



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

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

EXECUTIVE CHEF ANDREAS KISLER
EXECUTIVE PASTRY CHEF KONRAD SPITZBART
SOMMELIER PRIYAANK GUPTA

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

ANNIVERSARY SPECIAL

Royal Wagyu Truffle Burger

BRIOCHE BUN | BUTTER POACHED LOBSTER | CARAMELIZED ONION | ST ANDRE CHEESE | HUCKLEBERRY | PARMESAN BLACK TRUFFLE FRIES

Half bottle of Caymus Vineyards Cabernet Sauvignon, California 2017 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

Asparagus and Citrus

WHITE CHILLED ASPARAGUS | HYDROPONIC WATERCRESS
BABY ARUGULA | CITRUS SALAD | ROASTED PINE NUTS
BLOOD ORANGE CILANTRO DRESSING

Cauliflower and Truffle

ROASTED CAULIFLOWER POTAGE | TRUFFLE BRIOCHE
BLACK TRUFFLE SHAVINGS

Salade De Champignon

PORTOBELLO CONFIT | ROASTED KING TRUMPET
TRUFFLE FARRO

OCEAN

Crab Cake

CAROLINA GOLD SAFFRON RICE | BLACK BEANS
BABY GARBANZO BEANS | ROASTED PEPPER BUTTER SAUCE

Sole Almandine +\$15

MARCONA ALMONDS | LUMP CRAB MEAT
DEHYDRATED TOMATO | BEURRE BLANC

Chilean Sea Bass

SEARED SEA BASS | BRAISED FENNEL | FENNEL PURÉE
ROASTED CHIPOLINI | CHAMPAGNE BEURRE BLANC

Black Cod and Caviar

SEARED BLACK COD | CELERY, CARROT, PARSNIP TARTAR
CARROT VELOUTÉ | CELERY VELOUTÉ | OSETRA CAVIAR

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase the consumer's risk of food-borne illness.



ADORNMENTS
ASSIETTE DE FROMAGE

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

LOBSTER BISQUE

Lobster tail, garlic crostini, micro arugula
+\$12 PP

TABLESIDE CAESAR SALAD

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

A5 TAKAMORI (SEARED) WAGYU

Sweet potato, raisin fritter, roasted marinated cauliflower, winter truffle bordelaise
+\$MKT

TABLESIDE BANANAS FOSTER

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

LAND

Filet Mignon

BONE MARROW CRUST | BOURSIN CHEESE MASHED POTATOES
CRISPY SALSIFY | ROASTED TOPINAMBUR
HEIRLOOM TOMATO | BRIX DEMI

Colorado Rack of Lamb

GOAT CHEESE POLENTA CAKE | PICKLED VEGETABLES
HUCKLEBERRY LAMB JUS

Hen Pheasant

PHEASANT BREAST STUFFED | LEG CONFIT | RICOTTA | APPLE CAKE
CHESTNUT PURÉE | RED CABBAGE | CALVADOS-ROSEMARY SAUCE

New Zealand Elk

COUSCOUS | DRIED BERRIES | FRESH HERBS | GLAZED RUTABEGA
BUTTERNUT SQUASH PURÉE | BLACKBERRY PORT SAUCE

CONFECTION

Gâteau Aux Pommes

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

Almond Joy Crème Brûlée

COCONUT BRÛLÉE | MACARON
MARCONA ALMOND BRITTLE

Mousse au Chocolate au Lait

MILK CHOCOLATE | MAPLE BOURBON CENTER
POACHED PEAR | POP ROCKS

Soufflé Du Jour

FLAVOR CHANGES NIGHTLY | 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