



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 \$50 Four Selections

FIRST COURSE

Chanterelle Mushrooms

BRAISED FENNEL, BASIL, CRISPY LEEK

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

Langoustine

TARRAGON & BASIL FUMET, TROUT ROE, OCEAN GREENS

THIRD COURSE

Beef Tenderloin

BLUE CHEESE ESPUMA, ALMOND TUILLE, BUTTERMILK CRUMB

Braised Short Rib

HEARTS OF PALM, APPLE, ORANGE AND GINGER GLACE

FOURTH COURSE

Coconut Panna Cotta

PINEAPPLE, MACADAMIA, ROSEMARY

Chocolate Confection

HAZELNUT, CHERRY, ANCHO CHILE

Tarragon Ice Cream

ORANGE SHAVED ICE, LIME ZEST, HAZELNUTS

Chef's Selection of Cheeses

PRESERVES AND ACCOMPANIMENTS



CHEF'S TASTING MENU

Seven Courses *\$160*
Wine Pairing *\$75* Six Selections
Vegetarian Tasting Menu upon request

AMUSE

AN ARTFUL TASTE FROM THE CHEF

BREAD COURSE

FIRST

TUNA CRUDO, AVOCADO, CHERRY BLOSSOM, GRAPEFRUIT

SECOND

CHANTERELLE MUSHROOMS, BRAISED FENNEL,
BASIL, CRISPY LEEK

THIRD

LANGOUSTINE, TARRAGON & BASIL FUMET,
TROUT ROE, OCEAN GREENS

INTERMEZZO

REST A MOMENT

FOURTH

BRAISED SHORT RIB, HEARTS OF PALM, APPLE,
ORANGE AND GINGER GLACE

FIFTH

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

FINALE

TARRAGON ICE CREAM, ORANGE SHAVED 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

Gratuity and taxes additional. Consuming raw or undercooked meats, poultry, shellfish
or eggs may increase the consumer's risk of food-borne illness. REV 8.24.23