

BON VIVANT

élévation 3,414 mètres

SPARKLING

111 Champagne, Brut Le Francaise, TAITTINGER **28/112**

155 Sparkling Chenin Blanc, Vouvray, DOMAINE HUET **24/96**

BLANC

403 Chardonnay, Chablis, GAUTHERIN **25/100**

408 Chardonnay, Beaujolais Blanc, JEAN-PAUL BRUN **22/88**

405 Sauvignon Blanc, Sancerre, "Tradition" BROCHARD **25/100**

404 Semillon/Sauvignon Blanc, Bordeaux, Graves, FLEURS DE GRAVILLE **22/88**

406 Viognier/Rousanne, Rhone, JEAN-LUC COLOMBO **19/76**

ROUGE

502 Pinot Noir, Burgundy, JACQUES GIRARDIN **25/100**

503 Pinot Noir, Sancerre, CHATEAU DE SANCERRE **25/100**

505 Cab. Franc, Loire Valley, Chinon, OLGA RAFFAULT **27/108**

507 Grenache Blend, Southern Rhone, Gigondas, RASPAIL-AY **30/120**

509 Malbec, Cahors, CLOS LA COUTALE **20/80**

504 Cabernet, Bordeaux, Pessac-Leognan, L'ESPRIT DE CHEVALIER **31/124**

DESSERT

Semillon/Sauvignon Blanc, Sauternes, CHATEAU DE COSSE 375ml **20/80**

Wine by the bottle list available upon request

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Executive Chef: Brian Hartman | Line Cooks: Kally Williamson, Madeline Gardner

À partager

Charcuterie et Fromage au Choix du Chef

CHEFS CHOICE OF CURED MEATS & ARTISANAL CHEESES **45**

Pain Beurre et Tapenade

BLUE GROUSE COUNTRY LOAF, FRENCH BUTTER, NOCELLARA DEL BELICE CASTELVETRANO OLIVE TAPENADE, TURKISH WHITE ANCHOVIES, GRUYERE, FIRST PRESS OLIVE OIL, 7 YEAR BALSAMIC **23**

Entrées légères

Salade de Chevre Chaud

AGED FRENCH GOAT CHEESE & LOCAL BAGUETTE GRATINEE, WILD ROCKET, GARLICKY BACON, CANDIED WALNUTS, BABY HEIRLOOM TOMATOES, MARCONA ALMONDS, CASHEWS, XIMENEZ SHERRY-HAZELNUT VINAIGRETTE **28**

Plats principaux

Cassoulet de Venaison, Carnard et Porc

LANGUEDOC STYLE STEW OF DUCK CONFIT, GARLIC SAUSAGE, IBERICO CHORIZO, PORK BELLY, VENISON, CANNELLINI BEANS, MIRE POIX, & ROASTED CHICKEN STOCK **39**

Boeuf Bourguignon

PINOT NOIR BRAISED SRF KOBE BEEF EYE OF ROUND, PANCETTA, WINTER MUSHROOM MEDLEY, TRI-COLOR FRENCHED BABY CARROTS, CARAMELIZED PEARL ONIONS, BLUE GROUSE COUNTRY BREAD **49**

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Boissons

Cocktail program led by: Dana Smith

Dan's Full Send 25

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

Rose Aperol Spritz 20

Cote Mas Cremant, Aperol, Soda water
(Upgrade to Gosset Champagne +10)

Beauvoir 75 25

Empress Gin, Champagne, St. Elder

Chateau Tito 18

Tito's Vodka Bloody Mary

Blue Bird Margarita 15

Hornitos, Blue Curacao, Lime Juice

Misty Margarita 25

Casamigos Reposado, Grand Marnier, Lime
Juice (Upgrade to Clase Azul Repo +25)

Ocean Liner 23

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

Waking Up In Vegas 17

Jameson, Grand Marnier, Peach, Cranberry,
Red Bull

chaudes (warm)

Jefferson's Toddy 24

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

Chongo's Chocolate 18

Hot Chocolate, Chairlift Warmer Peppermint
Schnapps

Polar Queen Café 18

Coffee, Coole Swan Irish Cream, Kahlua

La Rosa 23

Hot Chocolate, Casamigos Reposado,
Grand Marnier, Kahlua

Boissons non-alcoolisées

Electra Spritz 13

Lime, Peach, Lemonade, Club Soda

Palmyra Punch 13

Cinnamon, Lime, Pineapple, Ginger beer

Aqua Panna / Pellegrino 1L 11

Drip Coffee 8

Espresso 7/9

Two Leaves Hot Tea 8

Alpine Berry, Chai Mountain, Jasmine, Earl
Grey, Darjeeling

Hot Chocolate 8

Hot Cider 8

Soda 7

Pepsi, Diet Pepsi, Sierra Mist

Zuberfizz 8

Root Beer

Gatorade 7

Iced Tea 8

Redbull/ Sugar Free Redbull 8

Bières

TBC Mountain Beer Kolsch 9

TBC Locals Lager 9

TBC Face Down Brown 9

TBC Russel Kelly Mosaic IPA 9

Sweetwater Blueberry Wheat Ale 9

White Claw Lime 9

White Claw Grapefruit 9

White Claw Black Cherry 9

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Bon Vivant x DJ Jason Castle *Every Friday and Saturday 1-3pm* *The Bon Vivant "Beach"*

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*
Brian Hartman, *Executive Chef*
Dana Smith, *Assistant General Manager*
Lindsay Cullen, *Assistant Manager*
Zach Tucker, *Weekend Supervisor*

Front of House

Brandie Brooks, Devin Daley, Greg Deame,
Shane Ethridge, David Featheringham,
Samantha Grubb, Andrea Holmquist, Jason
Loggins, Daniel Plumer, Daryl Strauss

Back of House

Madeline Gardner, Kally Williamson

A note from the General Manager

Working at Bon Vivant has been the honor of a lifetime for me. When I started here, I couldn't open a bottle of sparkling wine and barely knew how to ski. 5 years later, this has become my home. I can still barely ski but I now prefer to saber my bubbles "Napoleon-style".

Our restaurant is intended to replicate a mountainside bistro in the French Alps. Rustic, country-style French cuisine paired with an all-French wine list. I like to say this is the best place to drink Champagne, including Champagne.

We are celebrating our 11th year of operations here at Bon Vivant this winter. We were able to reach that milestone because of you, our incredible guests. Thank you for choosing to support us with your business throughout the years.

In many ways, this feels like the beginning of our "second chapter". Our amazing AGM Dana Smith is leading an experienced front-of-house team with more returning staff members than we've ever had before. We have an incredible new Executive Chef. We're launching a two day/week "residency" with local DJ Jason Castle (Fridays and Saturdays 1-3pm). It is an honor for me to lead our team in creating this one-of-a-kind experience for you. Thank you for being here. -Luke Weidner