

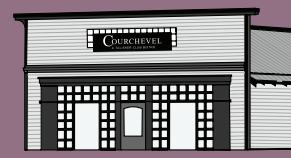


# The Rhône Valley Reimagined

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."*

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 | 28 | 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, fried egg yolk, toasted sourdough | 29 | GF

### ARCTIC CHAR CARPACCIO

fennel salad, lemon gelée, crispy capers | 22 | GF

### RISSOLES DE SAVOIE

duck-mushroom, fromage, petite salad, remoulade sauce | 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

### PICKLED BEET SALAD

pistachio quinoa granola, orange segment, shaved fennel, citrus vinaigrette | 17 | GF | V

### SUMMER GREEN SALAD

gold creek farms feta cheese, peaches, candied walnuts, balsamic vinaigrette | 16 | 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 | 42

### UTAH GARDEN RISOTTO

rotating summer vegetables, barley and farro risotto, mushrooms, corn espuma | 36 | VG

### CHICKPEA GNOCCHI

mushroom fricassee, white port sauce | 34 | VG | GF

### MARY'S CHICKEN BALLOTINE

cremini mushroom duxelle, asparagus, bacon chive mashed potatoes, natural jus | 38

### RAVIOLI ROYAN

herb and cheese ravioli, arugula pesto, tomato confit, beurre blanc | 35 | V

### YELLOW PERCH "FISH & CHIPS"

house-made french fries, beer batter, beurre blanc | 34 | 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 | 51 | GF

### GRASS-FED STEAK FRITES\*

duck fat fries, simple green salad, béarnaise sauce | GF  
6 oz filet mignon | 64  
10 oz strip loin | 65  
12 oz ribeye | 68

## 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 5-24-24

## Beer & Wine

### DOMESTIC BEERS

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

### IMPORTS

PILSNER URQUELL Czech Republic | 8  
LEFFE BLONDE ALE Belgium | 9  
CHIMAY GRAN RESERVE 750ml Belgium | 40  
OLD SPECKLED HEN 440ml England | 12  
TRAPPIST ROCHEFORT 10 Belgium | 15  
CLAQUE-PÉPIN CIDER 750ml France | 30

### NON-ALCOHOLIC BEER

BUCKLER PILSNER Holland | 6  
ATHLETIC BREWING IPA | 7

### SPARKLING WINE

LUCIEN ALBRECHT Crémant d'Alsace | 16  
GASTON CHIQUET Brut 'Tradition' 1er Cru | 36

### ROSÉ

DOMAINE DE TRIENNES Méditerranée | 15

### WHITE WINE

VIN DE TABLE BLANC 9oz Carafe | 16  
DOMAINE RICHEL Apremont | 16  
GASPARD Sauvignon Blanc | 14  
DR. LOOSEN 'BLUE SLATE' Riesling | 17  
WHITE WALNUT ESTATE Chardonnay | 19  
HERMAN MOSER Grüner Veltliner | 16

### RED WINE

VIN DE TABLE ROUGE 9oz Carafe | 16  
WHITE WALNUT ESTATE Pinot Noir | 19  
CHATEAU BERNADOTTE Bordeaux Blend | 16  
PASCAL BIOTTEAU Cabernet Franc | 14  
ELIZABETH ROSE 'CHOCKABLOCK' Cabernet Blend | 18  
LA SALITA Barolo | 28  
J.L. CHAVE SÉLECTION J.L. Côtes du-Rhône blend | 18

\*Corkage fee is \$30 per 750ML

\*Full wine menu available upon request

## Cocktails

### NORDIC NEGRONI | 14

brennivin aquavit, campari, dolin rouge, lemon twist

### COURCHEVEL MARGARITA | 15

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

### LONDON FOG | 16

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

### A CUBAN INFLUENCE | 16

claque-pépin calvados, fresh mint, fresh lime, simple syrup, angostura bitters, ginger beer

### LOVE AND MURDER | 17

green chartreuse, campari, fresh lime, kosher saline

### ALPINE OLD FASHIONED | 16

bourbon, génépy, zirbenz, angostura bitters, rosemary

### ALPENGLOW | 15

vodka, dry curaçao, aperol, alpine lafayette, cranberry, fresh lime, aquafaba

## Dessert

### WHIPPED FROMAGE BLANC

mondeuse macerated berries, thyme | 14 | V | GF

### BAKED CLAFOUTIS

cherries, pistachio ice cream | 15 | V  
\*baked to order, please allow 25 minutes

### GÂTEAU AU CHOCOLAT

chartreuse ice cream | 17 | V | GF

### CRÈME BRÛLÉE

vanilla, berries | 14 | V | GF

### LEMON TART

raspberry ice cream | 16 | V

### CHEESE PLATE

park city creamery brie, rockhill gruyère, gold creek cherry cheddar, crostini | 17 | V

### SORBET

berry, mango, coconut | 13 | GF | VG

### ICE CREAM

pistachio, vanilla, chocolate | 13 | V | GF