

# BOON 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, Raspberry 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 Aveyonnaise 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 cremenis 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 cannelle 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 Grenache 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

Special thanks to **Robin Wolff**, for providing French translation