



Valentine's Day Dinner

February 13 – 15 | 6PM – 10PM

Five Courses \$100

Wine Pairing \$65

EXECUTIVE CHEF ANDREAS KISLER
EXECUTIVE SOUS CHEF ROBERT McGRATTAN
EXECUTIVE PASTRY CHEF KONRAD SPITZBART
SOMMELIER PRIYAANK GUPTA

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

THON FIRST IMPRESSION

Tuna Trio

SPICY TUNA CUCUMBER ROLL | SEARED TUNA WITH BLACK PEPPER | TUNA PASTRAMI | NICOISE SALAD

ÉCRASER POIRE POCHÉE SAUTERNES

Chilled Strawberry Soup

ROYAL TOKAJI GELÉE | COMPRESSED MELONS | LOCAL GOAT CHEESE | TOASTED BRIOCHE

FLIRTER RISOTTO AUX CHAMPIGNONS SAUVAGES

Wild Mushroom Risotto

TRUFFLE BUTTER | JUMBO LUMP CRAB MEAT
BUTTER POACHED EGG YOLK

EMBRASSE TERRE AND MER

Land and Sea

BRAISED BEEF SHORT RIB | SEARED WAGYU STRIPLOIN
OYSTER TEMPURA | ROASTED SHALLOT PERSILLADE
POMME PURÉE | CABERNET DEMI-GLACE

MOURIR POUR DESSERT

Chocolate Raspberry Heart and Vanilla Brûlée

MILK CHOCOLATE RASPBERRY HEART | PASSIONFRUIT VANILLA SCENTED BRÛLÉE
WARM CHOCOLATE FONDANT CAKE | COUPLES MACARON