



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 M<sup>C</sup>GRATTAN  
EXECUTIVE PASTRY CHEF KONRAD SPITZBART  
SOMMELIER PRIYAANK GUPTA

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

ANNIVERSARY  
150TH SPECIALTY

**Royal Wagyu Truffle Burger**

BRIOCHE BUN | BUTTER POACHED LOBSTER | CARAMELIZED ONION | ST ANDRE CHEESE | HUCKLEBERRY | PARMESAN BLACK TRUFFLE FRIES

*Half bottle of Rombauer Cabernet Sauvignon, California 2015 included.*

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



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

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 | NOISSETTE 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 | CRÉME 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