



Four Courses \$98
Four Course Wine Pairing \$50

Seven Course Chef's Tasting \$135
Seven Course Wine Pairing \$75

EXECUTIVE CHEF ANDREAS KISLER
EXECUTIVE SOUS CHEF FERNANDO BEDOLLA
EXECUTIVE PASTRY CHEF KONRAD SPITZBART
SOMMELIER PRIYAANK GUPTA

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

150TH
ANNIVERSARY SPECIAL

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.

\$150

FOUR COURSES:

PLEASE CHOOSE ONE DISH FROM GARDEN, OCEAN, LAND AND CONFECTION.

GARDEN

Salade De Betteraves

BONNIE BLUE FARM GOAT CHEESE | POPPED QUINOA
CARAMELIZED ONION MOUSSE | MARCONA DUST

Salade De Jardin

PETIT SQUASH | ZUCCHINI | RADISH
CARROT RAVIOLI | GOLDEN BALSAMIC

Heirloom Tomato Gazpacho

BURRATA | BASIL SPONGE
OLIVE CROSTINI

Salade De Champignon

PORTOBELLO CONFIT | ROASTED KING TRUMPET
TRUFFLE FARRO

OCEAN

Crab Cake

CRISPY MANCHEGO RISOTTO | SPICY REMOULADE
TOMATO CONFIT

Sole Almandine +\$15

MARCONA ALMONDS | LUMP CRAB MEAT
DEHYDRATED TOMATO | BEURRE BLANC

Praise Du Jour

MINTED PEA RISOTTO | FENNEL | ROMESCO

Seared Sea Scallops

FRESH MANGO | MINT | RED ONION SALSA
COCONUT TAPIOCA | HARISSA KISSES



ADORNMENTS
ASSIETTE DE FROMAGE

Chef's selection of cheeses, jams, preserves, and accompaniments
+\$16 PP

LOBSTER BISQUE

Clams, black mussels, lobster tail, garlic crostini
+\$12 PP

TABLESIDE CAESAR SALAD

Classic preparation with a Chez Philippe interpretation
+\$15 PP

A5 TAKAMORI (SEARED) WAGYU

Roasted turnips, chanterelle dauphine, truffle périgueux demi
+\$MKT

TABLESIDE BANANAS FOSTER

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

LAND

New York Strip

BONE MARROW CRUST | BRAISED ASPARAGUS
ROASTED WINTER SQUASH | GREEN PEPPERCORN JUS

Colorado Rack of Lamb

GOAT CHEESE POLENTA CAKE | PICKLED VEGETABLES
HUCKLEBERRY LAMB JUS

Green Circle Chicken

PECORINO ENCRUSTED BREAST | HARICOT VERTS
LEG MEAT SAUSAGE | ROSEMARY JUS

New Zealand Elk

POMMES PURÉE | ROASTED ROOT VEGETABLE
SOUR CHERRY GASTRIC

CONFECTION

Gâteau Aux Pommes

WARM APPLE CAKE | MAPLE CINNAMON ICE CREAM
PUMPKIN SEED CLUSTERS | BEET TUILE

Brûlée Noix De Pécan

BOURBON VANILLA BRÛLÉE | PECAN PIE
LATTICE PIE CRUST COOKIE

Strawberry Passionfruit Inspiration

PASSIONFRUIT CHOCOLATE CRÉMEUX
STRAWBERRY JELLY | PUFFED HAZELNUT CRUNCH

Soufflé Du Jour

FLAVOR CHANGES NIGHTLY | CRÉME 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