

Chez Philippe



Christmas Evening

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

FIRST COURSE

Butternut Squash Bisque

SAGE | PUMPKIN SEED OIL | PORK BELLY

SECOND COURSE

Tasmanian Ocean Trout

EDAMAME | UMAMI VINAIGRETTE
ESPELETTE PEPPER | SCALLION ASH AND GREEN

THIRD COURSE

select one

Pork Tenderloin

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

Colorado Lamb Rack

ROASTED QUINCE MOSTARDA
CRANBERRY DEMI-GLACE | RUTABAGA

DESSERT COURSE

select one

Bûche De Noël

DARK CHOCOLATE SPONGE | CRÈME AU NOISETTE
BOURBON VANILLA ANGLAISE

Soufflé

ORANGE ALMOND | CRANBERRY CRÈME ANGLAISE