



TALISKER CLUB

DESSERT

FROMAGE BLANC

crème fraîche, Mondeuse wine poached pear

9 | V | GF

BAKED CLAFOUTIS

wild berries, pistachio ice cream

9 | V

APPLE BEIGNET

crème anglaise

12 | V

DARK CHOCOLATE MOTEN

chartreuse ice cream, caramel sauce

12 | V | GF

LOCAL CHEESE PLATE

featuring rockhill, gold creek & park city creamery

11 | V | GF

Courchevel proudly supports
local artisans featured on this menu

COURCHEVEL

A TALISKER CLUB BISTRO

European-French Inspired Cuisine
The Rhône Valley Reimagined

Talisker Club is proud to bring you Courchevel Bistro, the newest downtown dining and gathering experience. Named for Park City's sister city in the French Alps, Courchevel is situated within the historic Coal & Lumber building on the famed downtown Main Street.

Courchevel Bistro presents artfully crafted inventive European-French inspired cuisine prepared with only the freshest local ingredients. Imagine the new age cooking of the northern French Alps in wintertime to the Mediterranean Riviera region in the summers—with Utah's four-season climate matching the origins perfectly.

"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. We're excited to craft modern adaptations that incorporate seasonal flavors from purveyors who share our commitment to sustainable and local ingredients."

Clement Gelas, Executive Chef

Adjacent to the Bistro, enjoy the café/bakery with coffee and freshly baked breads, pastry and snack selections throughout the day—transforming to a dessert café in the evening.

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

FIRST

BRIE EN CROÛTE

fruit marmalade, crostini, apple
16 | V

ONION TART

apple salad, Rockhill gruyère, gluten free crust
13 | V | GF

BAKED CROZETS

gruyère cheese sauce, Niman ranch pork belly, roasted mushrooms
14 | V

BRATWURST "EN CROUTE"

Brioche crust, Utah cider mustard
14

FRENCH ONION SOUP

olive oil crouton, rockhill gruyère
11 | V | GF

CARROT VELOUTE

garlic-sausage emulsion, olive oil crouton, fine herbs oil
9 | VG | GF

CIDER POACHED BEETS SALAD

feta cheese, candied walnuts, watercress pesto
12 | VG | GF

WINTER GREENS SALAD

apple, goat cheese croquette, aged-balsamic vinaigrette
13 | GF | VG

HARICOT VERT & LENTILS SALAD

silton blue cheese, frisee, radicchio cider vinaigrette
13 | GF | VG

BIBB LETTUCE

lemon segments, pine nuts, shaved parmesan, roasted tomatoes marmelade
citrus vinaigrette
12 | VG | GF

CAN BE MADE VG: vegan V: vegetarian GF: gluten free

MAINS

BRAISED CHICKEN "COQ AU VIN"

garlic-fingerling potatoes, roasted broccoli, mondeuse sauce
31

LAMB ROAST

roasted cauliflower, nicoise olive, white bean ragout, caraway jus
32 | GF

IDAHO TROUT BOUILLABAISSE*

saffron broth, crawfish emulsion, traditional vegetables
34 | GF

MOULES-FRITE*

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

GRILLED PORK CHOP*

farcement potatoes, marinated haricot vert salad, fruit marmelade
37 | GF

GRILLED HUNTER CHICKEN

forage mushrooms, celeriac puree, roasted garlic jus
31 | GF

VEGETABLE LINGUINI PASTA

spinach purée, roasted mushrooms, tomato confit, garlic béchamel
29 | VG | GF

BEEF BURGUNDY

bacon-chive mashed potatoes, mushrooms fricasee, carrots
33

ROASTED DUCK BREAST*

linguini pasta, butternut squash puree, duck confit
37 | GF

PAN SEARED MEDITERRANEAN SEA BASS

lemon segments, marcona almonds, green beans
36 | GF

VENISSON MEDAILLON*

Mushroom fricasee, smascarpone polenta, juniper berry jus
40 | GF

CÔTE DE BOEUF (FOR TWO)*

34oz. dry aged steak, duck fat potatoes, seasonal vegetables
115 | GF

Eating raw or uncooked food may cause foodborn illnesses