

Chez Philippe



Thanksgiving Dinner

\$98 PER PERSON | \$48 PER PERSON FOR WINE PAIRING

FIRST COURSE

Beet Carpaccio

WALNUT BRITTLE | FRESH FARMER'S CHEESE
HORSERADISH | HIBISCUS REDUCTION

SECOND COURSE

Coconut-Pumpkin Bisque

CURRY OIL | TOASTED PEPITAS | APPLE RELISH | CELERY

THIRD COURSE

select one

Roasted Quail

BRIOCHE STUFFING | BRUSSELS SPROUTS
POMEGRANATE GASTRIQUE | BACON

Bourbon Barrel Maple Brined Turkey

CONFIT LEG | SAGE-SAUSAGE CORNBREAD PAIN PERDU
LINGONBERRY PRESERVES | CREAMED SPINACH

DESSERT COURSE

select one

Southern Pie Duo

PUMPKIN PIE | PECAN PIE | CREAM CHEESE ICE CREAM
CRANBERRY CRÉME ANGLAISE

Beggar's Purse

CINNAMON APPLE FILO | MAPLE BOURBON ICE CREAM
APPLE CIDER ANGLAISE