

# 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.

## STARTERS

RISOTTO DE CROZETE  
*house cured bacon, aged Gruyere*  
13 | V

CORN BISQUE  
*crawfish foam*  
12 | VG | GF

ONION TART  
*mesclun greens*  
14 | V

BRATWURST IN BRIOCHE  
*apple cider mustard*  
13

LENTILS & HARICOT  
VERT SALAD  
*blue cheese, apple cider dressing*  
12 | VG | GF

CHICKEN CONSOMME  
*house-made pasta, garlic, thyme*  
16 | GF

MARKET SALAD  
*frisee, smoked trout*  
16 | V | GF

## MAINS

*please ask your server about vegetarian and vegan items*

BRAISED CHICKEN COQ AU VIN  
*carrot puree, potato matafan*  
28 | GF

ARCTIC CHAR MEUNIERE  
*green asparagus, chanterelle mushrooms,  
lemon sorrel sauce*  
36 | GF

BEEF PARMENTIER  
*braised beef, cilantro, honey, candied carrots*  
35 | GF

TROUT BOUILLABAISSE  
*crawfish, baby potatoes,  
haricot vert*  
32 | GF

SLOW ROASTED RACK OF PORK  
*potato farcement, mesclun greens,  
juniper berry sauce*  
39 | GF

LAMB ROULADE  
*white bean ragout, roasted tomatoes, caraway*  
44 | GF

MARKET PASTA  
*house-made pasta, foraged mushrooms,  
local vegetables*  
32 | V

## DESSERT

FROMAGE BLANC CHEESE AND BERRIES  
*cow milk lait caille, thyme infused berries*  
12

CLAFOUTIS  
*pistachio ice cream*  
9

APPLE BEIGNET  
*honey ice cream*  
10

DARK CHOCOLATE AND CHARTREUSE  
*chef's daily inspiration*  
14

LOCAL CHEESE PLATE  
14

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

Courchevel proudly supports  
local artisans featured on this menu  
Eating raw or uncooked food may cause foodborn illnesses