

BON VIVANT

élévation 3,414 mètres

11,200 feet

À partager

Charcuterie

Bleu Cambonzola, P'tit basque, Beehive whiskey infused cheddar, prosciutto, peppercorn pork salami **40**

Pain Chaud de Blue Grouse

Warm baguette, Rasperry jam, Garlic chive compound butter **10**

Howitzer Poutine

Fingerling potato, duck confit, cheddar cheese curds, and rosemary jus **20**

Crepe Monsieur

Rosemary ham, gruyère, creml mushroom blend, béchamel **25**

Entrées légères

Salade Averyonnaise with Sherry Vinaigrette

Baby spinach mixed green, Blue D'auverge cheese, duck bacon, cherry tomatoes, cucumber, sherry vin **27**

Soupe à l'oignon

French Onion Soup with stone ground mustard croutons, salt pork, brûléed gruyère **22**
With braised Colorado beef **+10**

Soupe aux champignons

Mushroom soup with cremenι mushrooms, leek, triple cream brie **22**

Plats principaux

Cassoulet de Sanglier et de Canard

Stewed white beans, wild boar sausage, duck confit, duck bacon **27**

Boeuf Bourguignon

Braised tenderloin tips, pearl onions, mushroom, baby carrot, fingerling potato, red wine sauce, dijon mustard, fine herbs **35**

Le Bonaparte

Braised lamb shoulder, peppadew pepper, port salute cheese on toasted French baguette with lamb jus **29**

Dessert

Crêpe à la canelle et au sucre

Cinnamon Sugar, chantilly cream **15**

Crêpe Nutella et baies

Nutella, berry compote, chantilly cream **15**

VIN AU VERRE

SPARKLING

- 117** Champagne, Brut Grande Reserve, GOSSET **26/104**
112 Rose Cremant de Alsace, PIERRE SPARR **18/72**

BLANC

- 247** Chardonnay, Languedoc, CRÈME SEL **16/64**
250 Chardonnay, Macon-Villages, DROUHIN **18/72**
210 Jacquere, Savoie, JEAN MASSON ET FILS **14/56**
207 Sauvignon Blanc, Sancerre, JEAN REVERDY **22/88**
253 Pinot Gris Reserve, Alsace, TRIMBACH **19/76**
204 Riesling, Alsace, DOMAINES SCHLUMBERGER **15/60**

ROUGE

- 255** Rose, Provence, FLEURS DE PRAIRIE **15/60**
319 Pinot Noir, Burgundy, FAIVELY **20/80**
395 Grenache Blend, Gigondas, DOMAINE DU TERME **26/104**
375 Merlot, Saint Emilion, CHATEAU LA DILIGENTE **18/72**
382 Cabernet, Haut Medoc, CHATEAU LAROSE-TRINTAUDON **20/80**

Boissons non alcoolisées

Aqua Panna / Pellegrino 1L **10**

Drip Coffee **6**

Espresso **6/8**

Two Leaves Hot Tea **5**
Alpine Berry, Chamomile, Earl Grey, Jasmine, Peppermint, Matcha Mint

Hot Chocolate / Apple Cider **8**

Soda **6**
Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper

Zuberfizz **8**
Root Beer, Vanilla Cream



Boissons

Cocktail program led by: Jessica Bonomo

froides (cold)

The Good Life 25

Cantera Negra Anejo Old Fashioned, with agave syrup, bitters, orange peel.

Dan’s Full Send 25

Bulliet Rye, Courvoisier VSOP, Dom Benedictine B&B, lemon peel

Chateau Tito 17

Tito's Vodka Bloody Mary, with duck bacon and pickled vegetables.

Ocean Liner 17

Ocean Organic Vodka, Kahula, Coole Swan Irish Cream, Espresso

chaudes (warm)

Jefferson’s Toddy 17

Jefferson's Bourbon, Allspice Dram, Honey, Lemon Juice

Ski Bum Rum 17

Mt. Gay Black Barrel Rum & Spiced Butter (w/ Cinnamon, Nutmeg, Vanilla, Brown Sugar and Allspice)

Captain Campbell’s Cider 17

Apple Cider, Jameson, Allspice Dram, Cinnamon Stick

Chongo’s Chocolate 17

Hot Chocolate, Chairlift Warmer Peppermint Schnapps

Polar Queen Café 17

Coffee, Coole Swan Irish Cream, Kahlua

Bières

Bières Locales

Telluride Brewing Co. Face Down Brown 12oz **8**
Telluride Brewing Co. Kolsch 12oz **8**
Telluride Brewing Co. Tempter IPA 12oz **8**

Autres Bières

Sweetwater 420 **8**
Sweetwater Hazy IPA **8**
Truly Wild Berry **8**
Truly Strawberry Lemonade **8**

Bières Premiums

Petrus Red Ale 12oz **12**
Chimay Premiere (Red) 7%abv 12oz **13**
Chimay Grande Reserve (Blue) 9%abv 12oz **15**
Lindemans Raspberry Lambic Framboise 12oz **18**
Lindemans Lambic Faro 12oz **16**

Slalom Fox Canned Cocktails

Whiskey Mule, Bourbon Revival, Vodka Collins, Gin Spritz **12**

VIN À LA BOUTEILLE

CHAMPAGNE

110 Champagne, Blanc de Blancs, (NV) RUINART, 375ml **90**
113 Champagne, Brut Rose, (NV) BILLECART-SALMON, 375ml **99**
124 Champagne, Brut Rose, (NV) GOSSET **180**
119 Champagne, Brut Rose, (NV) BILLECART-SALMON **195**
121 Champagne, Brut Rose, (NV) VEUVE CLICQUOT **235**
118 Champagne, Brut Reserve, (NV), TATTINGER **125**
122 Champagne, Brut, (NV) VEUVE CLICQUOT **165**
123 Champagne, Brut, (2006) DOM PERIGNON **399**

BLANC

200 2018 Sauvignon Blanc, Sancerre, DOMAINE NEVEU **85**
201 2019 Sauvignon Blanc, Sancerre, HIPPOLYTE-REVERDY **95**
205 2018 Semillon/Sauv. Blanc, Bordeaux, GRAVILLE-LACOSTE **65**
203 2017 Semillon/Sauv. Blanc, Bordeaux, CHEATEAU CARBONNIEUX **125**
254 2015 Riesling, Alsace, TRIMBACH **60**
245 2015 Gewurtztraminer, Alsace, ZIND-HUMBRECHT **70**
252 2017 Chardonnay, Bourgogne, REMI JOBBARD **90**
242 2017 Chardonnay, Chablis, DOMAINE SEGUINOT-BORDET **65**
244 2016 Chardonnay, Chablis 1er Cru, WILLIAM FEVRE **110**
255 2015 Chardonnay, Bourgogne 'Clos St. Phillibert', MEO CAMUZET **115**
240 2016 Chardonnay, Meursault 'Clos du Domaine', HENRI DARNAT **145**
241 2014 Chardonnay, Meursault 1er Cru 'Clos Richmond', HENRI DARNAT
237 2014 Chardonnay, Chassagne-Montrachet, XAVIER **150**
235 2014 Chardonnay, Puligny-Montrachet, ALBERT JOLY **160**

ROUGE

315 2017 Pinot Noir, Gevrey-Chambertin, LOUIS JADOT **120**
311 2017 Pinot Noir, Nuits-St. George, DOMAINE JULIEN **150**
305 2017 Pinot Noir, Nuits-St. George, 'Les Argillata' FAIVELY **190**
316 2015 Pinot Noir, Chambolle-Musigny Premier Cru, MEO CAMUZET **450**
335 2017 Gamay, Morgon 'Cote d'Py', FOILLARD **95**
381 2012 Cabernet Blend, Margaux 3eme Grand Cru Classe, CHATEAU KIRWAN **225**
379 2010 Cabernet Blend, Margaux 2eme Grand Cru Classe, DURFORT-VIVENS **250**
377 2005 Cabernet Blend, Pauillac 5eme Grand Cru Classe, HAUT BAGES LIBERAL **310**
327 2016 Syrah, Cote Rotie 'Brune et Blonde' E. GUIGAL **200**
360 2017 Grenache Blend, Chateauneuf-du-Pape, DELAS FRERES **115**
361 2018 Grenache Blend, Chateauneuf-du-Pape, DOMAINE DE LA SOLITUDE **125**
321 2017 Grenache Blend, St. Joseph, CHATEAU ST. COSME **89**
324 2016 Grenahce Blend, Gigondas, DOMAINE RASPAIL-AY **90**

Bon vi · vant (noun)

A person who enjoys a sociable and luxurious lifestyle.

Mission

At Bon Vivant, our mission is to create one of the most incredible restaurant experiences in North America, a place where guests and employees alike can come together and live "The Good Life".

Bon Vivant Management

Luke Weidner, General Manager
Luke Bippus, Chef de Cuisine
Jessica Bonomo, Assistant General Manager
Dusty Gibbs-Kennedy, Sous Chef

Front of House

Dana Smith, **David Hewett**, **Greg Deame**, Servers and Bartenders

Amanda Kitler, **David Featheringham**, **Emma Potts**, **Zach Dickson**, **Zach Tucker**, **Peter Wellman**, Backwaiters and Hosts

Back of House

Keegan Batts, **Madeline Gardner**, **Owen Cardwell**, **Ryan Michal**

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