



THANKSGIVING 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

POMEGRANATE & CINNAMON

AMUSE BOUCHE

PERSIMMON AND MERENGUE
PEAR AND PORT GELEE

FIRST

SQUASH CARMELLE, PECAN CRUMB,
BRASSICAS AND SHALLOT CONFIT

INTERMEZZO

SECOND

TRUFFLE STUFFED SQUAB, CHATEAUBRIAND,
BAY LEAF TUILE

THIRD

HERITAGE FARMS TURKEY, SWEET POTATO
& CHEVRE, SAUCE POIVRADE

DESSERT

PUMPKIN BAVAROIS
CHOCOLATE BRULEE, BROWN BUTTER,
MICRO SPONGE CRISP HONEYCOMB

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 11.2024