

Le Âme

PARISIAN STEAKHOUSE

Private Dining Menus



THE BAR AT Le ÂME

Passed Canapés

REPLENISHED FOR 30 MINUTES

Choose 3 | \$25 per person

STEAK TARTARE* Mustard, Grilled Baguette, Cornichon, Tarragon
WHIPPED RICOTTA CROSTINI Grape, Walnut, Aleppo Honey **VEG**

CRAB CAKE French Dressing

BACON WRAPPED DATES Urfa Honey, Thyme **GF**

TRUFFLE BEEF FILET SKEWERS Truffle Oil, Dijonnaise **GF**

REPLENISHED FOR 90 MINUTES

Choose 3 | \$45 per person Choose 4 | \$55 per person
Choose 5 | \$65 per person

COLD

DEVILED EGG Crispy Jambon, Paprika
CRISPY RICE & SPICY TUNA* Sriracha Aioli, Sweet Soy, Fresno **GF**

HOT

DUCK SPRING ROLLS Plum Sauce
WAGYU PIGS IN A BLANKET Mustard Sauce
AVOCADO TEMPURA Za'atar, Tzatziki, Paprika **VEG**

Stations

ARTISAN CHEESES

\$28 PER PERSON

Brie, Manchego, Drunket Goat, Marcona Almond,
Fruit, Strawberry Preserves, Sliced Baguette
and Crostini **VEG**

CHARCUTERIE

\$38 PER PERSON

Prosciutto, Saucisson D'Alsace, Marcona Almonds,
Whole Grain Mustard, Castelvetrano Olives,
Cornichon, Sliced Baguette and Crostini

CHEESE & CHARCUTERIE

\$58 PER PERSON

Brie, Manchego, Drunken Goat, Prosciutto,
Saucisson D'Alsace, Marcona Almonds, Fruit,
Strawberry Preserves, Castelvetrano Olives, Whole
Grain Mustard, Cornichon, Sliced Baguette and Crostini

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. All prices are subject to 25% service charge and 9.1% sales tax. Seasonal menu changes may apply..

PRIVATE DINING | THREE COURSES

Up to 50 guests

For The Table

PARIS BAGUETTE
Salted Butter and Olive Oil **VEG**

Starters 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 +24EA SERVES 4
Fresh Horseradish, Cocktail Sauce **GF**

MARKET OYSTERS +24EA PER HALF DOZEN SERVES 6
Champagne Mignonette, Cocktail Sauce **GF**

PLATEAU +125EA SERVES 4
Market Oysters, Maine Lobster, Shrimp
with Remoulade, Mignonette, Cocktail Sauce

CRAB CAKE +28EA SERVES 2
French Pickle Dressing

PORK BELLY DUMPLING +19EA SERVES 6
Cherry Moutarde, Chervil, Mustard Crème Fraiche

DINNER MENU
\$115

Entrées Choice of 4

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

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

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

8oz FILET MIGNON*
Steak Sauce

Enhancements

20oz BONE-IN RIBEYE* +25 PER PERSON
Prime Grade, Chimichurri

10oz FILET MIGNON* +10 PER PERSON
Steak Sauce

14oz NEW YORK STRIP* +12 PER PERSON
Peppercorn Sauce

Dessert

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

Accoutrements Choose 3 for the table

GRILLED ASPARAGUS
Béarnaise **GF VEG**

PARISIAN MUSHROOMS
Beurre Rouge, Fines Herbes **GF VEG**

CREAMED SPINACH
Provolone, Fried Onion **VEG**

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

BUTTER WHIPPED POTATO
Chives **GF VEG**

MAC & CHEESE GRATIN
Cheddar, Gruyère, Parmesan

ROASTED SWEET POTATOES
Pomegranate, Smoked Walnut,
Hot Honey **GF VEG**

FRITES CLASSIQUE
Simply Salted, Garlic Aioli

Enhancements

ADDITIONAL SIDES
+8 PER PERSON PER SELECTION

GF gluten-free **VEG** vegetarian

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PRIVATE DINING | THREE COURSES

Up to 50 guests

For The Table

PARIS BAGUETTE
Salted Butter and Olive Oil **VEG**

Starters *Choice of*

FRENCH ONION SOUP
Melted Gruyère, Baguette

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

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

Enhancements

SHRIMP COCKTAIL +24EA SERVES 4
Fresh Horseradish, Cocktail Sauce **GF**

MARKET OYSTERS +24EA PER HALF DOZEN SERVES 6
Champagne Mignonette, Cocktail Sauce **GF**

PLATEAU +125EA SERVES 4
Market Oysters, Maine Lobster, Shrimp
with Remoulade, Mignonette, Cocktail Sauce

CRAB CAKE +28EA SERVES 2
French Pickle Dressing, Frisée, Lemon

PORK BELLY DUMPLING +19EA SERVES 6
Cherry Moutarde, Chervil, Mustard Crème Fraiche

DINNER MENU
\$135

Entrées *Choice of 4*

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

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

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

8oz FILET MIGNON*
Steak Sauce

Enhancements

20oz BONE-IN RIBEYE* +25 PER PERSON
Prime Grade, Chimichurri

10oz FILET MIGNON* +10 PER PERSON
Steak Sauce

14oz NEW YORK STRIP* +12 PER PERSON
Peppercorn Sauce

Add to your steak
BUTTER-POACHED LOBSTER* +33EA

Dessert *Choose 1*

MAPLE SPICED CARROT CAKE
Maple Cream Cheese Frosting, Spiced Brown
Sugar Caramel

PROFITEROLES
French Vanilla Ice Cream, Warm Chocolate Ganache

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

Accoutrements *Choose 3 for the table*

GRILLED ASPARAGUS
Béarnaise **GF VEG**

PARISIAN MUSHROOMS
Beurre Rouge, Fines Herbes **GF VEG**

CREAMED SPINACH
Provolone, Fried Onion **VEG**

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

BUTTER WHIPPED POTATO
Chives **GF VEG**

MAC & CHEESE GRATIN
Cheddar, Gruyère, Parmesan

ROASTED SWEET POTATOES
Pomegranate, Smoked Walnut,
Hot Honey **GF VEG**

FRITES CLASSIQUE
Simply Salted, Garlic Aioli

Enhancements

ADDITIONAL SIDES
+8 PER PERSON PER SELECTION

PRIVATE DINING | THREE COURSES

Up to 50 guests

For The Table

PARIS BAGUETTE
Salted Butter and Olive Oil **VEG**

Starters *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 +24EA SERVES 4
Fresh Horseradish, Cocktail Sauce **GF**

MARKET OYSTERS +24EA PER HALF DOZEN SERVES 6
Champagne Mignonette, Cocktail Sauce **GF**

PLATEAU +125EA SERVES 4
Market Oysters, Maine Lobster, Shrimp
with Remoulade, Mignonette, Cocktail Sauce

CRAB CAKE +28EA SERVES 2
French Pickle Dressing, Frisée, Lemon

PORK BELLY DUMPLING +19EA SERVES 6
Cherry Moutarde, Chervil, Mustard Crème Fraiche

DINNER MENU
\$165

Entrées *Choice of 5*

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

10oz FILET MIGNON*
Peppercorn Sauce

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

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

TRUFFLE ROASTED CHICKEN
Toasted Brioche, Butter Whipped Potato,

Enhancements

20oz BONE-IN RIBEYE* +15 PER PERSON
Prime Grade, Chimichurri

14oz NEW YORK STRIP* +10 PER PERSON
Peppercorn Sauce

Add to your steak

BUTTER-POACHED LOBSTER* +33EA

Dessert *Choice of*

MAPLE SPICED CARROT CAKE
Maple Cream Cheese Frosting, Spiced Brown Sugar Caramel

PROFITEROLES
French Vanilla Ice Cream, Warm Chocolate Ganache

GF gluten-free **VEG** vegetarian

Accoutrements *Choose 3 for the table*

GRILLED ASPARAGUS
Béarnaise **GF VEG**

PARISIAN MUSHROOMS
Beurre Rouge, Fines Herbes **GF VEG**

CREAMED SPINACH
Provolone, Fried Onion **VEG**

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

BUTTER WHIPPED POTATO
Chives **GF VEG**

MAC & CHEESE GRATIN
Cheddar, Gruyère, Parmesan

ROASTED SWEET POTATOES
Pomegranate, Smoked Walnut, Hot Honey **GF VEG**

FRITES CLASSIQUE
Simply Salted, Garlic Aioli

Enhancements

ADDITIONAL SIDES
+8 PER PERSON PER SELECTION

PRIVATE DINING | FOUR COURSES

Up to 50 guests

For The Table

PARIS BAGUETTE
Salted Butter and Olive Oil **VEG**

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

Starters *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**

DINNER MENU
\$195

Entrées *Choice of 5*

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

10oz FILET MIGNON*
Peppercorn Sauce

DOVER SOLE MEUNIÈRE
Beurre Noisette, Shallot, Lemon, Parsley

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

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

Enhancements

20oz BONE-IN RIBEYE* +15 PER PERSON
Prime Grade, Chimichurri

14oz NEW YORK STRIP* +10 PER PERSON
Peppercorn Sauce

BUTTER-POACHED LOBSTER* +33EA
34oz TOMAHAWK* +195 FOR THE TABLE EA

Dessert

PROFITEROLES
French Vanilla Ice Cream,
Warm Chocolate Ganache

Choice of

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

GF gluten-free **VEG** vegetarian

Accoutrements *Choose 4 for the table*

GRILLED ASPARAGUS
Béarnaise **GF VEG**

PARISIAN MUSHROOMS
Beurre Rouge, Fines Herbes **GF VEG**

CREAMED SPINACH
Provolone, Fried Onion **VEG**

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

BUTTER WHIPPED POTATO
Chives **GF VEG**

MAC & CHEESE GRATIN
Cheddar, Gruyère, Parmesan

ROASTED SWEET POTATOES
Pomegranate, Smoked Walnut,
Hot Honey **GF VEG**

FRITES CLASSIQUE
Simply Salted, Garlic Aioli

Enhancements

ADDITIONAL SIDES +8
PER PERSON PER SELECTION

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PRIVATE DINING
Up to 50 guests

BREAKFAST MENU
\$50
PER PERSON

Served for the table

CROISSANTS **MUFFINS** Blueberry **GF** Coffee Cake **FRESH BERRIES**

Entrées
Choice of

AMERICAN BREAKFAST*

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

FRENCH OMELET*

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

BAGEL & LOX*

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

RICOTTA TOAST

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

AVOCADO & EGG WHITE BOWL

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

Beverages

COFFEE & TEA

Regular, Decaf | Iced Black & Green

COLD-PRESSED JUICE

Easy Green

Apple, Kale, Mint, Pineapple, Spinach

FRESH ORANGE JUICE

GF gluten-free **VEG** vegetarian

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PRIVATE DINING
Up to 50 guests

BRUNCH MENU

\$75

ONLY AVAILABLE SATURDAYS & SUNDAYS

For The Table

CROISSANTS, MUFFINS & PARIS BAGUETTE

Served with Salted Butter & Strawberry Preserves

Starters *Choose 2 for the Table*

CACIO E PEPE CAESAR*

Little Gem, Pan Frico, Pecorino, Cracked Pepper Dressing

SHRIMP COCKTAIL

Fresh Horseradish, Cocktail Sauce **GF**

AVOCADO TOAST

Radish, Lemon Oil, Sunflower Seed, Sprout **VEG**

GREEK YOGURT PARFAIT

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

PANCREPES

Strawberry Preserves, Salted Butter,
Pure Maple Syrup

Entrées *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**

STEAK FRITES*

Café de Paris Butter **GF** Add Fried Egg* +3ea

THE AMERICAN BURGER*

American Cheese, Red Onion, Dill Pickle, Dijonnaise, Frites
Add Fried Egg* +3ea

GRILLED SALMON SALAD

Bibb, Avocado, Radish, Fines Herbes, Champagne Vinaigrette

QUICHE

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

Dessert *For the Table*

FRENCH MACARONS, FRUIT TARTS, LEMON BARS, BROWNIES

Beverages

COFFEE & TEA

Regular, Decaf | Iced Black & Green

GF gluten-free **VEG** vegetarian

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PRIVATE DINING

Up to 50 guests

LUNCH MENU
\$65

Starters *For the Table*

ONION DIP

Melted Gruyère, Baguette

DUCK SPRING ROLLS

Carrot, Mushroom, Ginger, Plum Sauce

SHRIMP COCKTAIL

Fresh Horseradish, Cocktail Sauce GF

CACIO E PEPE CAESAR

Little Gem, Pan Frico, Pecorino,
Cracked Pepper Dressing

Beverages

COFFEE & TEA

Regular, Decaf | Iced Black & Green

Entrées *Choice of*

NIÇOISE SALAD

Seared Tuna, Niçoise Olive, Haricot Vert, Potato, Egg,
Lemon Vinaigrette GF

FRENCH CHOPPED CHICKEN SALAD

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

RICOTTA RAVIOLI

Pomodoro, Aged Parmesan, Genovese Basil VEG

STEAK FRITES*

Café de Paris Butter GF

THE AMERICAN BURGER*

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

TUNA MELT

Sourdough, Tomato, Havarti, Kosher Pickle, Frites

ROASTED CHICKEN FRENCH DIP*

Sidécarr au Jus

Havarti, Creamy Horseradish, Garlic Butter, Frites

GF gluten-free VEG vegetarian

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BEVERAGE PACKAGES

SIGNATURE

1hr \$35 | 2hrs \$50
3hrs \$65 | 4hrs \$80 | 5hrs \$95

CLASSIC COCKTAILS

Aperol Spritz

Aperol, Sparkling Wine, Orange Slices,
Sparkling Water

Paloma

Tequila, Lime, Fever Tree Grapefruit,
Ground Maldon Salt

Moscow Mule

Vodka, Ginger Beer, Lime Juice, Fresh Mint

SPIRITS

Wheatley Vodka
Ford's Gin
Bacardi Rum
Tradicional Plata Tequila
Evan Williams Bourbon
Johnnie Walker Black Whiskey

WINE

Alta Vista Sparkling Brut *Argentina*
Oaktales Sauvignon Blanc *California*
Oaktales Pinot Noir *California*

BEER

Coors Light Modelo Especial Michelob Ultra

AMBASSADOR

1hr \$42 | 2hrs \$60
3hrs \$78 | 4hrs \$96 | 5hrs \$114

CLASSIC COCKTAILS

Aperol Spritz

Aperol, Sparkling Wine, Orange Slices,
Sparkling Water

Paloma

Tequila, Lime, Fever Tree Grapefruit,
Ground Maldon Salt

Moscow Mule

Vodka, Ginger Beer, Lime Juice, Fresh Mint

SPIRITS

Tito's Vodka
Roku Japanese Gin
Bacardi Rum
Maestro Dobel Tequila
Maker's Mark Bourbon
Johnnie Walker Black Whiskey

WINE

Nino Franco "Rustico" Prosecco *Italy*
Oaktales Sauvignon Blanc *California*
Oaktales Pinot Noir *California*
Clay Shannon Cabernet Sauvignon *California*

BEER

Coors Light Modelo Especial Michelob Ultra

RESERVE

1hr \$55 | 2hrs \$77
3hrs \$99 | 4hrs \$121 | 5hrs \$143

CLASSIC COCKTAILS

Aperol Spritz

Aperol, Sparkling Wine, Orange Slices,
Sparkling Water

Paloma

Tequila, Lime, Fever Tree Grapefruit,
Ground Maldon Salt

Moscow Mule

Vodka, Ginger Beer, Lime Juice, Fresh Mint

SPIRITS

Grey Goose Vodka
Tanqueray Gin
Bacardi Rum
Casamigos Reposado Tequila
Elijah Craig Bourbon
Johnnie Walker Black Whiskey

WINE

Raventos Blanc de Blancs *Spain*
Overstone Sauvignon Blanc *New Zealand*
Routestock Chardonnay *California*
Montinore Estate Pinot Noir *Oregon*
Clay Shannon Cabernet Sauvignon *California*

BEER

Coors Light Modelo Especial
Michelob Ultra Local IPA

JEWEL BOX

COLLECTION

1hr \$100 | 2hrs \$200
3hrs \$300 | 4hrs \$400 | 5hrs \$500

CLASSIC COCKTAILS

Skinny Margarita

Tequila, Combier Originale,
Fresh Lime, Agave Nectar

Espresso Martini

Vodka, Borghetti Italian Liqueur,
Slow-Steeped Coffee

Old Fashioned

Bourbon, Nocino Walnut, P.ferrand Dry Curaçao,
Demerara Sugar, Aromatic Bitters

SPIRITS

Belvedere Michter's Bourbon
Chopin Macallan 12yr
Monkey 47 Gin Angel's Envy Rye
Appleton 15yr Rum Lalo Blanco
Clase Azul Reposado

WINE

Veuve Cliquot Yellow Label *France*
Overstone Sauvignon Blanc *New Zealand*
Flowers Chardonnay *California*
Resonance Pinot Noir *Oregon*
Post & Beam Cabernet Sauvignon *California*

BEER

Coors Light Modelo Especial
Michelob Ultra Local IPA

Bartender Fee

One bartender is required per 50 guests at \$250++ for all bars for the duration of the event.

All bar packages are charged per person based on the guest guarantee or actualized attendance, whichever is greater.

Sommelier selections are available as add-ons and charged per bottle on consumption. Sommeliers are also available for presentations for an additional fee.

BEVERAGE PACKAGES

Specialty Cocktails

*Cocktail add-ons available in batches of 25 per selection.
The full guest guarantee must match the total cocktail selection quantity.*

HOUSE

PARISIAN SPRITZ 19

Aperol, Vodka, Watermelon, Fresh Lime, Sparkling Wine

HIGHLY OPINIONATED 21

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

DECADENT SPICY MARGARITA 19

Corazón Reposado, Fluffy Pineapple,
Espelette Pepper, Spicy Lava Salt

CHATEAU FORTY-TWO 42

Don Julio 1942, Charred Cinnamon,
Blood Orange, À La Minute Lime

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

CLASSIC

MANHATTAN 21

Whistlepig Rye, Sweet Vermouth, Angostura Bitters,
Luxardo Cherries

NEGRONI 19

Tanqueray London Gin, Campari, Orange Bitters,
Carpano Antica Vermouth

ESPRESSO MARTINI 21

Ketel One, Borghetti Italian Liqueur,
Slow-Steeped Coffee

OLD FASHIONED 21

Elijah Craig Small Batch Bourbon, Orange Oil,
Aromatic Bitters, Luxardo Cherry

FRENCH 75 17

Ford's Gin, Fresh Lemon, Cane Sugar, Sparkling Wine

SKINNY MARGARITA 19

Reposado Tequila, Agave Nectar,
Pressed Lime, Orange

SPARKLING WINE GREET

ROEDERER ESTATE BRUT 150

Anderson Valley, California

LU BELAIRE RARE LUX BRUT 295

Loire Valley, France *magnum*

POL ROGER WHITE LABEL BRUT 395

Champagne, France *magnum*

LAURENT PERRIER BRUT ROSÉ 465

Champagne, France *magnum*

Bartender Fee

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Sommelier selections are available as add-ons and charged per bottle on consumption. Sommeliers are also available for presentations for an additional fee.