



Four Courses \$98
Four Course Wine Pairing \$50

Seven Course Chef's Tasting \$135
Seven Course Wine Pairing \$75

WHOLE TABLE MUST
ORDER BY 8:30

EXECUTIVE CHEF ANDREAS KISLER
EXECUTIVE SOUS CHEF ROBERT McGRATTAN
EXECUTIVE PASTRY CHEF KONRAD SPITZBART
SOMMELIER PRIYAANK GUPTA

Chez Philippe is proud to support local & sustainable food sources.

FOUR COURSES:

PLEASE CHOOSE ONE DISH FROM GARDEN, OCEAN, LAND AND CONFECTION.

GARDEN

Beet Carpaccio

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

Chilled Butternut Squash Ravioli

SPICED GOAT CHEESE | CRISP SAGE | PANCETTA PERSILLADE
CARAMELIZED RADICCHIO

Coconut-Pumpkin Bisque

CURRY OIL | TOASTED PEPITAS | APPLE RELISH
CELERY

Confit Mushroom Trifle

BARLEY-GARLIC SALAD | PORCINI MOUSSE
PORTOBELLO CONFIT | ITALIAN TRUFFLES

OCEAN

Seared Crab Cake

SWEET POTATO | APPLE | BLOOD-ORANGE BEURRE BLANC

Sole Almandine +\$15

MARCONA ALMONDS | LUMP CRAB MEAT | DEHYDRATED TOMATO
BEURRE BLANC

Chilean Sea Bass

CHAMPAGNE BEURRE BLANC | MARINATED FENNEL
ELEPHANT GARLIC | SUDACHI

Scottish Ocean Trout En Papillote

BRAISED LEEKS | SMOKED PAPRIKA GASTRIQUE
CHICKPEA RAGOUT

LAND

Filet Mignon Au Poivre

PARSNIP TRIO | HERBED BUTTER | KING TRUMPET MUSHROOM

Colorado Lamb Rack

ROASTED QUINCE MOSTARDA | CRANBERRY DEMI-GLACE
RUTABAGA

Roasted Pheasant Pot Pie

LEG CONFIT PASTRY | PORT WINE REDUCTION | MARIONBERRY
BLACK TRUFFLE FONDANT POTATO

Milk-Fed Pork

SWEET POTATO CASSEROLE | HARICOT VERT | PEARL ONION
BRAISED CABBAGE-MAPLE REDUCTION

CONFECTION

Candy Apple

CARAMEL CREMEUX | APPLE JELLY | NOISETTE CRUNCH
CRANBERRY GASTRIQUE

Citron Gingembre Crème Brûlée

GINGERSNAP | LEMON CURD

Noisette Chocolate Opera

WHITE CHOCOLATE WHIPPED GANACHE
SNOW | COFFEE FOAM | NUTELLA MACARON

Soufflé Du Jour

FLAVOR CHANGES DAILY | CRÈME ANGLAISE | POURED TABLESIDE

The St. Jude Dream

ESPRESSO BITTERSWEET CHOCOLATE TART | HAZELNUT CREMA.
\$3 FROM EVERY ST. JUDE DREAM SOLD WILL BE DONATED TO ST. JUDE
CHILDREN'S RESEARCH HOSPITAL

ADORNMENTS
BOUTIQUE CHEESE DISPLAY

Chef's selection of cheeses, jams, preserves, and accompaniments
+\$16 PP

LOBSTER BISQUE

Maine lobster salad, brioche, black truffle
+\$12 PP

TABLESIDE CAESAR SALAD

Classic preparation with a Chez interpretation
+\$15 PP

A5 TAKAMORI (DRUNKEN) WAGYU

Local Pepper confit, pickled onions, potato frites, veal jus
+\$MKT