

# Le Âme

PARISIAN STEAKHOUSE

*Private Dining Menus*







PRIVATE DINING | THREE COURSES

Up to 50 guests

DINNER MENU  
\$115

Course 1 Choose 2 for the table

CACIO E PEPE CAESAR\*

Little Gem, Pan Frico, Pecorino,  
Cracked Pepper Dressing

TUNA PONZU

Scallion, Radish, Truffle Ponzu,  
Serrano, Sesame

DUCK SPRING ROLLS

Carrot, Mushroom, Ginger, Plum Sauce

ONION DIP *with* POTATO CHIPS

ADD 30g Osetra Caviar +25pp

Enhancements

SHRIMP COCKTAIL +4pp

Fresh Horseradish, Cocktail Sauce GF

MARKET OYSTERS +4pp

Champagne Mignonette, Cocktail Sauce GF

PLATEAU +125 SERVES 4 GUESTS

Market Oysters, Maine Lobster, Shrimp  
*with* Remoulade, Mignonette, Cocktail Sauce

Course 2 Choice of

RICOTTA RAVIOLI

Pomodoro, Aged Parmesan, Genovese Basil VEG

ORA KING SALMON\*

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

TRUFFLE ROASTED CHICKEN

Toasted Brioche, Butter Whipped Potato,  
Truffle Chicken Jus

7oz FILET MIGNON\*

Steak Sauce

Enhancements



20oz BONE-IN RIBEYE\* +30EA

Dry-Aged, Chimichurri

Sides Choose 3 for the table

GRILLED ASPARAGUS

Béarnaise GF VEG

BUTTON MUSHROOMS

Fines Herbes GF VEG

CREAMED SPINACH

Raclette, Fried Onion VEG

STEAMED BROCCOLI

Sea Salt, Lemon, Olive Oil GF VEG

BUTTER WHIPPED POTATO

Chives GF VEG

MAC & CHEESE GRATIN

Cheddar, Gruyère, Parmesan VEG

ROASTED SWEET POTATO

Pomegranate & Smoked Walnut, Hot Honey GF VEG

FRITES CLASSIQUE

Simply Salted, Garlic Aioli

Enhancements

ADDITIONAL SIDES +4EA

Course 3 Served for the table

CRÈME BRÛLÉE

French Vanilla Custard, Muscovado Sugar, Mascarpone Chantilly, Berries GF

GF gluten-free VEG vegetarian

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PRIVATE DINING | THREE COURSES

Up to 50 guests

DINNER MENU  
\$135

Course 1 Choice of

**FRENCH ONION SOUP**

Melted Gruyère, Baguette

**LE WEDGE**

Demi-Sec Cherry Tomato, Thick-Cut Bacon,  
Chive, Blue Cheese, Fried Onion

**SALADE MAISON**

Bibb, Avocado, Radish, Fines Herbes,  
Champagne Vinaigrette **GF VEG**

**CACIO E PEPE CAESAR\***

Little Gem, Pan Frico, Pecorino,  
Cracked Pepper Dressing

**DUCK SPRING ROLLS**

Carrot, Mushroom, Ginger, Plum Sauce

*Enhancements*

**SHRIMP COCKTAIL +4EA**

Fresh Horseradish, Cocktail Sauce **GF**

**CRAB CAKE +8EA**

French Pickle Dressing

Course 2 Choice of

**RICOTTA RAVIOLI**

Pomodoro, Aged Parmesan, Genovese Basil **VEG**

**ORA KING SALMON\***

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

**TRUFFLE ROASTED CHICKEN**

Toasted Brioche, Butter Whipped Potato,  
Truffle Chicken Jus

**7oz FILET MIGNON\***

Steak Sauce

*Enhancements*



**20oz BONE-IN RIBEYE\* +30EA**

Dry-Aged, Chimichurri

Sides Choose 3 for the table

**GRILLED ASPARAGUS**

Béarnaise **GF VEG**

**BUTTON MUSHROOMS**

Fines Herbes **GF VEG**

**CREAMED SPINACH**

Raclette, Fried Onion **VEG**

**STEAMED BROCCOLI**

Sea Salt, Lemon, Olive Oil **GF VEG**

**BUTTER WHIPPED POTATO**

Chives **GF VEG**

**MAC & CHEESE GRATIN**

Cheddar, Gruyère, Parmesan **VEG**

**ROASTED SWEET POTATO**

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

**FRITES CLASSIQUE**

Simply Salted, Garlic Aioli

*Enhancements*

**ADDITIONAL SIDES +4EA**

Course 3 Choice of

**CHOCOLATE TART**

Chocolate Caramel Ganache, Vanilla Chantilly

**PROFITEROLES**

French Vanilla Ice Cream, Warm Chocolate Ganache

**GF** gluten-free **VEG** vegetarian

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PRIVATE DINING | THREE COURSES

Up to 50 guests

DINNER MENU  
\$165

Course 1 Choice of

FRENCH ONION SOUP

Melted Gruyère, Baguette

LE WEDGE

Demi-Sec Cherry Tomato, Thick-Cut Bacon, Chive, Blue Cheese, Fried Onion

HAND-CUT STEAK TARTARE\*

A LA PARISIENNE

Cornichon, Mustard Crème Fraîche, Baguette

CACIO E PEPE CAESAR\*

Little Gem, Pan Frico, Pecorino, Cracked Pepper Dressing

TUNA CARPACCIO\*

Caper, Hard-Boiled Egg, Lemon Oil, Fines Herbes GF

Enhancements

SHRIMP COCKTAIL +4EA

Fresh Horseradish, Cocktail Sauce GF

CRAB CAKE +8EA

French Pickle Dressing

Course 2 Choice of

RICOTTA RAVIOLI

Pomodoro, Aged Parmesan, Genovese Basil VEG

10oz FILET MIGNON\* ADD Au Poivre +3ea

ORA KING SALMON\*

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

KING CRAB BUCATINI

Lemon, Garlic, Parsley, Pecorino Breadcrumb

TRUFFLE ROASTED CHICKEN

Toasted Brioche, Butter Whipped Potato, Truffle Chicken Jus

Enhancements



20oz BONE-IN RIBEYE\* +30EA

Dry-Aged, Chimichurri

Sides Choose 3 for the table

GRILLED ASPARAGUS

Béarnaise GF VEG

BUTTON MUSHROOMS

Fines Herbes GF VEG

CREAMED SPINACH

Raclette, Fried Onion VEG

STEAMED BROCCOLI

Sea Salt, Lemon, Olive Oil GF VEG

BUTTER WHIPPED POTATO

Chives GF VEG

MAC & CHEESE GRATIN

Cheddar, Gruyère, Parmesan VEG

ROASTED SWEET POTATO

Pomegranate & Smoked Walnut, Hot Honey GF VEG

FRITES CLASSIQUE

Simply Salted, Garlic Aioli

Enhancements

ADDITIONAL SIDES +4EA

Course 3 Choice of

CHOCOLATE TART

Chocolate Caramel Ganache, Vanilla Chantilly

PROFITEROLES

French Vanilla Ice Cream, Warm Chocolate Ganache

GF gluten-free VEG vegetarian

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PRIVATE DINING | FOUR COURSES

Up to 50 guests

DINNER MENU  
\$195

Course 1 Served for the table

**PLATEAU**  
Market Oysters, Maine Lobster, Shrimp  
with Remoulade, Mignonette, Cocktail Sauce

Course 2 Choice of

**FRENCH ONION SOUP**  
Melted Gruyère, Baguette

**LE WEDGE**  
Demi-Sec Cherry Tomato, Thick-Cut Bacon,  
Chive, Blue Cheese, Fried Onion

**HAND-CUT STEAK TARTARE\***  
A LA PARISIENNE  
Cornichon, Mustard Crème Fraîche, Baguette

**CACIO E PEPE CAESAR\***  
Little Gem, Pan Frico, Pecorino,  
Cracked Pepper Dressing

**TUNA CARPACCIO\***  
Caper, Hard-Boiled Egg, Lemon Oil, Fines Herbes GF

Course 3 Choice of

**RICOTTA RAVIOLI**  
Pomodoro, Aged Parmesan, Genovese Basil VEG

**10oz FILET MIGNON\***  
ADD Au Poivre +3ea

**DOVER SOLE MEUNIÈRE**  
Beurre Noisette, Shallot, Lemon, Parsley

**KING CRAB BUCATINI**  
Lemon, Garlic, Parsley, Pecorino Breadcrumb

**TRUFFLE ROASTED CHICKEN**  
Toasted Brioche, Butter Whipped Potato,  
Truffle Chicken Jus

Enhancements  
🌀

**20oz BONE-IN RIBEYE\* +30EA**  
Dry-Aged, Chimichurri

Sides Choose 3 for the table

**GRILLED ASPARAGUS**  
Béarnaise GF VEG

**BUTTON MUSHROOMS**  
Fines Herbes GF VEG

**CREAMED SPINACH**  
Raclette, Fried Onion VEG

**STEAMED BROCCOLI**  
Sea Salt, Lemon, Olive Oil GF VEG

**BUTTER WHIPPED POTATO**  
Chives GF VEG

**MAC & CHEESE GRATIN**  
Cheddar, Gruyère, Parmesan VEG

**ROASTED SWEET POTATO**  
Pomegranate & Smoked Walnut, Hot Honey GF VEG

**FRITES CLASSIQUE**  
Simply Salted, Garlic Aioli

Enhancements

**ADDITIONAL SIDES +4EA**

Course 4 Choice of

**PROFITEROLES**  
French Vanilla Ice Cream, Warm Chocolate Ganache

**CRÈME BRÛLÉE**  
French Vanilla Custard, Muscovado Sugar, Mascarpone Chantilly, Berries GF

GF gluten-free VEG vegetarian

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PRIVATE DINING  
*Up to 50 guests*

BREAKFAST MENU  
\$40

*Served for the table*

CROISSANTS   MUFFINS Blueberry GF Coffee Cake   FRESH BERRIES

Course 1 *Choice of*

AMERICAN BREAKFAST\*

Two Eggs *any style*, Smoked Bacon, Potatoes, Choice of Toast

FRENCH OMELET\*

Gruyère, Fontina, Chive, Petite Greens, Potatoes GF VEG

BREAKFAST SCRAMBLE

Chicken Sausage, Scrambled Eggs, Pepper Jack, Avocado,  
Black Beans, Roasted Corn, Potato, Asparagus, Quinoa

BAGEL & LOX\*

Bagelfeld's Everything, Red Onion, Caper, Cucumber,  
Dill, Cream Cheese

CARAMELIZED BRIOCHE FRENCH TOAST

Apple Butter, Pure Maple Syrup VEG

AVOCADO & EGG WHITE BOWL

Havarti, Quinoa, Sweet Potato, Mushroom GF VEG

Beverages

COFFEE & TEA

GF gluten-free   VEG vegetarian

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PRIVATE DINING  
Up to 50 guests

BRUNCH MENU  
\$75

*Served for the table*

PARIS BAGUETTE *with* SALTED BUTTER & OLIVE OIL

*Course 1* Choice of

**CACIO E PEPE CAESAR\***

Little Gem, Pan Frico, Pecorino, Cracked Pepper Dressing

**SHRIMP COCKTAIL**

Fresh Horseradish, Cocktail Sauce **GF**

**FRENCH ONION SOUP**

Melted Gruyère, Baguette

**GREEK YOGURT PARFAIT**

Ancient Grain Granola, Fresh Berries, Honey **GF VEG**

*Course 2* Choice of

**BRIOCHE EGG SANDWICH\***

Fried Egg, Avocado, Smoked Bacon, Havarti, Garlic Aioli, Potatoes

**AVOCADO & EGG WHITE BOWL**

Havarti, Quinoa, Sweet Potato, Mushroom **GF VEG**

**PANCREPES**

Strawberry Preserves, Salted Butter, Pure Maple Syrup

**STEAK FRITES\***

Café de Paris Butter **GF**

**PRIME DIP\***

Gruyère, Herb Butter, Creamy Horseradish, Garlic Butter, Frites

**GRILLED SALMON SALAD**

Bibb, Avocado, Radish, Fines Herbes, Champagne Vinaigrette

*Course 3* Choice of

**PROFITEROLES**

French Vanilla Ice Cream, Warm Chocolate Ganache

**CHOCOLATE TART**

Chocolate Caramel Ganache, Vanilla Chantilly

**GF** gluten-free **VEG** vegetarian

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PRIVATE DINING

Up to 50 guests

LUNCH MENU  
\$65

Course 1 *Choice of*

FRENCH ONION SOUP

Melted Gruyère, Baguette

DUCK SPRING ROLLS

Carrot, Mushroom, Ginger, Plum Sauce

SHRIMP COCKTAIL

Fresh Horseradish, Cocktail Sauce GF

FRITES CLASSIQUE

Simply Salted, Garlic Aioli GF VEG

ONION DIP *with* POTATO CHIPS

SALADE MAISON

Bibb, Avocado, Radish, Fines Herbes, Champagne Vinaigrette GF VEG

Course 2 *Choice of*

FRENCH CHOPPED CHICKEN SALAD

Bacon, Egg, Avocado, White Cheddar, Market Vegetables,  
Champagne Vinaigrette

RICOTTA RAVIOLI

Pomodoro, Aged Parmesan, Genovese Basil VEG

THE AMERICAN BURGER\*

American Cheese, Red Onion, Dill Pickle, Dijonnaise, Frites

STEAK FRITES\*

Café de Paris Butter GF

ORA KING SALMON\*

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

ROASTED CHICKEN FRENCH DIP\*

Havarti, Creamy Horseradish, Garlic Butter, Frites  
*Sidecar au Jus*

GF gluten-free VEG vegetarian

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