

# Chez Philippe



## Réveillon de Nouvel An

\$150 PER PERSON | \$75 PER PERSON FOR WINE PAIRING  
AND WELCOME GLASS OF CHAMPAGNE

### APÉRITIF

#### Amuse Bouche

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### FIRST COURSE

#### King Crab

CAVIAR | SHELLFISH GELÉE | HERBS

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### SERVICE DE PAIN

YORKSHIRE PUDDING | SALTED HONEY BUTTER

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### SECOND COURSE

#### Confit Mushroom

PORCINI | WHITE TRUFFLE | BARLEY

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### THIRD COURSE

#### Chicken a l'orange

CRISP SKIN | CONFIT LEG DUMPLING  
GRAND MARNIER GASTRIQUE | LYONNAISE SALAD

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### INTERMEZZO

PASSIONFRUIT SORBET

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### FOURTH COURSE

#### Lamb Wellington

CHESTNUT DUXELLE | MINTED RUTABAGA PURÉE  
HEIRLOOM VEGETABLES | HARISSA | SYRAH DEMI-GLACE

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### DESSERT COURSE

#### Ménage à Trois

BLACK FOREST TIMBALE | PINEAPPLE UPSIDE DOWN CAKE  
CHOCOLATE PRETZEL TART | CARAMEL CORN