



**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.  
VEGETARIAN OPTIONS UPON REQUEST

**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**

**Roasted Maitake Mushroom**

CASSOULET, SHERRY, PISTACHIO

**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**

**Brulee**

ORANGE CREAM, MARMALADE, COCONUT TULIE

**Luscious Lychee**

MATCHA SPONGE, STRAWBERRY GELEE, LYCHEE MOUSSE

**Chocolate Crème**

BLOOD ORANGE, ESPRESSO, MASCARPONE, AND HAZELNUT

**Chef's Selection of Cheeses**

PRESERVES AND ACCOMPANIMENTS