



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

Morel Mushrooms

GRILLED WHITE ASPARAGUS, WILD RAMPS, FAVA BEANS,
CITRUS CONSERVA, PANNA GRATTA

Grilled Satsuma

BONNIE BLUE FARMS FETA, PECAN CRUMB, FENNEL, MINT

SECOND COURSE

Tuna Crudo

TUNA CRUDO, AVOCADO, CHERRY BLOSSOM, GRAPEFRUIT

Lobster Caramelle Pasta

FENNEL FUMET, SMOKED TROUT ROE, DULSE, PEAU DE POULET

THIRD COURSE

Filet of Beef

BLUE CHEESE ESPUMA, ALMOND TUILLE, BUTTERMILK CRUMB

Elk Tenderloin

CONFIT PEARL ONION, PLUM, DAIKON, CRISPY GARLIC

FOURTH COURSE

Grilled Ricotta Cake

CHERRY, CHAMPAGNE ANGLAISE, WALNUT CRUMB,
CHÈVRE ICE CREAM

Luscious Lychee

MATCHA SPONGE, STRAWBERRY GELEE, LYCHEE MOUSSE

Chocolate Crème

BLOOD ORANGE, ESPRESSO, MASCARPONE, AND HAZELNUT

Chef's Selection of Cheeses

PRESERVES AND ACCOMPANIMENTS

*Gratuity and taxes additional. Consuming raw or undercooked meats, poultry, shellfish
or eggs may increase the consumer's risk of food-borne illness. REV 3.7.24*



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

MOREL MUSHROOMS, GRILLED WHITE ASPARAGUS,
WILD RAMPS, FAVA BEANS, CITRUS CONSERVA,
PANNA GRATTA

THIRD

LOBSTER CARAMELLE PASTA, FENNEL FUMET,
SMOKED TROUT ROE, DULSE, PEAU DE POULET

INTERMEZZO

REST A MOMENT

FOURTH

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

FIFTH

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

FINALE

CHOCOLATE CRÈME, BLOOD ORANGE, ESPRESSO,
MASCARPONE, AND HAZELNUT

ENHANCEMENTS

Tableside Truffles *\$50*

FRESHLY SHAVED TRUFFLES TABLESIDE

Caviar *\$50*

CAVIAR OFFERED FOR SEAFOOD OPTIONS

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