



## CHRISTMAS EVE MENU



Four Course Prix Fixe **\$140**  
Wine Pairing **\$50** 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.*

### AMUSE BOUCHE

#### FIRST

BRAISED MAITAKE MUSHROOM, LEEK SOUBISE,  
CASSOULET, PISTACHIO

#### SECOND

DIVER SCALLOP, TRUFFLE POMME PUREE,  
BEURRE NOIR, SORREL

#### INTERMEZZO

#### THIRD

FILET OF BEEF, ROSEMARY SWEET POTATO DAUPHINOIS,  
CHEVRE MERENGUE

#### DESSERT

YULE LOG  
CHOCOLATE SPONGE, NOISETTE, CRANBERRY COMPOTE  
OR

BRULÉE  
PUMPKIN LATE, APPLE CIDER MACARON, WHITE  
CHOCOLATE PEBBLE

### MIGNARDISES

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