

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.

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



TALISKER CLUB
A PRIVATE WONDERLAND

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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 FRITES*

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

SMOKED TROUT NICOISE SALAD

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

BABY BEET SALAD

feta cheese, pistachio, aged balsamic vinaigrette | 14 | V

BIBB LETTUCE

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

MAIN COURSE

DOVER SOLE

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

ARCTIC CHAR BOUILLABAISSÉ*

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

ROASTED MUSHROOM RAGOUT

carrot puree, fresh peas, zucchini noodles | 30 | VG | GF

GRILLED PORK CHOP*

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

GRILLED "POULET ROUGE" CHICKEN

niman ranch pork belly fingerling potatoes, broccoli, pea purée, roasted garlic jus | 32 | GF

RAVIOLI ROYAN

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

SHORT RIB BEEF PARMENTIER

potato emulsion, citrus gremolata, seasonal vegetables | 35

DUCK CONFIT PASTA*

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

GRILLED SWORDFISH

roasted cauliflower, haricot vert, beurre blanc, white bean tapenade | 39 | GF

VENISON MEDAILLON*

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

STEAK FRITES

20oz. bone in ribeye, duck fat potatoes, arugula, béarnaise sauce | 52 | GF

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

*consuming raw or undercooked food may cause food borne illness



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BEER & WINE

DOMESTIC

BUD LIGHT	6
SPACE DUST IPA	8
POLYGAMY PORTER	7
ODELLS 90 SHILLING Scottish ale	7
UINTA golden ale	6
EPIC rino american pale ale	7
EPIC brainless Belgian ale 651 ML	16

IMPORTS

STELLA ARTOIS LEGERE Belgium	6
TRAPPIST ROCHEFORT 10 Belgium	14
DUVEL GOLDEN ALE Belgium	12
LEFFE BLONDE ALE Belgium	8
CHIMAY GRAN RESERVA 750 ML	40
LOIRETTE France	10
TRAQUAIR Scotland 500ML	18

SPARKLING

LUCIEN ALBRECHT brut Alsace	14
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ROSE

HECHT AND BANNIER France	15
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WHITE

WILLM riesling	14
DOMAINE RICHEL apremont	14
LOUIS LATOUR chardonnay	14
GASPARD sauvignon blanc	14
SCHLUMBERGER pinot gris	16

RED

CHATEAU CROZE DE PYS malbec	12
FAMILLE PERRIN cotes du rhone	14
FRATELLI nebbiolo	14
JOSEPHINE DUBOIS pinot noir	14
PETITE SIRENE cabernet/merlot	14

COCKTAILS

CALVADOS MULE	12
Calvados, Angostura bitters, lime juice, ginger beer	

LAST WORD	14
gin, green chartreuse, maraschino liqueur, lime juice	

BOULEVARDIER	12
bourbon, campari, Dolin Rouge, orange twist	

COURCHEVEL MARGARITA	14
silver tequila, Cointreau, Chambord, fresh lime, black salt rim	

ALPINE OLD FASHIONED	14
bourbon, Gènèpy, Zirbenz Stone Pine liqueur, angostura bitters	

SAZERAC	12
Courvoisier VS, Absinthe ordinaire, Peychaud bitters, lemon twist	

THE SPARKLING SAVOIE	14
sparkling wine, Dolin Le Vermouth Blanc vermouth, lemon twist	

FRENCH DAIQUIRI	12
white rum, carton creme de cassis, fresh lime	

AVIATION	14
gin, maraschino liqueur, creme de violette, fresh lemon	

APEROL SPRITZ	12
Prosecco, aperol, soda, orange	

*Full wine menu available upon request



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