

Philippe Chow

DC RESTAURANT WEEK SUMMER 2026

THREE COURSES \$55 PER PERSON

Pricing Does Not Include Beverages, Tax or Gratuity | No Substitutions

First Course — Select One

Chicken Lettuce Wraps *agf*

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

Main Course — Select One

Beijing Chicken *n*

walnuts, sweet red bean glaze

Spicy Pepper Mignon

bell peppers, brown garlic sauce

Filet Mignon & Green Beans

sautéed filet slices, spicy brown garlic sauce

Special Prawns *gf*

clear sweet and sour sauce

Tofu Vegetable Stir Fry *v/agf*

soy sauce

Accompanied By — Select One

Green Beans *v/agf*

Vegetable Fried Rice *v/agf*

Dessert — Select One

Chocolate Trilogy Cake *d*

Red Velvet Cake *d*

Add A Signature Cocktail

Lychee Martini +15

Tito's vodka, lychee, coconut cream

gf — Gluten-Free | agf — Available Gluten-Free | v — Vegan | d — Dairy | n — Contains Nuts | m — Mushroom | sf — Shellfish

*Consuming raw or undercooked foods may increase risk of foodborne illness. Please inform your server of any allergies or dietary restrictions.