

# In-Room Dining



*The Peabody*  
MEMPHIS  










## In-Room Dining

This service is available 24 hours a day for those times you may wish to dine in the privacy of your own room. The quality ingredients and preparation of all food items listed are at the same standard as those offered in the hotel's dining rooms. If you would like an item not listed on the menu, every effort will be made to accommodate your request.

We are pleased to offer in-room delivery with a \$4 delivery fee and 20% service charge plus 9.25% sales tax.

Please call extension 4230 to place your order.

We are pleased to partner with the following local farms;

Marmilu Farms

Spring Valley Farm

Rose Creek Village Farm

Bonnie Blue Farm



### A SPECIAL DESSERT BENEFITING ST. JUDE

#### **The St. Jude Dream** ————— 9

ESPRESSO BITTERSWEET CHOCOLATE TART SERVED WITH HAZELNUT CREAM

*\$3 FROM EVERY DESSERT SOLD WILL BE DONATED TO ST. JUDE CHILDREN'S RESEARCH HOSPITAL.*







## Breakfast Menu

### 6AM—10:30AM



#### BREAKFAST

##### **The Continental** ————— 16

A FRESHLY-BAKED DAILY MUFFIN FROM OUR BAKERY, BUTTER, PRESERVES AND FRESH FRUIT SALAD; SERVED WITH FRESHLY-BREWED COFFEE OR TEA AND YOUR CHOICE OF CHILLED JUICE

##### **The Peabody Breakfast** ————— 23

TWO EGGS, ANY STYLE, BREAKFAST POTATOES OR GRITS, TOAST, SWEET BUTTER AND PRESERVES, YOUR CHOICE OF APPLEWOOD SMOKED BACON, SAUSAGE OR HAM AND COFFEE OR TEA

##### **Seasonal Fruit Platter** ————— 16

WITH YOGURT AND BANANA BREAD

##### **Smoked Salmon and Fresh Bagel** ————— 18

CREAM CHEESE, CAPERS, RED ONIONS AND TOMATOES

##### **Eggs Benedict** ————— 17

TWO POACHED EGGS SERVED ON A TOASTED ENGLISH MUFFIN WITH CANADIAN BACON AND CLASSIC HOLLANDAISE SAUCE AND YOUR CHOICE OF STONE-GROUND GRITS OR POTATOES

#### EGGS & OMELETS

*Served with toast, sweet butter and preserves and your choice of breakfast potatoes or buttered grits*

##### **Two Eggs, any style** ————— 16

WITH HAM, APPLEWOOD SMOKED BACON OR SAUSAGE

##### **Three Egg Omelet, three ingredients** ————— 16.5

PLEASE CHOOSE THE TYPE OF EGG AND DESIRED INGREDIENTS:

**EGGS** — FRESH WHOLE EGGS, EGG WHITES OR EGGBEATERS®

**PROTEINS** — HAM, APPLEWOOD SMOKED BACON, SAUSAGE OR COLD POACHED SALMON

**VEGETABLES** — BELL PEPPER, RED ONION, OLIVES, TOMATO, MUSHROOM AND SPINACH

**CHEESES** — CHEDDAR, SWISS OR AMERICAN



THE POPULAR HISTORY BEHIND “FRENCH TOAST” IS THAT IT WAS CREATED BY MEDIEVAL EUROPEAN COOKS WHO NEEDED TO USE EVERY BIT OF FOOD THEY COULD FIND TO FEED THEIR FAMILIES. ACTUALLY, RECIPES FOR “FRENCH TOAST” CAN BE TRACED TO ANCIENT ROMAN TIMES.



## FROM THE GRIDDLE

### Buttermilk Pancakes ————— 16

TRIPLE FLUFFY STACK WITH POWDERED SUGAR

### Mini Belgian Waffles ————— 16

SCENTED WITH VANILLA AND POWDERED SUGAR

### Cinnamon Challah French Toast ————— 16

WARM MAPLE SYRUP, CINNAMON CREAM CHEESE, HUCKLEBERRY JAM

ALL GRIDDLED ITEMS ARE AVAILABLE WITH YOUR CHOICE OF ———— *add 2*  
CHOCOLATE CHIPS, BANANAS OR SEASONAL BERRIES

## PEABODY *No. 2*



THE CLUB SANDWICH FIRST APPEARED IN 1894 AT THE FAMOUS SARATOGA CLUB-HOUSE (AN EXCLUSIVE GENTLEMEN ONLY GAMBLING HOUSE IN UPSTATE SARATOGA SPRINGS, NEW YORK. POTATO CHIPS WERE ALSO BORN HERE).

ORIGINALLY CALLED MORRISSEY'S CLUB HOUSE, NEITHER WOMEN NOR LOCALS WERE PERMITTED IN THE GAMBLING ROOMS. THE SANDWICH'S NAME PROBABLY COMES FROM ITS POPULARITY AT RESORTS AND COUNTRY CLUBS.

## PEABODY *No. 3*



IN THE EARLY 1900S, PEANUT BUTTER WAS CONSIDERED A DELICACY THAT WAS ONLY SERVED IN NEW YORK CITY'S FINEST TEAROOMS. PEANUT BUTTER WAS FIRST PAIRED WITH A DIVERSE SET OF FOODS SUCH AS PIMENTO, NASTURTIUM, CHEESE,

CELERY, WATERCRESS & ON TOASTED CRACKERS. THE AVERAGE AMERICAN WILL HAVE EATEN 2,500 PEANUT BUTTER & JELLY SANDWICHES BEFORE GRADUATING FROM HIGH SCHOOL.

## A LA CARTE

### One Egg ————— 3

### Two Eggs ————— 6

### Fresh Strawberries and Cream ————— 9

### Breakfast Meats ————— 8

APPLEWOOD SMOKED BACON, SAUSAGE, HAM OR TURKEY BACON

### Buttermilk Biscuits and Sausage Gravy ——— 12

### Toast *select white, wheat, rye or English muffin* — 4.5

SERVED WITH BUTTER AND PRESERVES

### Breakfast Cereal (*assortment*) ————— 5.5

*with berries or bananas* ————— 6.5

### Oatmeal with brown sugar and raisins ——— 8

*with berries* ————— 9

### Stone-Ground Local Grits ————— 8

PLAIN GRITS WITH BUTTER OR CHEDDAR CHEESE

### Greek Yogurt ————— 4

STRAWBERRY OR VANILLA HONEY

### Greek Vanilla Honey Yogurt Parfait ————— 8

WITH HOUSE MADE GRANOLA

### Pastry Basket ————— 14

SERVED WARM, CHEF'S ASSORTED BREAKFAST PASTRIES

### Daily Muffin *ask what flavors we baked today* — 4.5

SERVED WITH BUTTER AND PRESERVES





# All Day Menu

## 11AM—10PM



### SOUPS & SALADS

ALL SALADS HAVE CHOICE OF BALSAMIC, LEMON, BLUE CHEESE OR RANCH DRESSING

Chicken Noodle Soup ————— 8

Baby Greens Salad ————— 12

TOMATO, CUCUMBER, RED ONION

Peabody Cobb Salad ————— 12

HEARTS OF ROMAINE, CHOPPED APPLEWOOD SMOKED BACON, TOMATO,  
BOILED EGGS, BLUE CHEESE AND FRESH AVOCADO

Chopped Salad ————— 14

FARMER'S LETTUCE, MUSHROOMS, EGGS, RED ONIONS, TOMATOES,  
CUCUMBERS, OLIVES, FONTINA CHEESE AND BASIL-RANCH DRESSING

Caesar Salad ————— 12

HEARTS OF ROMAINE, TRADITIONAL CAESAR DRESSING, SOURDOUGH  
CROUTONS AND PARMESAN CHEESE

### SALAD ADDITIONS

Chicken Breast ————— 10

Shrimp ————— 10

Cold Poached Salmon ————— 10

### SMALL PLATES

Jumbo Shrimp Cocktail ————— 18

FRESH LEMON AND CLASSIC COCKTAIL SAUCE

BBQ Wings ————— 12

SIX SPICY BBQ DRY RUB WINGS SERVED WITH WING SAUCE, CELERY,  
CARROTS AND YOUR CHOICE OF BLUE CHEESE OR RANCH DRESSING

BBQ Fries ————— 14

PULLED PORK, SPICY-HONEY BBQ SAUCE, GREEN ONION, JACK DANIEL'S  
CHEDDAR CHEESE SAUCE AND GREEN CHILIES

Fried Green Tomatoes ————— 12

CORNMEAL BATTERED AND SERVED WITH SWEET AND SPICY AIOLI SAUCE

Fruit and Cheese Platter ————— 18

Hummus & Lavosh Cracker ————— 12

LAVOSH CRACKER, FETA, GREEN ONIONS AND OLIVE OIL

Memphis Sausage, Pimento Cheese & Bread — 12

DRY RUB SAUSAGE, PIMENTO CHEESE, BREAD AND BUTTER PICKLES

### BURGERS & SANDWICHES

SERVED WITH YOUR CHOICE OF FRENCH FRIES OR A SIDE SALAD

Peabody Burger ————— 16

BUTTER LETTUCE, TOMATO, PICKLE, ONIONS, AGED WHITE CHEDDAR,  
BRIOCHE BUN

Beale Street Patty Melt ————— 17

GROUND CHUCK, PROVOLONE CHEESE, CARAMELIZED ONION JAM, BREAD  
AND BUTTER PICKLES, MARBLE RYE, MARDI GRAS MUSTARD

Turkey Burger ————— 16

ROASTED RED PEPPER GOAT CHEESE, PORTOBELLO MUSHROOM, ARUGULA,  
HERB VINAIGRETTE ON FOCACCIA

The Peabody Pressed Club ————— 14

APPLEWOOD SMOKED BACON, TURKEY, SMOKED HAM, LETTUCE, GARLIC  
AIOLI AND TOMATO ON PRESSED ROASTED ONION BIALY BUN

Peabody BBQ Sandwich ————— 16

HOUSE MADE PULLED PORK, PICKLED RED ONIONS, HOUSE MADE BBQ  
SAUCE AND BRIOCHE BUN

Crispy Chicken Sandwich ————— 16

CRISPY CHICKEN, PICKLES, ROMAINE LETTUCE SLAW, SPICED AIOLI,  
HAWAIIAN ROLL

### PIZZAS

ALL PIZZAS ARE 12". SAUCES AND DOUGH ARE HOUSEMADE

Pizza Margherita ————— 15

SLICED FRESH TOMATOES, MOZZARELLA AND FRESH BASIL

Cheese Pizza ————— 14

MOZZARELLA AND ASIAGO CHEESES

Carnivore Pizza ————— 16

PEPPERONI, ITALIAN SAUSAGE, MOZZARELLA AND FRESH BASIL

Build Your Own Pizza, Select Three Toppings — 17

SAUCES: TOMATO, BASIL PESTO, BBQ SAUCE

MEATS: BEEF, SAUSAGE, PEPPERONI, GRILLED CHICKEN, BACON, ANCHOVY,  
PULLED PORK, HAM

VEGETABLES: BELL PEPPERS, ONIONS, MUSHROOMS, TOMATOES,  
ARTICHOKES, JALAPEÑOS, PINEAPPLE, BLACK OLIVES



ENGLISH BREAKFAST ROOM, PEABODY HOTEL, MEMPHIS.

### PEABODY *No. 4* FOOD FACTS

THE ORIGIN OF THE "CAESAR SALAD" IS GENERALLY ATTRIBUTED  
TO RESTAURATEUR CAESAR CARDINI. HE INVENTED THE  
DISH WHEN A 1924 FOURTH OF JULY RUSH DEPLETED THE  
KITCHEN'S SUPPLIES. CARDINI MADE DO WITH WHAT HE HAD,  
ADDING THE DRAMATIC FLAIR OF THE TABLE-SIDE TOSSING BY THE CHEF.



## ENTRÉES

SERVED WITH ROLLS AND BUTTER | STARTS AT 5:30PM

### 8 oz. Filet Mignon ————— 60

GLAZED BABY CARROTS, MASHED POTATOES AND BORDELAISE SAUCE

### Pan-Roasted Airline Chicken Breast ————— 32

WHIPPED POTATOES, SAUTÉED SPINACH AND SUN-DRIED TOMATO SAUCE

### Country Fried Chicken ————— 26

CREAMED SPINACH, MASHED POTATOES AND SAWMILL SAUSAGE GRAVY

### Seared Salmon ————— 26

ROASTED CARROTS, SAUTÉED SPINACH AND BALSAMIC GLAZE

### Low Country Chicken Pasta ————— 24

PENNE PASTA, FIRE ROASTED CORN, TASSO HAM, BELL PEPPER,  
WHITE WINE CREAM SAUCE

### Three Egg Omelet, *three ingredients* ————— 16.5

INCLUDES TOAST AND POTATOES. PLEASE CHOOSE THE TYPE OF EGG AND  
DESIRED INGREDIENTS:

**EGGS** — FRESH WHOLE EGGS, EGG WHITES OR EGGBEATERS®

**PROTEINS** — HAM, APPLEWOOD SMOKED BACON, SAUSAGE OR COLD  
POACHED SALMON

**VEGETABLES** — BELL PEPPER, RED ONION, OLIVES, TOMATO,  
MUSHROOM AND SPINACH

**CHEESES** — CHEDDAR, SWISS OR AMERICAN

## DESSERTS

### The Peabody Signature Equinox Cake ————— 10

FAMOUS HAZELNUT CHOCOLATE TORTE, GIANDUJA BRÛLÉE CENTER

### The Peabody Cheesecake ————— 9

THE CLASSIC CREAMY CHEESECAKE

ADD BERRIES ————— 10

### Vanilla Brûlée ————— 9

ALL-TIME FAVORITE DESSERT; SWEET VANILLA CUSTARD, CARAMEL CRUST  
AND SHORTBREAD COOKIE

### Apple Pie à la mode ————— 9

SERVED WITH HOUSE MADE VANILLA ICE CREAM

### Milk Shake ————— 7.95

HOUSEMADE HAND-DIPPED MILK SHAKE; CHOCOLATE, VANILLA  
OR STRAWBERRY

### Ice Cream ——— one scoop 3.5    two scoops 6.75

HOUSEMADE CHOCOLATE, VANILLA OR STRAWBERRY. ASK ABOUT OUR  
SEASONAL SELECTIONS

### Cookies and Milk ————— 15

1/2 DOZEN CHOCOLATE CHIP COOKIES, BAKED TO ORDER  
AND TWO GLASSES OF MILK

### Peabody Sundae ————— 15

CREATED FOR TWO. THREE SCOOPS OF HOUSEMADE ICE CREAM, FUDGE  
BROWNIE, WHIPPED CREAM & FINISH IT HOW YOU LIKE WITH CHOCOLATE &  
STRAWBERRY SAUCE, MINI CHIPS & PECANS

## DARLING DUCKLINGS

FOR CHILDREN 12 AND UNDER. SERVED WITH A SOFT DRINK, MILK OR JUICE

### BREAKFAST

#### Mini Pancakes ————— 8

TWO PANCAKES WITH BERRIES AND WHIPPED CREAM

#### Scrammy Hammy ————— 8

SCRAMBLED EGGS, HAM AND ONE SLICE OF TOAST

### LUNCH

#### PB&J Club Sandwich ————— 6

GRAPES AND FRENCH FRIES

#### Mac & Cheese ————— 9

#### Chicken Tenders ————— 9

WITH RANCH DIPPING SAUCE, GRAPES AND FRENCH FRIES



### DINNER

#### Grilled Chicken Breast ————— 12

MASHED POTATOES AND DAILY VEGETABLE

#### Penne Pasta ————— 11

CHOICE OF MARINARA OR BUTTER



# Overnight Menu

10PM—5:30AM



**Three Egg Omelet, *three ingredients*** ----- 16.5

INCLUDES TOAST AND POTATOES. PLEASE CHOOSE THE TYPE OF EGG AND DESIRED INGREDIENTS:

**EGGS** — FRESH WHOLE EGGS, EGG WHITES OR EGGBEATERS®

**PROTEINS** — HAM, APPLEWOOD SMOKED BACON, SAUSAGE OR COLD POACHED SALMON

**VEGETABLES** — BELL PEPPER, RED ONION, OLIVES, TOMATO, MUSHROOM AND SPINACH

**CHEESES** — CHEDDAR, SWISS OR AMERICAN

**Chicken Noodle Soup** ----- 8

**Peabody Cobb Salad** ----- 12

ADD GRILLED CHICKEN BREAST ----- +9

HEARTS OF ROMAINE, CHOPPED APPLEWOOD SMOKED BACON, TOMATO, BOILED EGGS, BLUE CHEESE AND FRESH AVOCADO

**Baby Greens Salad** ----- 12

TOMATO, CUCUMBER, RED ONION

ALL SALADS HAVE CHOICE OF BALSAMIC, LEMON, BLUE CHEESE OR RANCH DRESSING

ALL SANDWICHES ARE SERVED WITH CHOICE OF FRIES OR SIDE SALAD

**Peabody Burger** ----- 16

BUTTER LETTUCE, TOMATO, PICKLE, ONIONS, AGED WHITE CHEDDAR, BRIOCHE BUN

**The Peabody Pressed Club** ----- 14

APPLEWOOD SMOKED BACON, TURKEY, SMOKED HAM, LETTUCE, GARLIC AIOLI AND TOMATO ON PRESSED ROASTED ONION BIALY BUN

**Pizza Margherita** ----- 15

SLICED FRESH TOMATOES, MOZZARELLA AND FRESH BASIL

**Cheese Pizza** ----- 14

MOZZARELLA AND ASIAGO CHEESES

**Carnivore Pizza** ----- 16

PEPPERONI, ITALIAN SAUSAGE, MOZZARELLA AND FRESH BASIL

**Fruit & Cheese Platter** ----- 18

ST. ANDRE TRIPLE CREME CHEESE, MIDNIGHT MOON GOAT CHEESE, SPANISH MANCHEGO, RED GRAPES, STRAWBERRIES AND CRACKERS



ACCORDING TO MANY HISTORIANS, COFFEE WAS FIRST DISCOVERED BY A HERD OF GOATS. AN ETHIOPIAN HERDER DISCOVERED A BEAN MAKING HIS GOATS CRAZY IN THE 9TH CENTURY WHICH WAS LATER TERMED AS COFFEE BEANS.

## PEABODY PETS MENU

### DISCERNING DOGS

**Blue Buffalo Chicken Dinner** ----- 8

**Blue Buffalo Homestyle Beef** ----- 8

### FINICKY FELINES

**Blue Buffalo Salmon** ----- 8







## BEVERAGES

**Juice** ———— **small 3** ———— **large 4.75**

ORANGE, GRAPEFRUIT, APPLE, CRANBERRY, TOMATO

### Freshly Brewed Coffee

**small pot 6.95** ————— **large pot 10.95**

DECAFFEINATED COFFEE, HOT CHOCOLATE OR HOT TEA

**Bottled Water** ——— **small 4** ————— **large 8**

(SPARKLING AND NON-SPARKLING)

**Coke, Diet Coke, Sprite, Dr. Pepper,** ————— **3.5**

**Ginger Ale, Tonic Water, Club Soda**

**Red Bull** ————— **5.5**

**Milk (whole, 2% or skim)** ————— **3.5**

**Iced Tea** ————— **3.25**

## BEER

**Domestic Beer** ————— **5.5**

BUDWEISER, BUD LIGHT, MILLER LITE, COORS LIGHT,  
MICHELOB ULTRA

**Non-Alcoholic Beer** ————— **6**

BECK'S

**Import & Specialty Beer** ————— **7**

CORONA, HEINEKEN, SAMUEL ADAMS LAGER AND STELLA ARTOIS

**Local** ————— **7**

GHOST RIVER

## ADDITIONAL INFORMATION

All prices on liquor items include state and city liquor taxes, and do not include the 20% service charge.

The Peabody, as a licensee of the Tennessee Alcoholic Beverage Commission, is responsible for all alcoholic beverage service at planned functions on hotel property. Therefore all alcohol served at such functions must be purchased from The Peabody Food and Beverage Department.



THE WORD WINE IS MENTIONED 521 TIMES IN THE BIBLE.

THERE ARE MORE THAN 10,000 VARIETIES OF WINE GRAPES IN

THE WORLD. THE CORKSCREW WAS INVENTED IN 1860.

## WINES

8AM UNTIL 3AM, MONDAY THROUGH SATURDAY & 10AM UNTIL 3AM ON SUNDAY

### SPARKLING WINES & CHAMPAGNES

**Mumm Cordon Rouge** ————— **98**

**Dom Pérignon** ————— **438**

**Louis Perdrier Brut Excellence** ————— **45**

**Louis Perdrier Brut Rosé** ————— **45**

**Cristal** ————— **485**

**Veuve du Verney (split)** ————— **16**

**Lamberti Prosecco (split)** ————— **16**

### WHITE WINES

GLASS

BOTTLE

**Edna Valley, Chardonnay, California** — 13 — — **46**

**Attitude, Sauvignon Blanc, France** — 12 — — **42**

**Château Ste. Michelle, Pinot Gris,** — 12 — — **42**

**Washington**

**Bex, Reisling, Germany** ————— **11** — — **39**

### ROSÉ WINES

GLASS

BOTTLE

**Atmosphere, Blend, France** ————— **13** — — **46**

### RED WINES

GLASS

BOTTLE

**Imagery, Cabernet Sauvignon,** ————— **13** — — **46**  
**California**

**MacMurray Ranch, Pinot Noir,** ——— **13** — — **46**  
**California**

**Montgras, Merlot, Chile** ————— **12** — — **42**





**SPIRITS**

8AM UNTIL 3AM, MONDAY THROUGH SATURDAY & 10AM UNTIL 3AM ON SUNDAY. ACCORDING TO TENNESSEE STATE LAW, ONLY MINIATURE BOTTLES MAY BE DELIVERED TO YOUR ROOM. MINIATURE BOTTLE PRICE INCLUDES APPROPRIATE MIXER & GARNISH.

**HOUSE FAVORITE COCKTAILS**

*FINISHED IN YOUR ROOM*

**Signature Peach Sour** ————— 18  
PEABODY SELECT JACK DANIEL’S SINGLE BARREL, PEACH SCHNAPPS, PEACH  
PURÉE AND LEMON JUICE

**Blueberry Mojito** ————— 15  
FRESH MINT, BLUEBERRIES, STOLI BLUBERI, FRESH LIME JUICE AND SIMPLE  
SYRUP WITH A SPLASH OF SODA

**Memphis Mule** ————— 13  
**With Keepsake Copper Mug** ————— 23  
A SOUTHERN MOSCOW MULE USING LOCAL PYRAMID VODKA, GINGER BEER  
AND LIMES

**WHISKEY**

**Jack Daniel’s No. 7** ————— 9.5

**Maker’s Mark** ————— 10

**Jim Beam** ————— 9

**CANADIAN BLENDS**

**Canadian Club** ————— 7.25

**Crown Royal** ————— 14

**TEQUILA**

**José Cuervo Gold** ————— 10.5

**SCOTCH**

**Chivas Regal** ————— 15

**Dewar’s White Label** ————— 9.5

**Glenlivet 12 YR** ————— 11

**BRANDY & CORDIALS**

**B & B** ————— 10.5

**Grand Marnier** ————— 15

**Kahlua** ————— 8

**Courvoisier VS** ————— 14

**Bailey’s Irish Cream** ————— 10

**Amaretto di Saronno** ————— 11

**Frangelico** ————— 14.5

**Godiva Chocolate Liqueur** ————— 12

**Drambuie** ————— 14.5

**Remy Martin** ————— 15

**Chambord** ————— 10.5

**RUM**

**Bacardi Silver** ————— 8

**BLENDED WHISKEY**

**Seagram’s 7** ————— 8

**GIN**

**Beefeater** ————— 8

**Tanqueray** ————— 9

**VODKA**

**Stoli** ————— 11

**Absolut** ————— 9

**Tito’s** ————— 10

**SET-UP**

**Bar Set-Up** ————— 3 per person

*ICE, GLASSES, STIR STICKS, COCKTAIL NAPKINS, GARNISHES AND MIXERS*

**Peabody Plastic Glasses** ————— 5.25 per sleeve

*(25 GLASSES PER SLEEVE)*

Ice is available on all floors.

Bartender is available at \$75 for the first three hours every additional hour is \$25

If bar runs two or more consecutive days, there will be a \$35 daily replenishment charge for the bar from the second day on. This does not include juices or bar fruit, but does include glasses, ice, stir sticks and cocktail napkins.



## Chez Philippe

CHEZ PHILIPPE, KNOWN FOR REFINED ELEGANCE, IMPECCABLE SERVICE, AND A MENU OF CLASSICAL FRENCH CUISINE DIRECTED BY PEABODY EXECUTIVE CHEF ANDREAS KISLER, THIS IS THE PEABODY'S SIGNATURE DINING ROOM. SERVING DINNER WEDNESDAY - SATURDAY, 6PM - 10PM AND AFTERNOON TEA WEDNESDAY - SATURDAY. INCLUDES VALET PARKING.

CHEZ PHILIPPE IS THE MOST OPULENT DINING ROOM IN MEMPHIS AND ENTHRALLS GOURMANDS WHO RELISH ITS OLD SOUTH SPLENDOR. THIS UPSCALE FRENCH RESTAURANT IS THE ONLY FORBES FOUR-STAR AND AAA FOUR-DIAMOND RATED RESTAURANT IN THE MID-SOUTH. CHEZ PHILIPPE HAS EARNED THE "AWARD OF EXCELLENCE" FROM THE DISTINGUISHED RESTAURANTS OF NORTH AMERICA (DIRONA). WINE ENTHUSIAST MAGAZINE NAMED THE RESTAURANT AMONG ITS "TOP 100 WINE RESTAURANTS IN AMERICA" AND WINE SPECTATOR MAGAZINE CONSISTENTLY AWARDS THE RESTAURANT WITH ITS "AWARD OF EXCELLENCE." IN ADDITION, CHEZ PHILIPPE HAS BEEN NAMED AMONG FOOD & WINE MAGAZINE'S "TOP 50 HOTEL RESTAURANTS," DESCRIBED AS "WORTH A SPECIAL TRIP" BY THE NEW YORK TIMES, AND INCLUDED ON OPEN TABLE'S LIST OF TOP 100 "MOST ROMANTIC RESTAURANTS IN THE U.S." FOR RESERVATIONS, CALL 901.529.4000 OR PRESS 0.

## Capriccio Grill

CAPRICCIO GRILL, AN ITALIAN STEAKHOUSE, SPECIALIZES IN PASTA DISHES FROM LA BELLA ITALIA AND PREMIUM STEAKS AND CHOPS. OPEN DAILY FOR BREAKFAST, LUNCH AND DINNER. INCLUDES VALET PARKING.

CAPRICCIO GRILL AT THE PEABODY IS AMONG MEMPHIS' TOP DINING EXPERIENCES, GARNERING THE AAA THREE-DIAMOND AWARD AND THE "AWARD OF EXCELLENCE" FROM DISTINGUISHED RESTAURANTS OF NORTH AMERICA (DIRONA). UNDER THE DIRECTION OF CHEF ANDREAS KISLER, THE RESTAURANT HAS GAINED A REPUTATION FOR HAVING THE BEST STEAKS IN THE CITY. STEAKS AND CHOPS ARE FLASH-SEARED TO SEAL IN THE JUICES AND FLAVOR PRODUCING THE MOST SUCCULENT, FLAVORFUL STEAKS AND CHOPS EVER. FRESH LOBSTER AND SEAFOOD ARE FLOWN IN DAILY, AND PASTA DISHES FROM "LA BELLA ITALIA" ARE COOKED TO AL DENTE PERFECTION. CAPRICCIO GRILL IS ALSO THE PERFECT SPOT FOR A POWER BREAKFAST OR LUNCH. BREAKFAST OFFERS SUPERB AMERICAN AND SOUTHERN SPECIALTIES WHILE LUNCHEES INCLUDE SOUPS, SALADS, PIZZAS, PANINIS, AND A PASTA BAR. FOR RESERVATIONS, CALL 901.529.4000 OR PRESS 0.

## Sunday Brunch

SUNDAY BRUNCH AT THE PEABODY IS A BUFFET-STYLE BRUNCH OVERFLOWING WITH A VARIETY OF BREAKFAST DISHES, ENTREES AND DESSERTS, SUCH AS SALADS, PASTAS, FRESHLY-BAKED BREADS, CROISSANTS, PASTRIES, EGGS BENEDICT, SMOKED SALMON, BELGIAN WAFFLES, APPLEWOOD SMOKED BACON, AND PRIME RIB. SERVED IN CAPRICCIO GRILL FROM 11AM - 2:30PM. \$39.95 FOR ADULTS, \$14 FOR CHILDREN AGES 5-12, AND FREE FOR KIDS 4 AND UNDER. FOR RESERVATIONS, CALL 901.529.4000 OR PRESS 0.

## Afternoon Tea

PEABODY AFTERNOON TEA, SERVED IN CHEZ PHILIPPE, IS THE ONLY PLACE IN MEMPHIS TO EXPERIENCE THE ELEGANCE OF AFTERNOON TEA IN THE ENGLISH MANNER. ENJOY A THREE-COURSE MENU OF SAVORY TEA SANDWICHES, ASSORTED SWEETS, AND SCONES FROM THE PEABODY PASTRY SHOP IN ADDITION TO A SELECTION OF TEAS AND CAFFEINE-FREE CHILDREN'S TEAS. AFTERNOON TEA SERVED WEDNESDAY - SATURDAY, 1PM - 3:30PM. \$35 - \$45 FOR ADULTS, \$26 FOR CHILDREN (12 AND UNDER), PLUS TAX AND GRATUITY. INCLUDES VALET PARKING. RESERVATIONS REQUIRED, CALL 901.529.4000 OR PRESS 0.



## Peabody Deli & Desserts

PEABODY DELI & DESSERTS SERVES UP MORNING COFFEE, CONTINENTAL BREAKFAST ITEMS, SANDWICHES, AND A WIDE ARRAY OF DELICIOUS DESSERTS AND ICE CREAMS FROM THE PEABODY PASTRY SHOP. PEABODY MERCHANDISE, INCLUDING PEABODY DUCKMASTER CELEBRIDUCKS™, IS ALSO AVAILABLE. OPEN DAILY FROM 6AM.

## The Lobby Bar

THE LOBBY BAR, LOCATED IN THE HOTEL'S GRAND LOBBY, HAS BEEN REFERRED TO AS THE "LIVING ROOM OF MEMPHIS" AND IS THE PLACE TO SEE AND BE SEEN IN THE SOUTH. VOTED "BEST PEOPLE WATCHING" AND "BEST MARTINIS" BY THE READERS OF MEMPHIS MAGAZINE. IT'S ALSO THE PLACE TO WATCH THE MARCH OF THE PEABODY DUCKS. A SELECTION OF DESSERTS FROM THE PEABODY PASTRY SHOP ARE AVAILABLE THROUGHOUT THE DAY. BAR OPENS DAILY AT 10AM.

## The Corner Bar

THE CORNER BAR, A CASUAL AND COZY SPOT TO MEET FRIENDS AFTER WORK OR AFTER A MEETING. OFFERING A MENU OF JACK DANIEL'S-INSPIRED UPSCALE BAR FOOD AND DAILY DRINK SPECIALS. OPEN MONDAY-FRIDAY AT 4PM AND SATURDAY AND SUNDAY AT 11AM.





*The Peabody*  
MEMPHIS  
