



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^CGRATTAN
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

Rose Apple Carpaccio

MAPLE VINAIGRETTE | CELERIAC SALAD | SPICED YOGURT
CANDIED HAZELNUT | GRAPES

Chilled Butternut Squash Ravioli

SPICED GOAT CHEESE | CRISP SAGE | PANCETTA PERSILLADE
CARAMELIZED RADICCHIO

Chilled English Pea Soup

ARTICHOKE | CROSTINI
BURRATA | MINT

Confit Mushroom Trifle

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

OCEAN

Seared Crab Cake

FAVA BEANS | LIMEQUAT BEURRE BLANC
SPRING ONIONS | BLACK RICE

Sole Almandine +\$15

MARCONA ALMONDS | LUMP CRAB MEAT | DEHYDRATED TOMATO
BEURRE BLANC

Chilean Sea Bass

CHAMPAGNE BEURRE BLANC | MARINATED FENNEL
ELEPHANT GARLIC | SUDACHI

Seared Butterfish

ENGLISH PEAS | CRISP SALSIFY
MEYER LEMON | CAULIFLOWER



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

Prime Filet Mignon

FINGERLING POTATO | BROCCOLI RABE
SOUR CHERRY DEMI-GLACE

Colorado Lamb Rack

ROASTED QUINCE MOSTARDA | PINOT NOIR DEMI-GLACE
RUTABAGA

Slow Braised Venison

LOCAL MUSHROOMS | CHESTNUTS | BEET ROOT
POTATO | KALE

Berkshire Pork Tenderloin

RHUBARB COMPOTE | ONION PURÉE | CHICHARRON
ROASTED GARLIC-STOUT REDUCTION

CONFECTION

Candy Apple

CARAMEL CREMEUX | APPLE JELLY | NOISSETTE CRUNCH
CRANBERRY GASTRIQUE

Orange Basil Brûlée

ORANGE BASIL INFUSED | FRIED BASIL
BISCOTTI

Strawberry Passionfruit Inspiration

PASSIONFRUIT CHOCOLATE CRÉMEUX
STRAWBERRY JELLY | PUFFED HAZELNUT CRUNCH

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