



**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 \$50 Four Selections**

**FIRST COURSE**

**Sunflower Seed Risotto**

SUMMER TRUFFLE, GREEN GODDESS, BROWN BUTTER

**Heirloom Tomato**

FENNEL FROND, SHIO KOJI, NASTURTIUM OIL, BASIL SEEDS,  
TOMATOES HAND SELECTED LOCALLY BY THE CULINARY TEAM

**SECOND COURSE**

**Tuna Crudo**

TUNA CRUDO, AVOCADO, CHERRY BLOSSOM, GRAPEFRUIT

**Langoustine**

TARRAGON & BASIL FUMET, TROUT ROE, OCEAN GREENS

**THIRD COURSE**

**Beef Tenderloin**

BLUE CHEESE ESPUMA, ALMOND TUILLE, BUTTERMILK CRUMB

**Braised Short Rib**

HEARTS OF PALM, APPLE, ORANGE AND GINGER GLACE

**FOURTH COURSE**

**Coconut Panna Cotta**

PINEAPPLE, MACADAMIA, ROSEMARY

**Chocolate Confection**

HAZELNUT, CHERRY, ANCHO CHILE

**Tarragon Ice Cream**

ORANGE SHAVED ICE, LIME ZEST, HAZELNUTS

**Chef's Selection of Cheeses**

PRESERVES AND ACCOMPANIMENTS



## CHEF'S TASTING MENU

Seven Courses *\$160*  
Wine Pairing *\$75* Six Selections  
*Vegetarian Tasting Menu upon request*

### AMUSE

AN ARTFUL TASTE FROM THE CHEF

### BREAD COURSE

#### FIRST

TUNA CRUDO, AVOCADO, CHERRY BLOSSOM, GRAPEFRUIT

#### SECOND

SUNFLOWER SEED RISOTTO, SUMMER TRUFFLE,  
GREEN GODDESS, BROWN BUTTER

#### THIRD

LANGOUSTINE, TARRAGON & BASIL FUMET,  
TROUT ROE, OCEAN GREENS

#### INTERMEZZO

REST A MOMENT

#### FOURTH

BRAISED SHORT RIB, HEARTS OF PALM, APPLE,  
ORANGE AND GINGER GLACE

#### FIFTH

BEEF TENDERLOIN, BLUE CHEESE ESPUMA,  
ALMOND TUILLE, BUTTERMILK CRUMB

#### FINALE

TARRAGON ICE CREAM, ORANGE SHAVED ICE,  
LIME ZEST, HAZELNUTS

### ENHANCEMENTS

#### Tableside Truffles *\$50*

FRESHLY SHAVED TRUFFLES TABLESIDE  
FOR SAVORY OPTIONS EXCEPT SEAFOOD

#### Caviar *\$50*

CAVIAR OFFERED TABLESIDE 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 8.17.23

