



Cuistot

Welcome to Cuistot



Cuistot is a beautiful Restaurant with excellent French cuisine. Chef-Owner Bernard Dervieux.

Award winning wine list with moderate prices. Outdoor Dining.  
Located near Palm Springs, 2 hours from Los Angeles and San Diego.

# About Chef / Owner Bernard Dervieux



Bernard was born in Condrieu, France in 1953. His family operated a farm and this is where Bernard gained his appreciation for fresh, tasteful food. His father wanted him to pick up a trade, so at age 13, he became an apprentice charcutier and worked in Vienne until 1972. He worked under the direction of Chef Paul Bocuse in Lyon, France from 1972 to 1974 as a cuisinier and with Roger Verge in Le Moulin de Mougins. Bernard was sent by Paul Bocuse to the United States in 1974 to work at Le Francais in Wheeling, Illinois as a saucier/sous chef under the supervision of Jean Bachelot. He then worked at the Pump Room in Chicago, Illinois from 1978 until 1980 as Executive Chef.

Bernard was hired in 1980 at the Beverly Hills Hotel at the recommendation of Wolfgang Puck. He was Executive Chef at the hotel until 1986. After leaving the Beverly Hills Hotel, Bernard went to the Grand Champions Resort in Indians Wells and also to Aspen, Colorado serving as Executive Chef until opening Cuistot in 1987.

When you have a thriving restaurant, widely regarded as one of the best, even perhaps the best in the desert, why on earth would you want to move? A Chef's life is stressful enough! To take on the extra challenge of moving everything from a well-established location to a totally new venue seems like a choice of a workaholic run amok. But the opportunity to purchase the land at the intersection of two of the most traveled and renowned thoroughfares in the desert only presents itself once in a lifetime. So in 2003 Bernard and his wife Susan broke ground on their new location. The building incorporates a rustic French farmhouse theme conceived by the Dervieuxs and executed by Design Development in Agoura Hills, CA.

Spacious dining areas are separated into four major rooms to accommodate up to 290 diners, including 80 on the heated, outdoor terrace. For private parties there is a comfortable Wine Room which seats up to 40. The largest dining room features a giant fireplace reminiscent of the one in Dervieux's childhood home near Lyon, France. Bernard's Room overlooks the gleaming exposition kitchen for those wishing to experience the creative energy of the Chef and his staff in action.

# Reservations

**Click 'Holidays 2015' above  
for special Holiday Hours and Menus**

## **Regular Business Hours:**

### **LUNCH**

Tuesday to Saturday from 11:30 am – 2:30 pm

### **HAPPY HOUR**

“High Top Table” Bar Menu

Tuesday to Sunday from 4 – 6 pm

In the Bar and on Bar Patio only

### **DINNER**

Tuesday to Sunday from 5:30 pm



# RESERVE YOUR TABLE

*POWERED BY OPENTABLE*

Date

Time

Party of

**RESERVE**

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# Menu

**LUNCH**

**DINNER**

**BARCELONA**

**HAPPY HOUR**

**DESSERTS AND CHEESE**

# Wine & Spirits

760-340-1000

**HOME**



- **ABOUT CHEF /  
OWNER BERNARD  
DERVIEUX**
  - **HOURS**
- **RESERVATIONS**
  - **MENUS**
- **WINE & SPIRITS**
- **HOLIDAYS 2015**
- **FASHION SHOWS**
- **PRIVATE DINING**
  - **ROOMS**
  - **CONTACT**

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**For Spirits [Click Here](#)**

Cuistot is proud to be the only restaurant in the valley to have earned the **Best of Award of Excellence** from **Wine Spectator** Magazine every year since 2005. We're also the valley's only recipient of the **Award of Unique Distinction** from **Wine Enthusiast** Magazine.

**Our attractively priced List offers approximately 650 Wines starting at \$25. With nearly 200 choices under \$75, we offer great wines for everyone.**

Also included are many hard to find wines including DuMol, Peter Michael, Marcassin, Turley, Kosta Browne, Sea Smoke, Williams Selyem, Saxum, Blankiet, Amuse Bouche, Quilceda Creek, Abreu, Araujo, Bryant Family, Continuum, Futo, Dana Estates, Grace Family, Jones Family, Lokoya, Pride, Scarecrow, Spottswode and many more.

Our extensive selections from France include wines from the Loire Valley, Rhône Valley and Burgundy, with several vintages of Romanée Conti, plus a large selection of Bordeaux including Château Cheval Blanc, Château Margaux, Château Lynch Bages, Château Mouton Rothschild and Château Lafite Rothschild.

# Holidays 2015

## Christmas Eve

Thursday, December 24<sup>th</sup>.

**Lunch 11:30 – 2:30 Regular Menu**

**Dinner 4:30 – 9**

Special **Christmas Eve Menu** Only, Regular Menus Not Available

## Christmas Day

Friday, December 25<sup>th</sup>. – Closed

# New Year's Eve

Thursday, December 31<sup>st</sup>.

**Lunch: 11:30 – 2:30** Regular Menu

## Dinner

Early Seating 5:30 – 6:45

Late Seating 7 – 10

Special **New Year's Eve Menu** Only, Regular Menus Not Available

# New Year's Day

Friday, January 1<sup>st</sup>.

**Regular Hours**

# Private Dining

## CUISTOT IS THE PERFECT VENUE FOR PRIVATE PARTIES, MEETINGS AND EVENTS

From small, intimate Gatherings to large  
Receptions and Dinners for up to 320 Guests.

Please contact Michael Shimer for details or to book your event.

[Click here](#) or call 760.340.1000

### PRIVATE EVENT MENUS

- ◆ [Private Event Lunch Menus](#)
- ◆ [Private Event Dinner Menus](#)
- ◆ [Passed Appetizers](#)

You can also customize your Menu by including items  
from our [Regular Dinner Menu](#).

## ROOMS

*CLICK ON IMAGES TO VIEW ADDITIONAL PHOTOS*

## **THE FIREPLACE ROOM**

Our largest room, seats up to 90 Guests.  
Reminiscent of a French Farmhouse, with  
stone walls, large fireplace, soaring ceiling  
and massive wood beams.

## **CHEF BERNARD'S ROOM**

Seats up to 60 Guests. This dining room has a contemporary feel. It overlooks the Terrace with large stone Fireplace and the Exhibition Kitchen.

## **THE WINE ROOM**

Seats up to 48 Guests and is completely private. Stone walls, wooden cathedral ceiling and wine all around make this a popular option.



## **THE VERANDA**

Seats up to 45 Guests. This is a covered Patio with stone walls, surrounded by shade trees.

Ceiling Fans and Heaters are built in. The Veranda can be reached via its own private entrance.

## **THE TERRACE**

Seats up to 95 Guests. It offers gorgeous views of the adjoining Park and Waterfalls. The Terrace is Open Air for dining under the desert stars. Heaters are available.

# Contact

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## **CUISTOT RESTAURANT**

72-595 El Paseo

Palm Desert, CA 92260

# **760.340.1000**

**GPS ADDRESS: 72597 EL PASEO**  
**PALM DESERT, CA 92260**

*Note: With some GPS devices our proper address  
does not work well.*

*Please use the above "GPS Address" when using GPS.*

## **760-340-1000**

**BERNARD DERVIEUX**

Chef Propriétaire

**MICHAEL SHIMER**

Director of Sales and Marketing

**LARRY MYERS**

Manager

**BEN BOOTH**

Sommelier



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