



Chez

THANKSGIVING MENU



Four Course Prix Fixe \$140
Wine Pairing \$50 Four Selections

CAREFULLY CURATED BY THE CULINARY TALENTS OF
EXECUTIVE CHEF ANDREAS KISLER
CHEF DE CUISINE KEITH CLINTON
EXECUTIVE PASTRY CHEF KONRAD SPITZBART

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

AMUSE BOUCHE

FIRST

SABLEFISH, LOBSTER FUMET, KALUGA CAVIAR,
FRESH GRATED WASABI

SECOND

PAN SEARED SQUAB, TRUFFLE SABAYON,
LOCAL CARROT, PLUM

INTERMEZZO

THIRD

TEA BRINED HERITAGE FARMS TURKEY BREAST,
SMOKED TURKEY LEG JUS, ROASTED YELLOW
BEETS, MARINATED ZUCCHINI

DESSERT

PUMPKIN PIE
TOASTED PECANS, SPIKED CHANTILLY

OR

CRANBERRY PEAR RICOTTA CAKE
WHIPPED WHITE CHOCOLATE GANACHE,
LIME GINGER ANGLAISE

MIGNARDISES

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