

# LE DEPOT

B R A S S E R I E

EXECUTIVE CHEF Galen Zamarra

DINNER  
MENU

@ledepotpc  
www.ledepotpc.com

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

1/4 of baguette  
add olive tapenade, pistou & herbed anchoiade

3

### Tartare de Bœuf *Steak Tartare\**

raw beef tenderloin | cornichon | cured egg yolk | toasted brioche

19

### Soupe Froide de Tomates *Chilled Tomato Gazpacho*

red pepper | zucchini | onion | garlic | citrus cream | basil

18

### Torchon de Foie Gras *Pressed Fatty Duck Liver*

toasted brioche | caramelized peaches | maple citrus gel

21

### Salade de Cœurs de Romaine *Romaine Heart Salad\**

cherry tomato | hard-boiled egg | mushroom | asparagus | dijon vinaigrette

18

### Frisée aux Lardons *Classic Frisée & Bacon Salad\**

pickled red onion | soft poached egg | croutons | bacon vinaigrette

18

### Saumon Gravlax *Cured Salmon Gravlax*

asparagus tips | sauce gribiche | dill

19

## FRUITS DE MER PLATEAUX DE FRUITS DE MER

### Le Depot Tower\*

3 west coast oysters | 3 east coast oysters |  
6 shrimp | 2 raw sea scallops | crab rémoulade

85

### OYSTERS

### Oysters on the Half Shell\*

choice of west coast or east coast

1/2 dozen 28

### SHELLFISH

### Crevettes Sauce Cocktail

Shrimp Cocktail

1/2 dozen 16

### Crab Rémoulade *Chilled Crab Salad*

bibb lettuce | red pepper aioli | tomato

4 oz 19

### Noix de St-Jacques *Raw Sea Scallops\**

meyer lemon | chive | lemon agrumato

2 pcs 28



## • PLAT PRINCIPAL •

### Loup de Mer Poêlé *Roasted Sea Bass\**

ratatouille | confit cherry tomato | basil

41

### Aubergine à la Tunisienne *Crispy Roasted Eggplant*

tomato compote | miso | spinach & mint purée

34

### Noix de Saint-Jacques Poêlées *Pan-Seared Scallops*

peas | bacon | fennel | mint | cranberry gastrique | potato purée | espelette

48

### Paillard de Poulet *Grilled Pressed Chicken Breast*

watercress & mustard greens salad | pine nuts | persillade | chicken jus

31

### Carré d'Agneau Grillé *Grilled Lamb Rack\**

baby carrots | sugar snap peas | spinach | pea purée | sauce robert

47

### Sable Noir Poché *Poached Black Cod*

potato fondant | sautéed spinach | turmeric cream

38

### Steak Frites *Grilled Steak & French Fries\**

choice of au poivre or béarnaise sauce

7oz Bavette

43

8oz Filet Mignon

67

“CHAMPAGNE IS A LOT LIKE  
LIFE. IT'S BEST WHEN SHARED,  
AND IT'S ALWAYS BETTER WHEN  
IT'S CHILLED.”  
— ROBERT REDFORD

## 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

# LE DEPOT

B R A S S E R I E

www.ledepotpc.com @ledepotpc

## • BAR MENU •

**Escargots** *Baked Snails*  
parsley | garlic | butter | white wine |  
herb breadcrumbs

17 **Cheeseburger\*** 20  
7 oz burger | cheese | brioche | dijon aioli |  
french fries

**Assiette de Fromage** *Selection of Cheeses* 26  
chef's selection of local & imported cheeses

**Casse-Croûte** *Snack Trio* 6  
niçoise olives | sesame cashews | potato chips

**Le Depot Royale\*** 26  
7 oz burger | bleu cheese | ham |  
caramelized onions | au poivre sauce |  
truffle aioli | brioche | french fries

**Assiette de Charcuterie** *Sliced & Cured Meats* 27  
chef's selection of local & imported cured meats

**French Baguette & Butter** 3  
1/4 of baguette  
*add olive tapenade, pistou & herbed anchoiade* 5

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

## BEERS, BOTTLES & CANS

|                                               |    |
|-----------------------------------------------|----|
| Park City Brewing, Powder Buoy, Pilsner       | 10 |
| 16 oz.   Salt Lake City   5% abv              |    |
| Uinta, Golden Spike, Hefeweizen               | 8  |
| 12 oz.   Salt Lake City   5% abv              |    |
| Epic, Hip Check, Imperial Lager               | 11 |
| 16 oz.   Salt Lake City   7.5% abv            |    |
| T.F Brewing, Ferda, Double IPA                | 15 |
| 16 oz.   Salt Lake City   8.2% abv            |    |
| Guinness, Draught Stout                       | 10 |
| 14.9 oz.   Ireland   4.2% abv                 |    |
| Michelob Ultra, Lager                         | 8  |
| 12 oz.   St. Louis, MO   4.2% abv             |    |
| Leffe, Belgian Blond Ale                      | 12 |
| 11.5 oz.   Belgium   6.6% abv                 |    |
| Moose Drool, Brown Ale                        | 10 |
| 12 oz.   Montana   5.0% abv                   |    |
| Chimay, Trappist Cinq Cents (White Label),    | 62 |
| Golden Strong Abbey Tripel                    |    |
| 750 ml   Belgium   8% abv                     |    |
| Chimay, Trappist Grande Réserve (Blue Label), | 66 |
| Dark Strong Ale                               |    |
| 750 ml   Belgium   9% abv                     |    |

## WINE BY THE GLASS

### SPARKLING & CHAMPAGNE

|                                                      |    |
|------------------------------------------------------|----|
| Brut Sparkling                                       | 15 |
| Willm, Blanc de Blanc, Brut   Alsace, FR             |    |
| Brut Rosé                                            | 19 |
| Lucien Albrecht, Crémant D'Alsace, Rosé   Alsace, FR |    |
| Brut Champagne                                       | 38 |
| Laurent Perrier, La Cuvée   Tours-sur-Marne, FR      |    |

### ROSÉ

|                                         |    |
|-----------------------------------------|----|
| Still Rosé                              | 16 |
| Château Montaud   Côtes de Provence, FR |    |

### WHITE

|                                                  |    |
|--------------------------------------------------|----|
| Sauvignon Blanc                                  | 17 |
| Le Coeur de la Reine   Touraine, FR              |    |
| Rhône Blanc                                      | 16 |
| André Brunel, La Bécassonne   Côtes du Rhône, FR |    |
| Pinot Grigio                                     | 15 |
| Aria by Vosca   Friuli Venezia Giulia ITA        |    |
| Chardonnay                                       | 18 |
| Jadot   Mâcon-Villages, FR                       |    |
| Chablis                                          | 32 |
| Albert Bichot   Chablis, FR                      |    |

### RED

|                                                               |    |
|---------------------------------------------------------------|----|
| Pinot Noir                                                    | 18 |
| Primarius   Oregon                                            |    |
| Burgundy                                                      | 25 |
| Glantenet, Hautes-Côtes de Nuits   Burgundy, FR               |    |
| Chinon (Cabernet Franc)                                       | 20 |
| N. Grosbois, La Cuisine de ma Mère   Loire, FR                |    |
| Rhône Rouge                                                   | 16 |
| André Brunel, Cuvée Est-Ouest   Côtes du Rhône, FR            |    |
| Cabernet Sauvignon                                            | 20 |
| 75 Wine Company   Napa Valley, CA                             |    |
| Bordeaux                                                      | 25 |
| La Devine Clos Cantenac   St. Émilion Grand Cru, Bordeaux, FR |    |

## DRAUGHT BEER

|                        |    |
|------------------------|----|
| Stella Artois, Lager   | 9  |
| Belgium   5% abv       |    |
| Local Brewery Rotation | 10 |
| Utah   5% abv          |    |

## HARD CIDERS

|                                        |    |
|----------------------------------------|----|
| Highpoint, Transplant, New             | 9  |
| England Style                          |    |
| 12 oz.   Jackson Hole, WY   6% abv     |    |
| Dendric Estate, Dry Cut '24            | 30 |
| 375 ml   Kamas Valley, Utah   8.5% abv |    |
| Claque-Pépin, Cidre Bouché             | 35 |
| 750 ml   Normandy, France   4.5% abv   |    |

## APÉRITIFS & CHAMPAGNE COCKTAILS

|                                                                                       |    |
|---------------------------------------------------------------------------------------|----|
| Le Depot 75                                                                           | 20 |
| gin   st germain   sparkling wine   lemon                                             |    |
| Paris en Bulles <i>Paris in Bubbles</i>                                               | 22 |
| snow tequila   alpine ange vert   lime  <br>velvet falernum   sparkling wine          |    |
| Kir / Kir Royale                                                                      | 18 |
| creme de cassis   white wine or<br>sparkling wine                                     |    |
| La Parisienne                                                                         | 18 |
| tito's   lemon   butterfly pea flower-<br>lavender simple   chambord   sparkling wine |    |
| Hugo Spritz                                                                           | 18 |
| st germain   sparkling wine   soda water   mint                                       |    |
| La Rosée Pétillante                                                                   | 12 |
| <i>Sparkling Dew</i>                                                                  |    |
| lillet rosé   tonic   orange bitters                                                  |    |

## HARD SELTZER

|                                   |    |
|-----------------------------------|----|
| Bubble Works, Elderflower         | 18 |
| 12oz.   Salt Lake City   9.2% abv |    |

## N/A BEER

|                            |   |
|----------------------------|---|
| Athletic, Golden           | 8 |
| Stratford, CT   ~ 0.5% abv |   |
| Athletic, Hazy IPA         | 8 |
| Stratford, CT   ~ 0.5% abv |   |

“ONLY THE  
UNIMAGINATIVE  
CAN FAIL TO  
FIND A REASON  
FOR DRINKING  
CHAMPAGNE.”

OSCAR WILDE

## MARTINIS

|                                                           |    |
|-----------------------------------------------------------|----|
| Yuzu French Blonde                                        | 20 |
| lillet blanc   hennessy vs   yuzu curaçao  <br>grapefruit |    |
| French Martini                                            | 19 |
| tito's   chambord   pineapple   gin                       |    |

## • LE DEPOT COCKTAILS •

|                                                                                                          |    |
|----------------------------------------------------------------------------------------------------------|----|
| L'Amourette <i>A Brief Romance</i>                                                                       | 19 |
| bourbon   sweet vermouth   underground herbal                                                            |    |
| Près du Quai <i>Near the Dock</i>                                                                        | 19 |
| rum   bourbon   sweet vermouth   averna amaro                                                            |    |
| Le Printemps Sauvage <i>Wild Spring</i>                                                                  | 25 |
| high west double rye   alpine preserve   honey simple  <br>green chartreuse   zirbenz   lavender bitters |    |
| Champs-Élysées <i>Elysian Fields</i>                                                                     | 22 |
| hennessy vs   green chartreuse   lemon                                                                   |    |
| Berry Rouge Pressé                                                                                       | 19 |
| grey goose berry   lavender   lime   rhubarb liqueur   blackberry purée                                  |    |
| Ode to Elanor                                                                                            | 20 |
| empress cucumber-lemon gin   espelette-cucumber syrup  <br>velvet falernum   lime                        |    |

## ZERO PROOF

|                                                                                 |    |                                                                        |    |
|---------------------------------------------------------------------------------|----|------------------------------------------------------------------------|----|
| Boulevard de Fleurs                                                             | 16 | Hugo-Naught                                                            | 16 |
| roots divino rosso n/a   elderflower tonic  <br>orange twist                    |    | elderflower n/a liqueur   zilch n/a<br>sparkling wine   soda water     |    |
| Blonde Lumière                                                                  | 16 | Mocktail #1                                                            | 16 |
| imposter zero proof gin   grapefruit<br>juice   lemon   elderflower n/a liqueur |    | imposter zero proof gin   elderflower n/a<br>liqueur   grapefruit soda |    |

Corkage Fee \$30 per Bottle - Two 750 ml bottles (or equivalent) maximum per reservation