

THE TENNESSEAN

DINING

World renown chef Philippe Chow opening Nashville fine dining restaurant



Oct. 2, 2025, 3:35 p.m. CT





Executive Chef Philippe Chow demonstrates his method of carving his signature dish, Peking duck, at Philippe Chow in Nashville, Tenn., Monday, Sept. 29, 2025.

Denny Simmons / The Tennessean



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A freshly carved plate of Peking duck at Philippe Chow in Nashville, Tenn., Monday, Sept. 29, 2025.





Executive Chef Philippe Chow separates a Mandarin-style pancake to serve the combination of Peking duck, cucumber, scallion and plum sauce at Philippe Chow in Nashville, Tenn., Monday, Sept. 29, 2025.

Denny Simmons / The Tennessean



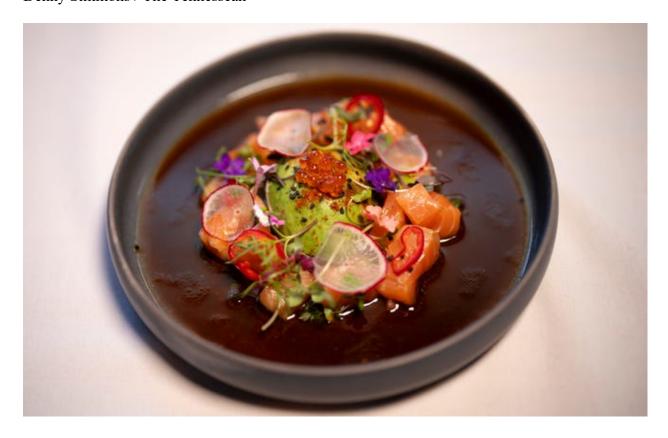
Executive Chef Philippe Chow adds plum sauce to a Mandarin-style pancake to combine Peking duck, cucumber and scallion, an iconic Philippe Chow dish, at Philippe Chow in Nashville, Tenn., Monday, Sept. 29, 2025.





Peking duck, cucumber, scallion and plum sauce served on a Mandarin-style pancake at Philippe Chow in Nashville, Tenn., Monday, Sept. 29, 2025.

Denny Simmons / The Tennessean





Kelp-cured Chinook king salmon crudo with avocado, bourbon ponzu, pickled fresnos, radishes, salmon caviar, micro wasabi and black sesame seeds at Philippe Chow in Nashville, Tenn., Monday, Sept. 29, 2025.



Hamachi crudo with pickled melon, lychee, aji de amarillo, scallion, ginger oil and leek sprouts at Philippe Chow in Nashville, Tenn., Monday, Sept. 29, 2025. Denny Simmons / The Tennessean





American wagyu bone marrow – glazed with a miso–Szechuan–gochujang marinade – and tartare, uni aioli, tobiko and crispy furikake-dusted rice cracker at Philippe Chow in Nashville, Tenn., Monday, Sept. 29, 2025.





Scallion milk bread with house-made XO butter at Philippe Chow in Nashville, Tenn., Monday, Sept. 29, 2025.







Executive Chef Philippe Chow stands for a portrait at his newest restaurant, Philippe Chow, in Nashville, Tenn., Monday, Sept. 29, 2025.

Denny Simmons / The Tennessean



Executive Chef Jason Francisco stands for a portrait at Philippe Chow in Nashville, Tenn., Monday, Sept. 29, 2025.





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