



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 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 Yellow Carrot Ravioli

SPICED GOAT CHEESE QUENELLE | FRISSE
PICKLED RADICCHIO

Heirloom Tomato Gazpacho

BURRATA | BASIL SPONGE
OLIVE CROSTINI

Confit Mushroom Trifle

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

OCEAN

Crab Cake

ORANGE RISOTTO
PINOT NOIR-HIBISCUS 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

Seared Sea Scallops

FRESH MANGO | MINT | RED ONION SALSA
COCONUT TAPIOCA | HARISSA KISSES

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase the consumer's risk of food-borne illness.



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

TABLESIDE BANANA FOSTER

House made vanilla ice cream, caramel rum sauce
+\$12 PP

LAND

New York Strip

POMMES PURÉE | PÉRIGEOUX SAUCE
LION'S MANE AND CHESTNUT MUSHROOM RAGOUT

Pistachio Crusted Lamb Chop

GOAT CHEESE POLENTA CAKE | PICKLED SUMMER SQUASH
HUCKLEBERRY-LAMB JUS

Green Circle Chicken

PECORINO ENCRUSTED BREAST | HARICOT VERTS
LEG MEAT SAUSAGE | ROSEMARY JUS

Filet of Bison

BRAISED ASPARAGUS | SWEET POTATO DAUPHINE
SOUR CHERRY GASTRIC

CONFECTION

Terrine de Gâteau aux Carottes

CARROT SPONGE | NEOCLASSIC CHEESECAKE
BUTTERSCOTCH POT DE CRÉME | PINOT NOIR GELÉE

Mango Lime Crème Brûlée

MANGO | LIME CRÉME BRÛLÉE
MACARON

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