonal vegetables | 40 | GF

### ROASTED MUSHROOM PASTA

spinach garlic purée, roasted squash, confit tomatoes, fresh pappardelle | 34

### SLOW-ROASTED DUCK BREAST

jewel sweet potato dauphinois, orange cumin gastrique, endive | 39 | GF

### ELK TENDERLOIN

celeriac purée, mushrooms, pistachio, macerated blackberries | 42 | GF

### STEAK FRITES

bison ribeye, duck fat fries, simple green salad, béarnaise sauce | 51 | GF

V- Vegetarian | VG- Vegan | GF- Gluten Free

\*consuming raw or undercooked food may cause food borne illness  
Created 2-10-22

## Beer & Wine

<b>DOMESTIC</b>	
BUD LIGHT	6
SPACE DUST india pale ale	8
EPIC rino american pale ale	8
EPIC brainless Belgian ale 651 ML	18
WONDERING aegnus bloom cider	7
ROHA nights out Belgian stout	9
<b>IMPORTS</b>	
PILSNER URQUELL Czech Republic	8
DUVEL GOLDEN ALE Belgium	14
LEFFE BLONDE ALE Belgium	9
CHIMAY GRAN RESERVE 750 ML Belgium	44
OLD SPECKLED HEN 440 ML England	11
TRAQUAIR Scotland 500 ML	18
TRAPPIST ROCHEFORT 10 Belgium	15
<b>SPARKLING</b>	
CONQUILLA brut Cava, Spain	16
LAURENT PERRIER brut Champagne	30
<b>ROSÉ</b>	
HECHT & BANNIER Cotes de Provence	15
<b>WHITE</b>	
BENEVOLENT NEGLECT vermentino	16
DOMAINE RICHEL Apremont	14
SCHLUMBERGER pinot gris	18
GASPARD sauvignon blanc	14
ALOIS LAGEDER chardonnay	14
3 STICKS 'Gap's Crown' chardonnay	28
<b>RED</b>	
RAMILLE PERRIN cotes du Rhône	12
CHATEAU BENADOTTE Bordeaux blend	15
LA CUADRILLA syrah blend	16
GREENWING cabernet sauvignon	16
JOSEPHINE DUBOIS pinot noir	15
DuMOL 'HIGHLAND DIVIDE' pinot noir	28

\*Full wine menu available upon request

## Cocktails

<b>NORDIC NEGRONI</b>	<b>14</b>
Brennivin Aquavit, Campari, Dolin Rouge, lemon twist	
<b>LAST WORD</b>	<b>14</b>
gin, green chartreuse, maraschino liqueur, lime juice	
<b>BROOKLYN</b>	<b>14</b>
rye whiskey, Dolin dry vermouth, Luxardo, Pellegrino amaro	
<b>COURCHEVEL MARGARITA</b>	<b>15</b>
silver tequila, orange liqueur, Chambord, fresh lime, black salt rim	
<b>ALPINE OLD FASHIONED</b>	<b>14</b>
bourbon, Gènépy, Zirbenz Stone Pine liqueur, angostura bitters	
<b>FRENCH 75</b>	<b>16</b>
gin, lemon, sparkling wine	
<b>SAZERAC</b>	<b>12</b>
Courvoisier VS, Absinthe rinse, Peychaud bitters	
<b>CORPSE REVIVER #2</b>	<b>14</b>
gin, Lillet Blanc, Cointreau, Absinthe, lemon	
<b>AVIATION</b>	<b>14</b>
gin, maraschino liqueur, creme de violette, fresh lemon	

## Dessert

<b>WHIPPED FROMAGE BLANC</b>
poached pear, meringue   12   GF   V
<b>HUCKLEBERRY TART</b>
pistachio ice cream   9
<b>BAKED CLAFOUTIS</b>
raspberries, vanilla ice cream   14
*baked to order, please allow 25 minutes
<b>CRÈME BRÛLÉE</b>
vanilla   12   GF

<b>APPLE BEIGNETS</b>
caramel sauce, crème anglaise   14
<b>CHEESE PLATE</b>
Rockhill gruyère, Park City Creamery brie, Gold Creek cherry cheddar, berries   17   V
<b>SORBET</b>
berry, mango, coconut   11   GF   VG
<b>ICE CREAM</b>
pistachio, vanilla, chocolate   11   GF