



CHRISTMAS DAY MENU



Four Course Prix Fixe **\$145**
Wine Pairing **\$55** Four Selections

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.

WELCOME JUICE

CHERRY & BLOOD ORANGE

AMUSE BOUCHE

ROASTED LEEK AND CAVIAR
PARMESAN & PISTACHIO

FIRST

CRANBERRY, APPLE TART TATIN,
GOLD LEAF, LOCAL MINT

INTERMEZZO

SECOND

LOBSTER TAIL, PEA, BASIL & BRIOCHE

THIRD

ELK, TRUFFLE, AERATED PARSNIP
AND SAUCE PERIGUEUX

DESSERT

BUCHE DE NOEL
SPICED CAKE, CRÈME AU BEURRE,
CRANBERRY CURD

MIGNARDISES

Gratuity and taxes additional. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase the consumer's risk of food-borne illness. REV 12.2024