



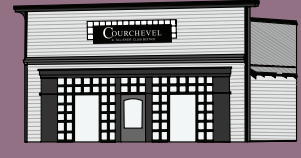
The Rhône Valley Reimagined

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, apples | 27 | V

ONION TART
frisée salad, rockhill gruyère | 17 | GF | V

"CAPUTO'S AGED" RACLETTE CHEESE
warm potatoes, creminelli charcuterie, petite salad | 25 | GF

BEEF TARTARE
niman ranch tenderloin, cornichons, cured egg yolks, toasted sourdough | 29 | GF

ARCTIC CHAR CARPACCIO
fennel salad, lemon gelée, crispy capers | 22 | GF

SMOKED TROUT RILETTE
crème fraîche, chive, olive oil crostini | 18

CORN BISQUE
crawfish émulsion, tarragon oil | 16 | GF | V

FROMAGE BLANC CAPRESE
heirloom tomatoes, house-made fromage blanc, basil, balsamic pearls, olive oil | 16 | GF | V

BIBB LETTUCE
lemon, parmesan, olive oil croutons, white anchovy dressing | 17

SIMPLE GREENS
gold creek farms feta cheese, candied walnuts, balsamic vinaigrette | 14 | GF | V

Main Course

PAN-SEARED WHITE FISH
ratatouille, herbs salad, lemon | 41 | GF

ARCTIC CHAR BOUILLABaisse*
saffron broth, pei mussels, crawfish émulsion, traditional vegetables | 41

UTAH GARDEN RISOTTO
rotating summer vegetables, farro and barley risotto, mushrooms, corn espuma | 35 | VG

VEGAN POT PIE
white beans, garden vegetables, pearl onions | 26 | VG | GF

MARY'S CHICKEN BALLOTINE
cremini mushroom duxelle, asparagus, bacon chive mashed potatoes, natural jus | 35

RAVIOLI ROYAN
herb and cheese ravioli, arugula pesto, tomato confit, beurre blanc | 34 | V

RIVERENCE FARMS TROUT
warm asparagus salad, sorrel, smoked trout | 39

YELLOW PERCH "FISH & CHIPS"
house-made french fries, beer batter, beurre blanc | 32 | GF

SLOW-ROASTED DUCK BREAST
carrot purée, english peas, honey caraway gastrique | 39 | GF

CATELLI'S VEAL CHOP
foraged mushrooms, potato rosti, pistachio cardamon gremolata | 49 | GF

GRASS-FED STEAK FRITES*
duck fat fries, simple green salad, béarnaise sauce | GF
6 oz filet mignon | 58
10 oz strip loin | 68
12 oz ribeye | 65

Sides

HOUSE-MADE FRENCH FRIES | 8
BACON CHIVE MASHED POTATOES | 9
BROCCOLINI | 8
HARICOT VERT | 7
ROASTED MUSHROOMS | 11
ASPARAGUS | 12

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

*consuming raw or undercooked food may cause food borne illness
Created 5-24-23

Beer & Wine

DOMESTIC BEERS

BUD LIGHT | 6
SPACE DUST India Pale Ale | 8
EPIC Brainless Belgian Ale 651 ML | 18
ROHA Nights Out Belgian Stout | 9

IMPORTS

BUCKLER Non-alcoholic Holland | 6
PILSNER URQUELL Czech Republic | 8
DUVEL GOLDEN ALE Belgium | 14
LEFFE BLONDE ALE Belgium | 9
CHIMAY GRAN RESERVE 750 ML Belgium | 40
OLD SPECKLED HEN 440 ML England | 12
TRAPPIST ROCHEFORT 10 Belgium | 15

SPARKLING WINE

LUCIEN ALBRECHT Crémant d'Alsace | 16
LAURENT PERRIER Brut Champagne | 30

ROSÉ

DOMAINE DE TRIENNES Méditerranée | 15

WHITE WINE

VIN DE TABLE BLANC 9oz Carafe | 16
DOMAINE RICHEL Apremont | 16
GASPARD Sauvignon Blanc | 14
ALOIS LAGEDER Chardonnay | 14
PENCE RANCH Chardonnay | 18
MILBRANDT Riesling | 12

RED WINE

VIN DE TABLE ROUGE 9oz Carafe | 16
ALAIN DE LA TREILLE Pinot Noir | 14
CHATEAU BERNADOTTE Bordeaux Blend | 16
PASCAL BIOTTEAU Cabernet Franc | 14
GREENWING Cabernet Sauvignon | 18
LA SALITA Barolo | 26

*Corkage fee is \$30 per 750ML

*Full wine menu available upon request

Cocktails

NORDIC NEGRONI | 14

brennivin aquavit, campari, dolin rouge, lemon twist

PAPER PLANE | 15

bourbon, amaro, aperol, lemon

LAST WORD | 15

gin, green chartreuse, luxardo, fresh lime

COURCHEVEL MARGARITA | 15

silver tequila, orange liqueur, chambord, fresh lime, pink salt rim

LONDON FOG | 16

gin, earl gray simple, fresh lemon, aquafaba, lavender

RASPBERRY BASIL GIMLET | 14

vodka, fresh raspberry, fresh lime, basil

BROOKLYN | 15

rye whiskey, dolin dry vermouth, luxardo, averna amaro

PLANTER'S PUNCH | 14

jamaican rum, angostura bitters, fresh lime, simple syrup

ALPINE OLD FASHIONED | 15

bourbon, génépy, zirbenz, angostura bitters, rosemary

Dessert

WHIPPED FROMAGE BLANC
mondeuse macerated berries, thyme | 12 | GF | V

CHOCOLATE TART
chartreuse ice cream | 16 | V

BAKED CLAFOUTIS
cherries, pistachio ice cream | 14 | V
*baked to order, please allow 25 minutes

CRÈME BRÛLÉE
vanilla | 12 | GF | V

GÂTEAU DE SAVOIE
lemon sabayon, lemon sorbet, mint-strawberry salad | 14 | V

HUCKLEBERRY TART
madagascar vanilla bean ice cream | 15 | V

SORBET
berry, mango, coconut | 11 | GF | VG

ICE CREAM
pistachio, vanilla, chocolate | 11 | GF | V