



Sommelier's Tasting Dinner

Smoked Trout & Honey Crisp Apple

SMOKED TROUT AND BUTTER POACHED HONEY CRISP APPLE IN WILD RICE CREPE WITH A CELERY ROOT SALAD
Nicolas Potel, Pouilly Fuissé, 2012

Venison & Cranberry

SEARED VENISON LOIN WITH BRAISED RED CABBAGE, A PERSIMMON FLAN & A CRANBERRY GOAT CHEESE DUMPLING
Famille Perrin, Côtes du Rhône Villages, 2011

Key Lime

GRAHAM SABLE, BAVARIAN & RASPBERRY GASTRIQUES SMOKED COCONUT ICE CREAM
Château Roumieu-Lacoste, Sauternes, 2010

Three Courses \$80.00 Three Course Wine Pairing \$34.00

Chef's Tasting Dinner

French Onion Soup

TRADITIONAL ONION SOUP WITH GRUYERE & A CEMBERT PASTRY PILLOW
Alaine Combard, "Atmosphere" Rosé, Provence, 2012

Lobster & Black-Eyed Pea

TARRAGON BUTTER POACHED LOBSTER, BLACK-EYED PEA BRULÉE & CRAWFISH BEIGNET
Louis Jadot Pouilly Fuisse 2013

Chilean Sea Bass & Hemp

PAN-SEARED SEA BASS CRUSTED WITH HEMP SEED, ZUCCHINI POPPER, FRENCH COCO BEAN PURÉE & ROASTED GARLIC AIOLI
Château de Parenchere, Blanc Sec, Bordeaux, 2011

New York Strip Beef Loin & Topinambur

SEARED NEW YORK STRIP, LYONAISE POTATOES, JERUSALEM ARTICHOKE TARTLETTE & CARDAMOM PORT WINE SAUCE
Clos La Catoule, Cahors, 2012

Brûlée

TRIO OF LEMON BLUEBERRY, CARAMELIZED WHITE CHOCOLATE & ANCHO CHILI PEACH BRÛLÉE
Château Roumieu-Lacoste, Sauternes, 2010

Five Courses \$105.00 Five Course Wine Pairing \$46.00

EXECUTIVE CHEF ANDREAS KISLER
EXECUTIVE PASTRY CHEF KONRAD SPITZBART
SOMMELIER CHRIS WICHER

Chez Philippe is proud to support local & sustainable food sources.

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

4-10-15

Chez Philippe

appetizers & salads

Haricot Vert & Mushroom

FRENCH GREEN BEANS, MARINATED SHALLOTS, BRAISED PORTABELLA MUSHROOM, FLAX SEED ENCRUSTED GOAT CHEESE & ALMOND BUTTER DRESSING

Crab & Barley

SEARED CRAB CAKE, BARLEY AND SWEET POTATO WITH AN ORANGE-GREEN PEPPERCORN BUTTER SAUCE

Lobster & Black-Eyed Pea

TARRAGON BUTTER POACHED LOBSTER, BLACK-EYED PEA BRULÉE & CRAWFISH BEIGNET

Escargot & Fried Quail Egg

BAKED ESCARGOT IN AN HERB MORNAY WITH ROASTED GARLIC STREUSEL & FRIED QUAIL EGG

Arugula & Pear

BABY ARUGULA, PORT WINE POACHED PEAR, HONEY ROASTED PECANS, FETA CHEESE & WHITE BALSAMIC CHAMPAGNE DRESSING

Smoked Trout & Honey Crisp Apple

SMOKED TROUT AND BUTTER POACHED HONEY CRISP APPLE IN WILD RICE CREPE WITH A CELERY ROOT SALAD

Caesar Salad

HEARTS OF ROMAINE, PARMIGIANO REGGIANO, CROUTON & WHITE ANCHOVY FILETS

French Onion Soup

TRADITIONAL ONION SOUP WITH GRUYERE & A CAMEMBERT PASTRY PILLOW

Soup du Jour

FEATURED SOUP

main course

Venison & Cranberry

SEARED VENISON LOIN WITH BRAISED RED CABBAGE, A ROASTED CHESTNUT FLAN & A CRANBERRY GOAT CHEESE DUMPLING

Veal Medallion & Cheek

SEARED VEAL TENDER, BRAISED VEAL CHEEK, FROMAGE BLANC, ROASTED RED PEPPER STONE-GROUND GRITS, WHITE ASPARAGUS & BASIL NAAGE

Lamb Chop & Loin

LAMB CHOP & LAMB LOIN WITH FETA-HERB CRUST, RATATOUILLE, OLIVE-ROASTED PEPPER RISOTTO & THYME AU JUS

New York Strip Beef Loin & Topinambur

SEARED NEW YORK STRIP, LYONNAISE POTATOES, JERUSALEM ARTICHOKE TARTLETTE & CARDAMOM PORT WINE SAUCE

Pheasant & Truffle

PAN-SEARED PHEASANT WITH BRAISED BRUSSELS SPROUTS & MIXED DRIED BERRIES, TRUFFLE PERUVIAN POTATO IN A CASSIS SAUCE

Chilean Sea Bass & Hemp

PAN-SEARED SEA BASS CRUSTED WITH HEMP SEED, ZUCCHINI POPPER, FRENCH COCO BEAN PURÉE & ROASTED GARLIC AIOLI

Dover Sole & Mushroom

SEARED DOVER SOLE, STUFFED MUSHROOM WITH GOLDEN BEET RAGOUT & GREEN ONION WHIPPED POTATOES

Swordfish & Prawn

PAN-SEARED SWORDFISH, CITRUS- GRILLED PRAWNS WITH SAFFRON BOMBA RICE & ROASTED GRAIN OF PARADISE NAGE

Sea Scallop & Claw

BROWN BUTTER-BASTED SEA SCALLOPS, CRISPY LOBSTER CLAW, FENNEL FLAN & GINGER CARROT JUS

desserts

The Peabody Signature Equinox Cake

FAMOUS HAZELNUT CHOCOLATE TORTE, GIANDUJA BRÛLÉE CENTER

Chocolate & Beer

OATMEAL STOUT-SOAKED BANANA POUND CAKE, STOUT GANACHE BUTTERSCOTCH POT DE CRÈME & HONEY-WALNUT GRANOLA

Assorted Cheese Plate

SELECTION OF IMPORTED & DOMESTIC CHEESES

Brûlée

TRIO OF LEMON BLUEBERRY, CARAMELIZED WHITE CHOCOLATE & ANCHO CHILI PEACH BRÛLÉE

Chocolat a'la Bavaroise

TRIPLE CHOCOLATE BAVARIAN & CHOCOLATE HAZELNUT STREUSEL WITH SOUR MASH CARAMEL ANGLAISE

Key Lime

GRAHAM SABLE, BAVARIAN & RASPBERRY GASTRIQUES SMOKED COCONUT ICE CREAM

Soufflé Du Jour

PLEASE ORDER WITH YOUR ENTRÉE

House-Made Ice Creams & Sorbets

ICE CREAMS- *Tahitian vanilla, chocolate chocolate chip, salted peanut caramel*

SORBETS- *lemon-sage, strawberry-basil, green apple*

Three Courses \$80.00

Three Course Wine Pairing \$34.00