

*Joyeux
Noël*

Le Âme

\$75++ per person

STARTERS *for the table*

PULL APART CINNAMON ROLL **VEG**

LE ÂME DEVEILED EGGS

Truffle, Caviar, Chive **GF**

SHRIMP COCKTAIL

Fresh Horseradish, Cocktail Sauce **GF**

QUINOA & KALE SALAD

Avocado, Roasted Sweet Potato, Brussels Sprout, Snap Pea,
Pecorino, Almond Crumble, Miso Maple Vinaigrette **GF VEG**

choice of MAINS

OSCAR BENEDICT

Lump Crab, Asparagus, Sourdough English Muffin, Hollandaise, Petite Greens

PRIME SKIRT STEAK & EGG FRITES

Soft Scramble, Parmigiano Reggiano, Chives, Café de Paris Butter **GF**
+8oz filet \$19

QUICHE FLORENTINE

Gruyere, Spinach, Asparagus, Scallion, Petite Greens **VEG**

RICOTTA TOAST

Caramelized Ciabatta, Whipped Ricotta, Fruit Preserves **VEG**

ORA KING SALMON

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

SHRIMP BUCATINI

Creamy Parmesan, Lemon, Garlic, Parsley, Pecorino Breadcrumbs

TRUFFLE ROASTED CHICKEN

Toasted Brioche, Butter Whipped Potato, Truffle Chicken Jus

DESSERT *for the table*

RASPBERRY TIRAMISU Caramelized White Chocolate Sabayon

TOFFEE & PECAN GATEAUX Warm Date Cake,
Butter Pecan Gelato, Salted Toffee Sauce, Candied Pecan

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

CHAMPAGNE FOR BREAKFAST 16

Peach, Clover Honey, Pomegranate, Apricot, Lemon, Sparkling Wine

PERFECT BLOODY MARY 17

Wheatley Vodka, Peppercorn Tincture, Chipotle,
Sacramento Tomato, Salt & Pepper Rim

PARISIAN SPRITZ 19

Aperol, Vodka, Watermelon, Fresh Lime, Sparkling Wine

SKINNY MARGARITA 19

Reposado Tequila, Fresh Lime, Cucumber, Mint, Agave Nectar

ESPRESSO MARTINI 21

Ketel One, Borghetti Italian Liqueur, Slow-Steeped Coffee

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 Vassay, 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 Vassay, 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 Vassay, Australia</i>	15 / 23	60

RED

Pinot Noir Resonance <i>Willamette Vassay, Oregon</i>	22 / 33	88
Pinot Noir Davis Bynum <i>Russian River Vassay, 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' Barlo <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 Vassay, California</i>	48 / 72	185
Cabernet Sauvignon Far Niente Post & Beam <i>Napa Vassay, California</i>	35 / 49	132