



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 BANANAS FOSTER

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

LAND

**New York Strip**

POMMES PURÉE | PÉRIGEOUX SAUCE  
LION'S MANE AND OYSTER 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

**Peach**

CREMEUX | CARAMEL PIT | COTTON CANDY  
PINK PEACH SORBET

**Mango Lime Crème Brûlée**

MANGO | LIME CRÈME BRÛLÉE  
MACARON

**Strawberry Passionfruit Inspiration**

PASSIONFRUIT CHOCOLATE CRÈMEUX  
STRAWBERRY JELLY | PUFFED HAZELNUT CRUNCH

**Soufflé Du Jour**

FLAVOR CHANGES DAILY | CRÈME 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