

BONNE ANNÉE!
2026

Le Âme

\$250++
PER PERSON

STARTERS

for the table

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

ONION DIP *with* **POTATO CHIPS** **ADD 30g Osetra Caviar +85**

LE PLATEAU Shrimp Cocktail with Cocktail Sauce, Chilled Oysters, Mignonette, Lemon

LE ÂME CAESAR Little Gem, Pan Frico, Pecorino, Cracked Pepper Dressing

MAINS

choice of

10oz FILET MIGNON*

Peppercorn Sauce

14oz NEW YORK STRIP*

Bearnaise Sauce

20oz BONE-IN RIBEYE*

Prime Grade

LOBSTER BUCATINI

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

GNOCCHI CACIO E PEPE

Black Truffle, Pecorino Romano,
Black Pepper **GF**

SHORT RIB BOURGUIGNON

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

DOVER SOLE MEUNIERE

Beurre Noisette, Shallot, Lemon, Parsley

TRUFFLE ROASTED CHICKEN

Toasted Brioche, Frites, Truffle Chicken Jus

10oz WAGYU RIB CAP +65

Kansas City American-Style Kobe,
Steak Sauce

Accoutrements for the Table

Butter Whipped Potato Chives **GF VEG**

Sam's Famous Garlic Butter Noodles **VEG**

Crispy Brussels Sprouts Pine Nut, Pecorino Breadcrumb,
Maple-Mustard Dressing **VEG**

DESSERT

choice of

TOFFEE & PECAN GATEAUX

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

CRÈME BRÛLÉE

French Vanilla Custard, Muscovado Sugar,
Mascarpone Chantilly, Berries

MOLTEN CHOCOLATE CAKE

Mint Chip Ice Cream

GF gluten-free **VEG** vegetarian

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
Brut Champagne Dom Perignon.....	95	—

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' 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 Vasse, California</i>	48 / 72	185
Cabernet Sauvignon Far Niente Post & Beam <i>Napa Vasse, California</i>	35 / 49	132