

LE ÂME

PRIX FIXE
MENU

TWO SELECTIONS 105 | THREE SELECTIONS 125

Choose two or three selections from the First Course, Entrées and Sides and one Dessert

PRICED PER PERSON, PRIOR TO TAX AND SERVICE CHARGE

FIRST COURSE

Paris Baguette & Butter included for the table

CACIO E PEPE CAESAR*

Little Gem, Pan Frico, Pecorino, Cracked Pepper Dressing

FRENCH ONION

Melted Gruyère, Baguette

HAND-CUT STEAK TARTARE* *A La Parisienne*

Cornichon, Mustard Crème Fraîche, Baguette

LE WEDGE

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

TUNA CARPACCIO*

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

MARKET OYSTERS* *24 Half Dozen*

Champagne Mignonette, Cocktail Sauce **GF**

Raw Bar

SHRIMP COCKTAIL *24*

Fresh Horseradish, Cocktail Sauce

ENTRÉES

STEAK FRITES*

Café de Paris Butter **GF**

KING SALMON*

Braised Leeks, Caramelized Fennel Beurre Blanc, Asparagus, Chimichurri **GF**

RICOTTA RAVIOLI

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

TRUFFLE ROASTED CHICKEN

Toasted Brioche, Butter Whipped Potato, Truffle Chicken Jus

LOUP DE MER*

Branzino, Haricot Vert, Lemon Supremes, Brown Butter Sauce, Almond **GF**

12oz NEW YORK STRIP*

Prime Grade

7oz FILET AU POIVRE*

Peppercorn Sauce

20oz BONE-IN RIBEYE* *+20*

Dry-Aged

SIDES

Additional sides \$10

Served for the Table

Grilled Asparagus *Béarnaise* **GF V** **Button Mushrooms** *Fines Herbes* **GF VEG** **Creamed Spinach** *Raclette, Fried Onion* **VEG**

Steamed Broccoli *Sea Salt, Lemon, Olive Oil* **VEG** **Butter Whipped Potato** *Chives* **GF VEG**

Macaroni & Cheese Gratin *Cheddar, Gruyère, Parmesan* **VEG** **Truffle French Fries** *Rosemary, Parmesan, Truffle Dijonnaise*

DESSERT

PROFITEROLES

French Vanilla Ice Cream, Warm Chocolate Ganache

STRAWBERRY BASQUE CAKE

Vanilla Crema, Wild Strawberry Gelato, Strawberry Coulis

GF gluten-free **VEG** vegetarian

*These items may be served raw or undercooked. 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.

Le Âme

BREAKFAST
40** PER PERSON



Served for the Table

Croissants • Blueberry Muffins **GF** • Coffee Cake Muffins • 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**

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

Drip Coffee & Tea

GF gluten-free **VEG** vegetarian

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LUNCH
65** PER PERSON



FIRST COURSE

Choice of

FRENCH ONION SOUP

Melted Gruyère, Baguette

DUCK SPRING ROLLS

Carrot, Mushroom, Ginger, Plum Sauce

FRITES CLASSIQUE

Simply Salted, Garlic Aioli **GF VEG**

ONION DIP *with* POTATO CHIPS

BEETS & FRISÉE SALAD

Goat Cheese, Candied Walnuts, Radicchio, Apple Vinaigrette **GF VEG**

SALADE MAISON

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

SECOND COURSE

Choice of

FRENCH CHOPPED CHICKEN SALAD

Romaine, 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 **VEG**

STEAK FRITES*

Café de Paris Butter **GF**

KING SALMON*

Braised Leeks, Caramelized Fennel Beurre Blanc, Chimichurri **GF**

ROASTED CHICKEN FRENCH DIP*

Havarti, Creamy Horseradish, Garlic Aioli, Frites *Sidécarr au Jus*

GF gluten-free **VEG** vegetarian

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BRUNCH
75** PER PERSON



Served for the Table

Paris Baguette with Sifted Butter and Olive Oil

FIRST COURSE

Choice of

CACIO E PEPE CAESAR*

Little Gem, Pan Frico, Pecorino, Cracked Pepper Dressing

SHRIMP COCKTAIL

Fresh Horseradish, Cocktail Sauce **GF**

DUCK SPRING ROLLS

Carrot, Mushroom, Ginger, Plum Sauce

GREEK YOGURT PARFAIT

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

SECOND COURSE

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**

PRIME DIP*

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

GRILLED SALMON SALADE MAISON

Bibb, Avocado, Radish, Fines Herbes, Champagne Vinaigrette

DESSERT

Choice of

PROFITEROLES

French Vanilla Ice Cream,
Warm Chocolate Ganache

CHOCOLATE TART

Chocolate Caramel Ganache,
Vanilla Chantilly

PANCREPES

Strawberry Preserves,
Salted Butter, Pure Maple Syrup

GF gluten-free **VEG** vegetarian

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WINE



WINE BOTTLE SELECTION

PRICED PER BOTTLE

SPARKLING

Prosecco Superiore Bisol 'Jeio' Veneto, Italy.....	78
Brut Rosé Louis de Grenelle 'Corail' (from magnum) Loire Vasséy, France	150
Brut Roederer Estate Anderson Vasséy, California	104
Champagne Billecart-Salmon Brut Reserve Champagne, France	160
Sparkling White Caraccioli Cellars Brut Cuvee Santa Barbara, California	106
Sparkling White Dom Perignon Brut 2013 Champagne, France	575
Sparkling Rosé Louis de Grenelle 'Corail' Brut (from magnum) Loire Vasséy, France	150
Sparkling Rosé Billecart-Salmon Brut Rosé Champagne, France	150

WHITE

Sauvignon Blanc DeLille Cellars 'Chaleur Blanc' Cofumbia Vasséy, Washington.....	76
Pinot Grigio Matteo Braidot Friuli, Italy.....	64
Chenin Blanc François Pinon 'Trois Argilles' Vouvray Demi-Sec Loire Vasséy, France	80
Roussanne Truchard Los Carneros, California	64
Chardonnay Domaine Servin Chablis Burgundy, France	88
Chardonnay Flowers Sonoma Coast, California	100

ROSÉ

Rosé of Grenache Rumor Provence, France	76
Rosé of Merlot Dominique Portet 'Fontaine' Yarra Vasséy, Austrasia	60

RED

Pinot Noir Maysara 'Jamsheed' Wiffamette Vasséy, Oregon	88
Pinot Noir Davis Bynum Russian River Vasséy, California	72
Pinot Noir Domaine Hoffmann-Jayer Hautes-Côtes de Beaune Burgundy, France	128
Cabernet Franc Olga Raffault 'Barnabes' Chinon, France	76
Nebbiolo Ronchi Barbaresco Piedmont, Italy	136
Côtes-du-Rhône J. L. Chave 'Mon Coeur' (from magnum) Rhône Vasséy, France	144
Syrah Gaillot-Thalvin 'Syrocco' Zenata, Morocco	96
Cabernet Sauvignon Mérite Wrattontbuffy, Austrasia	88
Cabernet Sauvignon Newton 'Skyside' North Coast, California	64
Bordeaux Château Massereau 'Cuvée K' Bordeaux, France	100
Cabernet Sauvignon Sequoia Grove Napa Vasséy, California	132