



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

Doppio Ravioli

CHANTARELLE AND BRAISED GREENS DOPPIO RAVIOLI,
BROWN BUTTER VELOUTÉ, SHAVED PORCINI

Smoked Honey Crisp Apple Tart

ORANGE GEL, LEMON BALM MINT

SECOND COURSE

Tuna Crudo*

TUNA CRUDO, AVOCADO, CHERRY BLOSSOM, GRAPEFRUIT

Diver Scallop*

FINGER LIMES, PANNA GRATTA, TROUT ROE, KOHLRABI

THIRD COURSE

Beef Filet*

ROASTED SUNCHOKE, POMMES DE TERRE FONDANTES,
SAGE, HAZELNUT, DEMI-GLACE

Elk Tenderloin*

CONFIT PEARL ONION, PLUM, DAIKON, CRISPY GARLIC

FOURTH COURSE

Blueberry Semifreddo

YUZU, OLIVE OIL CAKE, CRISP MERINGUE, MINT
(Locally Sourced from Wilson Farms)

Chocolate Sorbet

COCONUT PANNA COTTA, GRILLED PINEAPPLE

Duck and Bubbles

PEANUT BUTTER CREMEUX, MILK CHOCOLATE, RICE KRISPIE TREAT

Chef's Selection of Cheeses

PRESERVES AND ACCOMPANIMENTS



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

CHANTRELLE AND BRAISED GREENS DOPPIO RAVIOLI,
BROWN BUTTER VELOUTÉ, SHAVED PORCINI

THIRD

DIVER SCALLOP, KOHLRABI, FINGER LIMES,
PANNA GRATTA, TROUT ROE*

INTERMEZZO

FOURTH

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

FIFTH

BEEF FILET, ROASTED SUNCHOKE, POMMES DE TERRE
FONDANTES, SAGE, HAZELNUT, DEMI-GLACE*

FINALE

WILSON FARMS BLUEBERRY SEMIFREDDO, YUZU,
OLIVE OIL CAKE, CRISP MERINGUE, MINT

ENHANCEMENTS

Truffles \$50

FRESHLY SHAVED TRUFFLES

Caviar \$75

CAVIAR OFFERED 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 10.10.24*