

*Joyeux
Noël*

Le Âme

\$165++ per person

STARTERS

for the table

TRUFFLED BRIE BAGUETTE Warm Brie, Roasted Garlic, Truffled Honey **VEG**

CACIO E PEPPE CAESAR Little Gem, Pan Frico, Pecorino,
Cracked Black Pepper Dressing

LE PLATEAU Shrimp Cocktail with Cocktail Sauce | Oysters with Mignonette

DUCK SPRING ROLLS Carrot, Mushroom, Ginger, Plum Sauce

MAINS

choice of

8oz FILET AU POIVRE*

Peppercorn Sauce, Frites

PRIME RIB*

Butter Whipped Potato, Natural Beef Jus,
Horseradish Cream

SHORT RIB BOURGUIGNON

Pommes Purée, Bacon Lardon,
Red Table Wine **GF**

SOLE MEUNIÈRE

Parsley, Lemon, Brown Butter

BUTTERNUT SQUASH RAVIOLI

Sage, Slow Roasted Grape, Saba **VEG**

TRUFFLE ROASTED CHICKEN

Toasted Brioche, Butter Whipped Potato,
Truffle Chicken Jus

ORAKING SALMON

Potato Crust, Glazed Candy Striped Beet,
Bok Choy, Sauce Vin Blanc **GF**

LOBSTER BUCATINI

Broiled Lobster Tail, Lemon, Garlic, Parsley,
Pecorino Breadcrumb

Accoutrements for the Table

Roasted Sweet Potato

Pomegranate and Smoked Walnut, Hot Honey **GF VEG**

Grilled Asparagus

Bearnaise **GF VEG**

DESSERT

choice of

TOFFEE & PECAN GATEAUX

Warm Date Cake, Butter Pecan Gelato, Salted Toffee Sauce, Candied Pecans

BÛCHE DE NOËL

Cherry & Chocolate Yule Log

PROFITEROLES

French Vanilla Ice Cream, Warm Chocolate Ganache

GF gluten-free **VEG** vegetarian

*These items may be served raw or undercooked or contain allergens. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
While we offer gluten-free items, our kitchen is not gluten-free.

COCKTAILS

HIGHLY OPINIONATED 21

Maker's Mark Private Selection, Appleton 8yr, House Amaro Blend,
Orange + Angostura Bitters

ESPRESSO MARTINI 21

Ketel One, Borghetti Italian Liqueur, Slow-Steeped Coffee

SKINNY MARGARITA 19

Reposado Tequila, Agave Nectar, Pressed Lime, Orange

ELEVATOR AFFAIR 19

Tito's Vodka, Passion Fruit Liqueur, Vanilla, Fresh Lime, Sparkling Wine

DIRTY + PRETTY MARTINI 21

Grey Goose, Castelvetro Olive-Infused Bianco Vermouth, Blue Cheese Stuffed Olives

Wine

SPARKLING

Prosecco Superiore Villa Sandi Asolo <i>Veneto, Italy</i>	17	78
Brut Rosé Lucien Albrecht <i>Cremant d' Alsace France (magnum)</i>	19	150
Champagne Gimmonet-Gonet L'Origine Blanc de Blancs Grand Cru <i>Champagne, France</i>	34	160
Champagne Veuve Clicquot Yellow Label <i>Champagne, France</i>	41	195

WHITE

Sauvignon Blanc Nicolas Idiart <i>Sancerre, France</i>	23 / 34	—
Sauvignon Blanc DeLille Cellars 'Chaleur Blanc' <i>Columbia Vasse, Washington</i>	17 / 26	68
Pinot Grigio Andrea C. <i>Friuli, Italy</i>	16 / 24	64
Chenin Blanc Domaine de Bellivière 'Les Rosiers' <i>Loire Vasse, France</i>	20 / 30	80
Grenache Blanc Tablas Creek 'Patelin de Tablas' <i>Paso Robles, California</i>	17 / 26	68
Chardonnay Paul Nicolle 'Vieilles Vignes' <i>Chablis Burgundy, France</i>	22 / 33	88
Chardonnay Flowers <i>Sonoma Coast, California</i>	25 / 37	100
Chardonnay Bouchard Meursault <i>Burgundy, France</i>	48 / 72	185

ROSÉ

Rosé of Grenache Rumor <i>Provence, France</i>	19 / 29	76
Rosé of Merlot Dominique Portet 'Fontaine' <i>Yarra Vasse, Australia</i>	15 / 23	60

RED

Pinot Noir Resonance <i>Willamette Vasse, Oregon</i>	22 / 33	88
Pinot Noir Davis Bynum <i>Russian River Vasse, California</i>	17 / 26	68
Pinot Noir Domaine Hoffmann-Jayer <i>Haute Côtes de Nuits Burgundy, France</i>	32 / 48	128
Cabernet Franc Olga Raffault 'Barnabes' <i>Chinon, France</i>	19 / 29	76
Nebbiolo Figli Oddero 'Conveto' Barolo <i>Piedmont, Italy</i>	29 / 44	110
Grenache Blend Mas de Gourgonnier 'Les Baux de Provence' <i>France</i>	18 / 27	72
Bordeaux Château Massereau 'Cuvée K' <i>Bordeaux, France</i>	25 / 38	100
Cabernet Sauvignon Clay Shannon <i>Lake County, California</i>	19 / 29	76
Cabernet Sauvignon Heitz Cellars <i>Napa Vasse, California</i>	48 / 72	185
Cabernet Sauvignon Far Niente Post & Beam <i>Napa Vasse, California</i>	35 / 49	132