

# *Philippe*

by Philippe Chow

## THREE COURSES \$55 PER PERSON

Pricing Does Not Include Beverages, Tax or Gratuity | No Substitutions  
Select One Item From Each Category

### FIRST COURSE

#### **Chicken Lettuce Wraps \*\***

zucchini, bamboo shoots, hoisin sauce

#### **Chicken Satay GF N**

prepared on a skewer, Chef Chow's famous peanut sauce

#### **Shrimp Satay GF N**

prepared on a skewer, Chef Chow's famous peanut sauce

#### **Vegetable Lettuce Wraps V**

zucchini, bamboo shoots, hoisin sauce

#### **Vegetable Lo-Mein**

hand-pulled noodles

### SECOND COURSE

#### **Filet Mignon and Green Beans\***

sautéed tenders; spicy brown garlic sauce

#### **Special Prawns GF**

clear sweet and sour sauce

#### **Sweet and Sour Chicken GF**

chicken breast tenders; red and green bell pepper,  
pineapple, sweet and sour sauce

#### **Vegetable Stir Fry V**

garlic sauce

#### **Wok Seared Branzino Filet**

sweet and spicy sauce; seared eggplant

### SERVED WITH

#### **Broccoli GF V**

garlic sauce

#### **Vegetable Fried Rice V\*\***

### DESSERTS

#### **Chocolate Layer Cake**

#### **Red Velvet Cake**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs may increase your risk of foodborne illness.

N Contains Nuts | GF Gluten-Free | \*\* Gluten-Free By Request | V Vegan | 20% Gratuity Will Be Added



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