

DESSERT

GATEAU AU FROMAGE BLANC

crème anglaise, raspberry coulis | 9 | GF | V

BAKED CLAFOUTIS

cherries, pistachio ice cream | 9

NECTARINE MELBA

vanilla ice cream | 12

DARK CHOCOLATE CHARTREUSE MOUSSE

berry ice cream | 12 | GF

CREME BRÛLÉE

lemon, verbana | 11 | GF

LOCAL CHEESE PLATE

featuring Rockhill, Gold Creek, Park City Creamery | 11 | GF

SORBET

berry, mango, coconut | 11 | GF | VG

ICE CREAM

pistachio, vanilla, chocolate | 11 | GF

*Courchevel proudly supports local artisans
featured on this menu*

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.

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

FIRST

BAKED BRIE

stone fruit marmalade, crostini, apple | 17|V

ONION TART

apple salad, Rockhill gruyère | 14|GF|V

BAKED CROZETS

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

SALMON RILLETES

olive oil crostini | 16| GF

MOULES- FRITE*

house-made french fries, PEI mussels, beurre blanc | 25| GF

FRENCH ONION SOUP

olive oil crouton, Rockhill gruyère | 11

CORN BISQUE

crawfish emulsion, tarragon oil | 12 |VG| GF

BEET SALAD

goat cheese, pistachio, watercress pesto, aged balsamic vinaigrette | 12 |VG| GF

SMOKED TROUT NICOISE SALAD

tuscan lettuce, fingerling potatoes, haricot vert, nicoise olives
cherry tomatoes, hardboiled quail egg, citrus vinaigrette | 16 | GF

HARICOT VERT & LENTILS SALAD

blue cheese, friseé, radicchio, white wine vinaigrette | 14 |V| GF

BIBB LETTUCE

lemon, pine nuts, parmesan, tomatoes, duck confit,
olive oil croutons, white anchovy dressing | 12

MAIN COURSE

DOVER SOLE

olive oil potatoes, summer squash, tomato jam | 36| GF

ARTIC CHAR BOUILLABAISSÉ*

saffron broth, crawfish emulsion, traditional vegetables | 37| GF

ROASTED MUSHROOM RAGOUT

carrot puree, fresh peas, zoodles | 33 |VG| GF

GRILLED PORK CHOP*

farcement potatoes, marinated haricot vert salad, fruit marmalade | 39| GF

GRILLED "POULET ROUGE" CHICKEN

black rice tabbouleh broccoli, pea purée, broccoli, roasted garlic jus | 32| GF

RAVIOLI ROYAN

goat cheese, parsley and gruyere ravioli. arugula pesto
tomato confit, beurre blanc | 31 | V

BEEF PARMENTIER

potato emulsion, citrus gremolata, seasonal vegetables | 35

DUCK CONFIT PASTA*

fresh tomatoes, duck confit, fresh peas, fine herbs, beurre blanc | 32

GRILLED SWORDFISH

nicoise olive riced cauliflower, white bean tapenade garlic spinach sauce | 39 | GF

VENISON MEDAILLON*

onion and almond charred broccolini, mascarpone polenta garlic-spinach,
juniper berry jus | 41| GF

STEAK FRITES

12oz. dry aged ribeye, duck fat potatoes, arugula, béarnaise sauce | 49 | GF