

LE DEPOT

B R A S S E R I E

DINNER
MENU

@ledepotpc
www.ledepotpc.com

EXECUTIVE CHEF Galen Zamarra

OPEN DAILY

◆ LUNCH Monday-Friday 11:30am-3pm ◆ BRUNCH Saturday & Sunday 11:30am-3pm ◆ APRÈS Daily 3pm-5pm ◆ DINNER Nightly 5:30pm to Close

HORS D'ŒUVRES



French Baguette & Butter <i>1/4 of baguette add olive tapenade, pistou & herbed anchoïade</i>	3
Tartare de Bœuf <i>Steak Tartare*</i> <i>raw beef tenderloin cornichon cured egg yolk toasted brioche</i>	19
Bisque de Tomate <i>Tomato Bisque</i> <i>fennel croutons pecorino romano aged balsamic herb oil</i>	18
Torchon de Foie Gras <i>Pressed Fatty Duck Liver</i> <i>pain d'épices rhubarb compote spring onion soubise</i>	21
Salade de Cœurs de Romaine <i>Romaine Heart Salad*</i> <i>cherry tomato hard-boiled egg mushroom asparagus dijon vinaigrette</i>	18
Frisée aux Lardons <i>Classic Frisée & Bacon Salad*</i> <i>pickled red onion soft poached egg croutons bacon vinaigrette</i>	18

FRUITS DE MER PLATEAUX DE FRUITS DE MER

Le Depot Tower*	85
<i>3 west coast oysters, 3 east coast oysters, 6 shrimp, 2 raw sea scallops, crab rémoulade</i>	

OYSTERS

Oysters on the Half Shell*	1/2 dozen	28
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SHELLFISH

Crevettes Sauce Cocktail	1/2 dozen	16
<i>Shrimp Cocktail</i>		
Crab Rémoulade <i>Chilled Crab Salad</i>	4 oz	19
<i>bibb lettuce red pepper aioli tomato</i>		
Noix de St-Jacques <i>Raw Sea Scallops*</i>	2 pcs	28
<i>meyer lemon chive lemon agrumato</i>		

• PLAT PRINCIPAL •

Loup de Mer Poêlé <i>Roasted Sea Bass*</i> <i>ratatouille confit cherry tomato basil</i>	41
Asperges Blanches à la Barigoule <i>White Asparagus Stew</i> <i>sugar snap peas smoked shiitake asparagus tips</i>	38
Moules au Safran et à la Moutarde <i>Steamed Mussels</i> <i>saffron sauce dijon mustard white wine dill grilled sourdough</i>	37
Paillard de Poulet <i>Grilled Pressed Chicken Breast</i> <i>watercress & mustard greens salad pine nuts persillade chicken jus</i>	31
Carré d'Agneau Grillé <i>Grilled Lamb Rack*</i> <i>baby carrots sugar snap peas spinach pea purée sauce robert</i>	47
Steak Frites <i>Grilled Steak & French Fries*</i> <i>choice of au poivre or béarnaise sauce</i>	
7oz Bavette	41
8oz Filet Mignon	63



• PRIX FIXE •

\$65

First Course

Saumon Gravlax *Cured Salmon Gravlax*
asparagus tips | sauce gribiche | dill

Second Course

Poitrine de Porc Fondante
Braised Pork Belly
sauteed greens | potato purée | cherry mustard

Third Course

Macarons Assortis *Assorted Macarons*

(All offerings are available a la carte)

SIDES

Side Sauce	2
French Fries	7
Wilted Greens	7
Pomme Purée	7



THE UNION PACIFIC TRAIN DEPOT

serviced Park City for 90 years, beginning in 1886. Throughout the gold rush and western expansion, the depot housed a ticket office, baggage and freight areas, and the station master's private residence. It is preserved through the National Register of Historical Places.

(A gratuity is included for parties of seven or more.)

* consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness