PHILIPPE

FRENCH BISTRO • FORT COLLINS

*FRENCH*GIVING

A FRENCH TAKE ON THANKSGIVING EVE

FOUR-COURSE PRIX FIXE MENU

Wednesday, November 25, 2026

◆

$75 per person

optional four-course wine pairing .$35 per person

PREMIÈRE ENTRÉE

FIRST COURSE

Velouté Aux Champignons Sauvages

wild mushroom velouté, lemon-thyme crème fraîche, herb croutons

wine pairing: Pinot Gris, Pierre Sparr, 2023

DEUXIÈME ENTRÉE

SECOND COURSE

Salade d'Automne

baby mixed greens, cherry tomatoes, roasted carrots, roasted pumpkin seeds, dijon vinaigrette

wine pairing: Bordeaux Blanc, Comtesse de Malet Roquefort, 2024

PLAT PRINCIPAL

MAIN COURSE

Saumon en Croûte

atlantic salmon wrapped in puff pastry with garlic butter and leek fondue

wine pairing: Mâcon-Villages, Domaine Michel Barraud, 2024

OU

Coq au Vin

red-wine-marinated chicken breast, mushrooms, roasted pearl onions and carrots

wine pairing: Mercurey Buissonnier, Vignerons de Buxy, 2024

ACCOMPAGNEMENTS · SEASONAL SIDES

Autumn Succotash and Herb Rice Pilaf

roasted corn, peas, butternut squash, onions and tomatoes

LE DESSERT

DESSERT

Tarte Tatin Tiède

warm caramelized apple tart with crème anglaise

wine pairing: Sauternes, Carmes de Rieussec, 2019

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

‡ The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Please notify staff for more information about these ingredients.

BON APPÉTIT