



**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.

**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**

**Chantarelle Ravioli Dauphine**

BROWN BUTTER, LEMON, SORREL

**Panther Creek Farms Tomato**

GRILLED FENNEL, PISTACHIO, BASIL & LEMON, DASHI  
*(Seasonal and Locally Sourced)*

**SECOND COURSE**

**Tuna Crudo\***

TUNA CRUDO, AVOCADO, CHERRY BLOSSOM, GRAPEFRUIT

**Diver Scallop\***

FINGER LIMES, PANNA GRATTA, TROUT ROE, KOHLRABI

**THIRD COURSE**

**Beef Tenderloin\***

POMME & COMTE CROQUETTE, DEMI GLACE

**Elk Tenderloin\***

CONFIT PEARL ONION, PLUM, DAIKON, CRISPY GARLIC

**FOURTH COURSE**

**Blackberry Sherbet**

SESAME GRAHAM, ELDERFLOWER & CASSIS  
*(Seasonal and Locally Sourced)*

**Chocolate Crème**

BLOOD ORANGE, ESPRESSO, MASCARPONE, AND HAZELNUT

**Duck and Bubbles**

PEANUT BUTTER CREMEUX, MILK CHOCOLATE, RICE KRISPIE TREAT

**Chef's Selection of Cheeses**

PRESERVES AND ACCOMPANIMENTS



## CHEF'S TASTING MENU

Seven Courses *\$160*  
Wine Pairing *\$80* Six Selections

### AMUSE

AN ARTFUL TASTE FROM THE CHEF

### BREAD COURSE

#### FIRST

TUNA CRUDO, AVOCADO, CHERRY BLOSSOM, GRAPEFRUIT\*

#### SECOND

CHANTARELLE RAVIOLI DAUPHINE,  
BROWN BUTTER, LEMON, SORREL

#### THIRD

DIVER SCALLOP, KOHLRABI, FINGER LIMES,  
PANNA GRATTA, TROUT ROE\*

#### INTERMEZZO

MINT SORBET, LIME GEL, JONES ORCHARD WATERMELON

#### FOURTH

ELK TENDERLOIN, CONFIT PEARL ONION,  
PLUM, DAIKON, CRISPY GARLIC\*

#### FIFTH

BEEF TENDERLOIN, POMME & COMTE CROQUETTE,  
DEMI-GLACE\*

#### FINALE

PANTHER CREEK FARMS BLACKBERRY SHERBET,  
SESAME GRAHAM, ELDERFLOWER & CASSIS

### ENHANCEMENTS

#### Truffles *\$50*

FRESHLY SHAVED TRUFFLES

#### Caviar *\$75*

CAVIAR OFFERED 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 7.18.24*