



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 | 32 | V

TARTIFLETTE

fingerling potatoes, niman ranch pork belly, reblochon cheese, pearl onions, petite salad, cornichons | 22

CROZETS DE SAVOIE

gruyère cheese sauce, niman ranch pork belly, hand-rolled pasta, roasted mushrooms | 20

CRAB SOUFFLÉ

dungeness crab, crawfish émulsion, petite salad, toasted sourdough | 24

DUCK CONFIT BEIGNETS

the aioli sauce, orange confit, comté cheese | 22 | GF

FRENCH ONION SOUP

olive oil croutons, rock hill gruyère | 16

BISQUE DE CHAMPIGNONS

porcini mushrooms, gold creek parmesan émulsion, trufffle oil, chestnuts | 14 | GF

CHICORÉE BEET SALAD

orange segments, shaved fennel, fromage blanc, candied pistachios, champagne vinaigrette | 16 | GF | V

WINTER GREEN SALAD

poached pear, pomegranate, Drake farm feta cheese, walnuts, white balsamic vinaigrette | 16 | GF | V

WHISTLING SMOKED TROUT SALAD

apple, confit tomatoes, citrus segments, olive oil croutons, citrus vinaigrette, parmesan cheese | 17

Sides

POTATO PAVÉ FRIES | 12 | GF | V

ASPARAGUS GRIBICHE | 14 | GF | V

ROASTED MUSHROOMS | 16 | GF | V

DUCK FAT POLENTA FRIES | 10 | GF

HARICOT VERTS ALMONDINE | 14 | GF | V

HOUSE-MADE FRENCH FRIES | 8 | GF | V

BACON-CHIVE MASHED POTATOES | 12 | GF

Main Course

PAN-SEARED WHITE FISH*

roasted cauliflower, winter squash, potato roll tarragon velouté | 43 | GF

ARCTIC CHAR BOUILLABAISSÉ*

saffron broth, pei mussels, crawfish émulsion, traditional vegetables | 44

BEAN CASSOULET

white beans, winter vegetables, mushrooms | 28 | VG | GF

SLOW-ROASTED PORK CHOP*

haricot vert fagot, potato beignet, pine sauce | 49 | GF

CONFIT POULET ROUGE

broccolini, crispy potatoes, sauce poulette | 38 | GF

SLOW ROASTED DUCK

parsnip mousseline, brussels sprouts, caramelized apple, Utah honey-cider gastrique | 42 | GF

SHORT RIBS BEEF BOURGUIGNON

mashed potatoes, vegetable medley, pearl onions, niman ranch pork belly, citrus gremolata | 43 | GF

ELK LOIN MEDALLION*

celeriac purée, roasted wild mushrooms, macerated blackberries, pistachio | 52 | GF

MOULES FRITES*

house-made french fries, pei mussels, beurre blanc | 36 | GF

STEAK FRITES*

potato pavé fries, boursin kale, green pepper sauce | GF

6 oz filet mignon | 65

10 oz strip loin | 63

12 oz ribeye | 68

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

*consuming raw or undercooked food may cause foodborne illness

Signature Cocktails & Beer

SIGNATURE COCKTAILS

CHAMBÉRY

high west bottled in bond, hennessy XO, chartreuse VEP green, sweet vermouthe, bitters | 75

APRÈS MANHATTAN

alpine talisker bourbon, génepy, zirbenz, bitters | 24

LAST WORD

alpine distillery gin, chartreuse, cherry liqueur, lime | 25

SAVOIE SPRITZ

crémant, pamplemousse, salers | 17

NORDIC NEGRONI

aquavit, lillet, salers | 17

SUMMIT SPICE MARGARITA

cimarron blanco, cointreau, lingonberry, jalapeño, lime juice | 19

FLEUR DE MONTAGNE *non-alcoholic*

seedlip grove, ritual aperitif, ransom gin free elderflower, and lemon | 14

BEER

MICHELOB ULTRA, Missouri | 7

FISHER BREWING Cerveza, Utah | 12

T.F. BREWING Granier Keller, Utah | 12

T.F. BREWING Ferda Imperial IPA | 15

OFFSET BIER Dopo Session IPA, Utah | 12

KITOS Gluten Free Golden Ale, Utah | 14

DENDRIC ESTATE Cider, Utah | 20

CHIMAY GRAN RESERVE 750ml, Belgium | 40

CLAQUE-PÉPIN Cider 750ml, France | 30

NON-ALCOHOLIC BEER

ATHLETIC BREWING COMPANY, California | 7

Wine By The Glass

SPARKLING WINE

MOËT & CHANDON Imperial Brut, Champagne | 23

ROSÉ

MINUTY Prestige, Côtes de Provence | 17

WHITE WINE

PHILIPPE VIALLET Jacquère Blend, Savoie, France | 17

GUSTAVE LORENTZ Pinot Blanc, Alsace, France | 17

LADOUCKETTE LES DEUX TOURS, Sauvignon Blanc, Loire Valley France | 18

FRANK FAMILY, Chardonnay, California | 19

RED WINE

DOMAINE DU PRIEURE, Pinot Noir, Burgundy, France | 25

PASCAL BIOTTEAU, Cabernet Franc, Loire Valley, France | 17

DOMAINE DU SÉMINAIRE, Côtes du Rhône, France | 18

JEAN MÉDEVILLE, Bordeaux, France | 20

TERRES BLONDES, Cabernet Sauvignon, Languedoc, France | 17

Liquor

VODKA

TITOS, Texas | 8

KETEL ONE, Holland | 10

CHOPIN, Poland | 11

GREY GOOSE, France | 12

GIN

TANQUERAY, Scotland | 9

HENDRICKS, Scotland | 12

ST. GEORGE GIN, California | 14

MONKEY 47, Germany | 16

ALPINE DISTILLERY Elevated Gin | 11

TEQUILA

WAHAKA Mezcal, Oaxaca | 13

CIMARRON Blanco, Jalisco | 10

LALO Blanco, Jalisco | 16

PANTALONES Reposado, Jalisco | 16

CASA DRAGONES Blanco, Jalisco | 28

KOMOS Anejo Reserva, Jalisco | 40

BOURBON

SUGAR HOUSE DISTILLERY | 10

BUFFALO TRACE | 11

HIGH WEST American Prairie | 14

BASIL HAYDEN | 15

ALPINE DISTILLERY Talisker Club | 19

BLANTON'S Single Barrel | 26

RYE WHISKEY

SUGAR HOUSE DISTILLERY | 10

HIGH WEST Double Rye | 12

HIGH WEST Bottled in Bond | 26

WHISTLE PIG 6 Year | 16

WHISTLE PIG 10 Year | 24

Liquor

OTHER WHISKEY

JAMESON | 8

REDBREAST | 16

HIBIKI HARMONY | 24

SINGLE MALT SCOTCH

MACALLAN 12 SPEYSIDE | 18

LAPHROAIG 10 ISLAY | 16

TALISKER 10 ISLE OF SKYE | 22

GLENFIDDICH 15 SOLERA SPEYSIDE | 26

GLENLIVET 18 SPEYSIDE | 28

BLENDED SCOTCH

JOHNNIE WALKER BLACK | 12

JOHNNIE WALKER BLUE | 50

RUM

GOSLINGS | 8

PLANTERAY 3 Star White Rum | 8

DIPLOMATICO | 12

COGNAC & CALVADOS

COURVOISIER VSOP | 18

HENNESSY VS | 16

HENNESSY XO | 60

DELORD XO Armagnac | 18

CLAQUE PERRIN Calvados | 14

Aperitifs and Digestifs

CHARTREUSE

GREEN | 18

YELLOW | 18

GREEN VEP | 56

YELLOW VEP | 56

GRAND MARNIER | 12

SUZE | 9

AVERNA Amaro | 14

AMARO Nonino | 21

CYNAR Amaro | 11

TOADSTOOL Amaro, UTAH | 11

NA Beverages

PELLEGRINO SPARKLING WATER | 9

ACQUA PANNA STILL WATER | 9

FOUNTAIN SODA | 4

coke, diet coke, sprite, ginger ale, dr. pepper, lemonade

FRESH BREWED ICED TEA | 4

HOT TEA | 4

green tea, earl grey, chamomile blend

COFFEE | 4

regular and decaf

ESPRESSO

single | 4

double | 8

SPECIALTY COFFEE DRINKS | 9

latte, cappuccino

JUICE | 6

orange juice, cranberry juice, apple juice

Dessert

WHIPPED FROMAGE BLANC

mondeuse macerated berries, thyme | 16 | GF | V

HUCKLEBERRY CLAFOUTIS

pistachio ice cream | 16

*baked to order, please allow 25 minutes

*can be made VG | GF allow 35 minutes

GÂTEAU AU CHOCOLAT

chartreuse ice cream | 17 | V | GF

CRÈME BRÛLÉE

vanilla, berries | 14 | GF

APPLE BEIGNETS

caramel sauce, crème anglaise | 15 | V | GF

TARTE À L'ORANGE SANGUINE

vanilla ice cream | 14 | V

SORBET

raspberry, mango, coconut | 13 | GF | VG

ICE CREAM

pistachio, vanilla, chocolate | 13 | V | GF

DESSERT WINES

DOMAINE DURBAN, Muscat | 15

CHÂTEAU RIEUSSEC, Sauternes | 36

TAYLOR FLADGATE 20 Year, Port | 24