

Philippe[®]

by Philippe Chow

EVENT MENU



*Star sightings at the glitzy, white-tablecloth original in NYC have included actors **Forest Whitaker**, **Nick Cannon**, **Rihanna** and **Adam Sandler**.*

– Eater DC

"Philippe by Philippe Chow is a celebrated Beijing-style Chinese restaurant, largely credited for first bringing upscale Chinese dining to American audiences..."

– Tasting Table



GOLDEN TASTING EXPERIENCE

95 per person

This tasting experience includes all the dishes listed below. Multiple plates of each dish will be served for the group to share.

First Course

Vegetable Dumplings
Chicken Lettuce Wraps **GF***
Chicken Satay **D N GF**
Vegetable Spring Rolls
Honey Glazed Spare Ribs

Second Course

Beijing Chicken **N**
Chilean Sea Bass **GF***
Filet Mignon and Green Beans
Nine Seasons Spicy Prawns **GF**

Third Course

Crispy Duck **GF***
(Substitute Peking Duck +20pp) **GF***

Sides

Vegetable Fried Rice
Sautéed Broccoli **V VG* GF***
Vegetable Lo Mein **V**

Fourth Course

Chocolate Trilogy Cake **D**
Ice Cream **D**
Peanut Butter Explosion **N D**
Red Velvet Cake **D**

GF Gluten-Free | **GF*** Gluten-Free By Request | **D** Dairy | **N** Contains Nuts
V Vegetarian | **VG** Vegan | **VG*** Vegan By Request



GRAND TASTING EXPERIENCE

125 per person

This tasting experience includes all the dishes listed below. Multiple plates of each dish will be served for the group to share.

First Course

Truffle Chicken Potstickers
 Beef Satay **DNGF**
 Chicken Lettuce Wraps **GF***
 Chicken Satay **DNGF**
 Honey Glazed Spare Ribs
 Salt and Pepper Calamari

Second Course

House Mignon **GF***
 Salt and Pepper Prawns **GF**
 Special Prawns **GF**
 Sweet and Sour Chicken **GF**
 Wok-Seared Branzino **GF**

Third Course

Peking Duck **GF***

Sides

Vegetable Fried Rice
 Sautéed Broccoli **V VG* GF***
 Vegetable Stir-Fry **V GF**

Fourth Course

Chocolate Trilogy Cake **D**
 Nutella Beignet
 Red Velvet Cake **D**
 Seasonal Sorbet



GF Gluten-Free | **GF*** Gluten-Free By Request | **D** Dairy | **N** Contains Nuts
V Vegetarian | **VG** Vegan | **VG*** Vegan By Request

CROWN TASTING EXPERIENCE

145 per person

This tasting experience includes all the dishes listed below. Multiple plates of each dish will be served for the group to share.

First Course

Truffle Chicken Potstickers
 Chicken Lettuce Wraps **GF***
 Chicken Satay **D N GF**
 Vegetable Spring Rolls
 Grand Walnut Sesame Prawns **D N GF**

Second Course

Chilean Sea Bass **GF***
 Nine Season Spicy Prawns
 House Mignon **GF***
 Kung Pao Chicken **N**
 Salt & Pepper Lobster

Third Course

Peking Duck **GF***

Sides

Shanghai Noodles
 Vegetable Fried Rice
 Sautéed String Beans **V VG* GF***

Fourth Course

Cotton Candy Baked Alaska Flambéed Tableside **D**
 Ice Cream **D**
 Red Velvet Cake **D**
 Nutella Beignet

GF Gluten-Free | **GF*** Gluten-Free By Request | **D** Dairy | **N** Contains Nuts
V Vegetarian | **VG** Vegan | **VG*** Vegan By Request



HORS D'OEUVRES

hors d'oeuvres passed butler-style – select any five

1 HOUR 40pp | 2 HOUR 70pp | 3 HOUR 100pp

Signature Satay

Chicken, Shrimp, Beef **D N GF**

Lobster (+12pp) **D N GF**

Chicken

Beijing Chicken **N**

Kung Pao Chicken **N**

Sweet and Sour Chicken **GF**

Seafood

Grand Walnut Sesame Prawns **D N GF**

Salt and Pepper Calamari **GF**

Salt and Pepper Prawns **GF**

Special Prawns **GF**

Beef

Filet Mignon Tips **GF***

Tofu and Vegetables

Crispy Cauliflower **V GF***

Salt and Pepper Eggplant **V GF**

Scallion Pancakes **V**

Crispy Spring Rolls

Duck

Vegetable **V**

Dim Sum

Truffle Chicken Potstickers

Dry Aged Crispy Beef

Dumplings

Steamed Pork Dumplings

Steamed Vegetable Dumplings

Sweets

Chocolate Trilogy Cake **D**

Peanut Butter Explosion

Nutella Beignets

Mango and Lime Sorbet

Red Velvet Cake **D**



GF Gluten-Free | GF* Gluten-Free By Request | D Dairy | N Contains Nuts
V Vegetarian | VG Vegan | VG* Vegan By Request

COCKTAILS & HORS D'OEUVRES

selection of five hors d'oeuvres with an open bar package

THE DISTRICT

non-premium open bar

selection of five hors d'oeuvres
passed butler-style

1 HOUR 70pp

2 HOUR 110pp

3 HOUR 140pp

CAPITAL HILL

premium open bar

welcome prosecco reception

selection of six hors d'oeuvres
passed butler-style

1 HOUR 80pp

2 HOUR 125pp

3 HOUR 175pp



Please note that shots are not part of any of the open bar offerings.

BEVERAGE SELECTIONS

NON-PREMIUM OPEN BAR

2 HOUR 60pp

3 HOUR 90pp

Spirits Sample Selections:

vodka: Tito's, Grey Goose | *gin*: Tanqueray, Hendrick's | *rum*: Bacardi, Myer's
tequila: Codigo Blanco | *whiskey*: Jameson, Proper 12 | *bourbon*: Great Jones limited allocation
rye: Michter's | *scotch*: Glenlivet 12, Johnnie Walker Black | *cognac*: Rémy Martin VS

Wine Sample Selections:

sparkling: Gérard Bertrand Cremate de Limoux Brut Rosé | *rosé*: Hampton Water Rosé
white: McBride Sisters Collection Sauvignon Blanc, The Seeker Mosel Riesling, Chalk Hill Chardonnay
red: Maison Louis Jabot Pinot Noir, Charles Krug Cabernet Sauvignon, Bodega Norton Reserva Malbec, Turley Red Zinfandel

Beer Sample Selections: Tsingtao Lager, Abita Light Lager, Fat Tire American Ale, Heineken Lager

PREMIUM OPEN BAR

2 HOUR 75pp

3 HOUR 100pp

Spirits Sample Selections:

vodka: Absolut Elyx, Ketel One, Belvedere | *gin*: Monkey 47, Botanist | *rum*: Bacardi, Myer's, Zacapa, Mount Gay Eclipse Silver
tequila: Doble Diamante, Casamigo añejo | *whiskey*: Jameson, Proper 12
bourbon: Angel's Envy, Woodford Reserve | *rye*: Great Jones, Angel's Envy
scotch: Glenlivet 12, Glenfiddich 12, Macallan 12 | *cognac*: Rémy Martin VS, Hennessy VS, Martell VS

Wine Sample Selections:

sparkling: Gérard Bertrand Cremate de Limoux Brut Rosé | *rosé*: Château Sainte Marguerite Fantastique Rosé, Hampton Water Rosé
white: Roi Des Pierres Sancerre Blanc, McBride Sisters Collection Sauvignon Blanc, The Seeker Mosel Riesling, Chalk Hill Chardonnay
red: The Prisoner Red Blend, Maison Louis Jabot Pinot Noir, Charles Krug Cabernet Sauvignon, Bodega Norton Reserva Malbec, Turley Red Zinfandel

Beer Sample Selections: Tsingtao Lager, Abita Light Lager, Fat Tire American Ale, Heineken Lager, Founders All Day IPA

OPEN WINE AND BEER BAR

2 HOUR 45pp

3 HOUR 60pp

Wine Sample Selections: *white*: McBride Sisters Collection Sauvignon Blanc, The Seeker Mosel Riesling | *rosé*: Hampton Water Rosé
red: Maison Louis Jabot Pinot Noir, Charles Krug Cabernet Sauvignon, Bodega Norton Reserva Malbec

Beer Sample Selections: Tsingtao Lager, Abita Light Lager, Fat Tire American Ale

Please note that shots are not part of any of the open bar offerings.