



NEW YEAR'S EVE IN

Chez Philippe

DECEMBER 31, 2021

RESERVATIONS MUST BE MADE IN ADVANCE AND PREPAID
AND WILL BE AVAILABLE STARTING AT 5:30PM

\$165 PER PERSON

PLUS SALES TAX AND SERVICE CHARGE

WITH WINE PAIRING \$225 PER PERSON

PLUS SALES TAX AND SERVICE CHARGE

MENU DEGUSTATION

Amuse Bouche

FIRST COURSE

FENNEL FLAN WITH OSSETRA CAVIAR | ANISE SEED CRISP
LOUIS PERDRIER BRUT FRANCE NV

SECOND COURSE

Lobster "Screwdriver"

ORANGE POACHED MAIN LOBSTER WITH VODKA SABAYON
CREAMED CAROLINA GOLDEN RICE
CHATEAU DE VALMER VOUVRAY LOIRE 2017

THIRD COURSE

Braised Veal Cheeks

MUSHROOM RAGOUT | ZA'ATAR BREAD DUMPLING
L'ÉCOLE NO. 41 FRENCHTOWN COLUMBIA VALLEY 2016

INTERMEZZO

RASPBERRY CHAMPAGNE SORBET

MAIN COURSE

Loin of Venison

RED CABBAGE | POTATO ROULADE | CHARRED ROMANESCO
BROCCOLI | GIN AND HIBISCUS SAUCE
CHATEAU BLAIGNAN MEDOC BORDEAUX 2016

DESSERT COURSE

Dulce Chocolate Sensation

NOISETTE BRÛLÉE CENTER | WHIPPED ESPRESSO
ROYAL TOKAJI 5 PUTTONYOS ASZÚ HUNGARY 2013

TAKE HOME

PEABODY'S HOMEMADE POP TART