



**PRIX FIXE**

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.*

PLEASE CHOOSE ONE DISH FROM  
FIRST COURSE, SECOND COURSE, THIRD COURSE, AND FOURTH COURSE.  
VEGETARIAN OPTIONS UPON REQUEST

**CHEZ SIGNATURE OFFERING**

*Introduced for The Peabody's 150th Anniversary in 2019 and back by popular demand.*

**Royal Wagyu Truffle Burger**

BRIOCHE BUN, BUTTER POACHED LOBSTER, CARAMELIZED ONION, ST ANDRÉ CHEESE, HUCKLEBERRY AIOLI, PARMESAN BLACK TRUFFLE FRIES

*Half bottle of Caymus Vineyards Cabernet Sauvignon, California included.*

**\$150**

**Four Courses \$130**

**Wine Pairing \$55 Four Selections**

**FIRST COURSE**

**Matsutake Mushroom Tortellini**

JONES ORCHARD TURNIP GREENS,  
PARMESAN BRODO, LEMON CONSERVA

**Grilled Pear**

POMEGRANATE, HAZELNUT, MINT, PICKLED FENNEL

**SECOND COURSE**

**Tuna Crudo**

TUNA CRUDO, AVOCADO, CHERRY BLOSSOM, GRAPEFRUIT

**Sablefish**

KALUGA CAVIAR, LOBSTER FUMET

**THIRD COURSE**

**Filet of Beef**

BLUE CHEESE ESPUMA, ALMOND TUILLE, BUTTERMILK CRUMB

**Elk Tenderloin**

KABOCHA SQUASH, BROWN BUTTER,  
GRAND MARNIER DEMI GLACÉ

**FOURTH COURSE**

**Brulee**

ALMOND AMARETTO, MACERATED CRANBERRIES,  
WHITE CHOCOLATE PEBBLES

**Pumpkin**

SPICED CAKE, PECAN BRITTLE, CRISP MERINGUE

**Toasted Banana Ice Cream**

VANILLA, GUAVA CURD, WHITE SESAME

**Chef's Selection of Cheeses**

PRESERVES AND ACCOMPANIMENTS



## CHEF'S TASTING MENU

Seven Courses *\$160*  
Wine Pairing *\$80* Six Selections  
*Vegetarian Tasting Menu upon request*

### AMUSE

AN ARTFUL TASTE FROM THE CHEF

### BREAD COURSE

#### FIRST

TUNA CRUDO, AVOCADO, CHERRY BLOSSOM, GRAPEFRUIT

#### SECOND

MATSUTAKE MUSHROOM TORTELLINI, JONES ORCHARD  
TURNIP GREENS, PARMESAN BRODO, LEMON CONSERVA

#### THIRD

SABLEFISH, KALUGA CAVIAR, LOBSTER FUMET

#### INTERMEZZO

REST A MOMENT

#### FOURTH

ELK TENDERLOIN, KABOCHA SQUASH, BROWN BUTTER,  
GRAND MARNIER DEMI GLACÉ

#### FIFTH

BEEF TENDERLOIN, BLUE CHEESE ESPUMA,  
ALMOND TUILLE, BUTTERMILK CRUMB

#### FINALE

TOASTED BANANA ICE CREAM, VANILLA,  
GUAVA CURD, WHITE SESAME

### ENHANCEMENTS

#### Tableside Truffles *\$50*

FRESHLY SHAVED TRUFFLES TABLESIDE  
FOR SAVORY OPTIONS EXCEPT SEAFOOD

#### Caviar *\$50*

CAVIAR OFFERED TABLESIDE FOR SEAFOOD OPTIONS

*Gratuity and taxes additional. Consuming raw or undercooked meats, poultry, shellfish  
or eggs may increase the consumer's risk of food-borne illness. REV 11.10.23*