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

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

Heirloom Tomato
Fennel frond, shio koji, nasturtium oil, basil seeds, tomatoes hand selected locally by the culinary team

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 glace

FOURTH COURSE

Brulee
Almond amaretto, macerated cranberries, white chocolate pebbles

Pumpkin
Spiced cake, pecan brittle, crisp meringue

Tarragon Ice Cream
Orange shaved ice, lime zest, hazelnuts

Chef’s Selection of Cheeses
Preserves and accompaniments

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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
TARRAGON ICE CREAM, ORANGE SHADED ICE, LIME ZEST, HAZELNUTS

ENHANCEMENTS

Tableside Truffles $50
FRESHLY SHAVED TRUFFLES TABLESIDE FOR SAVORY OPTIONS EXCEPT SEAFOOD

Caviar $50
CAVIAR OFFERED TABLESIDE FOR SEAFOOD OPTIONS

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