



Dessert

WHIPPED FROMAGE BLANC

mondeuse macerated berries, thyme | 16 | V | GF

CHERRY CLAFOUTIS

pistachio ice cream | 16

**baked to order, please allow 25 minutes*

**can be made VG | GF allow 35 minutes*

GÂTEAU AU CITRON

strawberry - mint salad, limoncello sorbet, lemon sabayon
| 16 | V |

CRÈME BRÛLÉE

vanilla, berries | 14 | GF

PEACH BEIGNETS

melba sauce, crème anglaise | 16 | GF

CHOCOLATE POT DE CRÈME

whipped cardamon ganache, hazelnut crumble | 14 | V

SORBET

raspberry, mango, coconut | 13 | GF | VG

ICE CREAM

pistachio, vanilla, chocolate | 13 | GF | V

Courchevel proudly supports local artisans featured on this menu

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 | 32 | V

ONION TART

frisée salad, rockhill gruyère | 17 | GF | V

CAPUTO'S AGED RACLETTE CHEESE

warm potatoes, creminelli charcuterie, petite salad | 25 | GF

WHISTLING TROUT RILLETE

olive oil crostini, chives | 18

ARCTIC CHAR CARPACCIO

fennel - citrus salad, lemon gelée, crispy capers | 20 | GF

STUFFED ZUCCHINI BLOSSOMS

fromage, petite salad, provençale sauce | 18 | GF

CORN BISQUE

crawfish émulsion, tarragon oil | 14 | GF | V

FROMAGE BLANC SALAD

heirloom tomatoes, house-made fromage blanc, utah peach, pickle onions, balsamic vinaigrette | 17 | GF | V

BABY LETTUCE SALAD

pickled beets, peas, orange segments, pistachio - quinoa granola, gold greek farms feta cheese, tarragon vinaigrette | 16 | GF | V

SUMMER GREEN SALAD

cherries, gooseberries, candies walnuts, honey champagne vinaigrette | 17 | GF | V

Sides

HOUSE-MADE FRENCH FRIES | 8

POTATO PAVÉ FRIES | 12

BACON-CHIVE MASHED POTATOES | 10

BROCCOLINI | 12

HARICOT VERT | 12

ASPARAGUS | 14

ROASTED MUSHROOMS | 15

Main Course

PAN-SEARED WHITE FISH*

roasted vegetables spiral, beurre blanc | 41 | GF

ARCTIC CHAR BOUILLABAISSÉ*

saffron broth, pei mussels, crawfish émulsion, traditional vegetables | 42

UTAH GARDEN RISOTTO

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

ZUCCHINI AU GRATIN

mushroom fricassee, sweet potato, english peas, white port sauce | 28 | GF | VG

MARY'S CHICKEN BALLOTINE

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

RAVIOLI ROYAN

herb & cheese ravioli, arugula pesto, tomato confit, beurre blanc | 32 | V

YELLOW PERCH FISH & CHIPS

house-made french fries, beer batter, beurre blanc | 35 | GF

SLOW ROASTED DUCK BREAST

carrot purée, english peas, cherry gastrique | 41 | GF

CATELLI'S VEAL CHOP

foraged mushrooms, potato rosti, pistachio cardamon gremolata | 53 | GF

STEAK FRITES*

potato pave fries, simple green salad, béarnaise sauce | GF

6 oz filet mignon | 63

10 oz strip loin | 65

12 oz ribeye | 68

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

*consuming raw or undercooked food may cause foodborne illness