



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

LA PLÉA AU REBLOCHON

potatoes, reblochon cheese, pearl onions, petite salad, cornichons | 24

CROZETS DE SAVOIE

gruyère cheese sauce, niman ranch pork belly, hand-rolled pasta, roasted mushrooms | 22

BOUDIN NOIR SAVOYARD

duck polenta fries, petite salad, onions, remoulade sauce | 25 | GF

QUENELLE DE BROCHET

walleye fish dumpling, nantua sauce, toasted sourdough | 22

FRENCH ONION SOUP

olive oil croutons, rockhill gruyère | 17

BUTTERNUT SQUASH BISQUE

gold creek parmesan émulsion, crispy prosciutto | 14 | GF

WINTER GREEN SALAD

poached pear, walnuts, fromage blanc, endive, sherry vinaigrette | 16 | GF | V

PICKLED BEET SALAD

drake farms feta cheese, shaved fennel, carrot, candied pistachios, balsamic vinaigrette | 16 | GF | V

SMOKED TROUT SALAD

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

Sides

- HOUSE-MADE FRENCH FRIES | 8
- POTATO PAVÉ FRIES | 12
- DUCK FAT POLENTA FRIES | 10
- BACON-CHIVE MASHED POTATOES | 12
- BROCCOLINI | 12
- ASPARAGUS | 14
- ROASTED MUSHROOMS | 15

PAN-SEARED WHITE FISH*

roasted cauliflower, polenta terrine, fennel-leek velouté | 44 | GF

ARCTIC CHAR BOUILLABAISSÉ*

saffron broth, pei mussels, crawfish émulsion, traditional vegetables | 46 | VG

GARDEN DE SAVOIE

rotating winter vegetables, spätzle, mushrooms, truffle-garlic émulsion | 39 | VG | GF

SLOW-ROASTED PORK CHOP*

haricot vert fagot, potato beignet, pine sauce | 52 | GF

MARY'S COQ AU VIN

bacon-chive mashed potatoes, vegetable medley, natural jus | 41 | GF

DUCK CONFIT PASTA

fresh linguini, roasted butternut squash, tomato confit, beurre blanc | 42

UT-47 SHORT RIBS

potato rösti, citrus gremolata, seasonal vegetables | 44 | GF

ELK LOIN MEDALLION*

celeriac purée, roasted wild mushrooms, macerated blackberries, pistachio | 56 | GF

MOULES FRITES*

house-made french fries, pei mussels, beurre blanc | 38 | GF

STEAK FRITES*

potato pavé fries, creamed spinach, 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
Created 12-06-24

Beer & Wine

DOMESTIC BEERS

MICHELOB ULTRA | 7
FISHER BREWING 'CERVESA' | 12
TF BREWING Granier Keller | 12
OFFSET Dupo Session IPA | 12
MOAB BREWING Hefeweizen | 12
KITOS Gluten Free Golden Ale | 14
TF BREWING Ferda Imperial IPA | 25

IMPORTS

LEFFE BLONDE ALE Belgium | 9
CHIMAY GRAN RESERVE 750ml Belgium | 40
TRAPPIST ROCHEFORT 10 Belgium | 15
CLAQUE-PÉPIN CIDER 750ml France | 30

NON-ALCOHOLIC BEER

BUCKLER PILSNER Holland | 6

SPARKLING WINE

LULU Crémant de Loire | 17
ROLAND CHAMPION
Blanc de Blancs Grand Cru | 32

ROSÉ

DOMAINE DE TRIENNES Méditerranée | 15

WHITE WINE

VIN DE TABLE BLANC 9oz Carafe | 16
DOMAINE RICHEL Apremont | 16
PASCAL JOLIVET Sauvignon Blanc | 16
DOMAINE SCHLUMBERGER Pinot Gris | 17
WHITE WALNUT ESTATE Chardonnay | 19

RED WINE

VIN DE TABLE ROUGE 9oz Carafe | 16
WHITE WALNUT ESTATE Pinot Noir | 19
CHATEAU BERNADOTTE Bordeaux Blend | 17
PASCAL BIOTTEAU Cabernet Franc | 15
ELIZABETH ROSE 'CHOCKABLOCK'
Cabernet Blend | 18
LA SALITA Barolo | 28
J.L. CHAVE SÉLECTION
Côtes du-Rhône blend | 18

*Corkage fee is \$30 per 750ML

*Full wine menu available upon request

Cocktails

CHAMBÉRY

High West Bottled in Bond, Hennessy XO, Chartreuse VEP, Sweet Vermouth, Bitters | 60

ALPINE OLD FASHIONED

Sugar House Bourbon, Génépy, Zirbenz, Bitters | 18

LAST WORD

Roku Gin, Chartreuse, Cherry Liqueur, Lime | 25

COURCHEVEL MARGARITA

Piedra Azul Tequila, Chambord, Lime | 17

ALPENGLOW

Vodka, Aperol, Lafayette, Dry Curaçao, Aquafaba | 17

NORDIC NEGRONI

Aquavit, Campari, Sweet Vermouth | 16

Dessert

FROMAGE BLANC CHEESECAKE

berry compote | 16 | GF | V

HUCKLEBERRY CLAFOUTIS

pistachio ice cream | 16
*baked to order, please allow 25 minutes
*can be made VG | GF

GÂTEAU AU CHOCOLAT

chartreuse ice cream | 17 | V | GF

CRÈME BRÛLÉE

vanilla, berries | 14 | GF

APPLE BEIGNETS

carmel sauce, crème anglaise | 15 | GF

THE GROLLE GOURMAND

infused coffee, mignardises | 28 | V
*for 2 people add Lafayette alpine distillery | 10

SORBET

raspberry, mango, coconut | 13 | GF | VG

ICE CREAM

pistachio, vanilla, chocolate | 13 | V | GF