

Happy
Thanksgiving

LE ÂME

\$150++
per person

For the Table

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

STARTERS

choice of

SHRIMP COCKTAIL

Fresh Horseradish, Cocktail Sauce **GF**

FRENCH ONION SOUP

Melted Gruyère, Baguette

CRAB CAKE

French Pickle Dressing

CHILLED OYSTERS

half dozen

Champagne Mignonette, Cocktail Sauce **GF**

CACIO E PEPE CAESAR*

Little Gem, Pan Frico, Pecorino,
Cracked Pepper Dressing

MAINS

choice of

7oz FILET AU POIVRE*

Peppercorn Sauce, Frites **GF**

TOMAHAWK PORK CHOP

Brussels Sprouts, Maple-Black Pepper Glaze,
Roasted Apple

BUTTERNUT SQUASH RAVIOLI

Sage, Slow Roasted Grape, Saba **VEG**

TRUFFLE ROASTED TURKEY

Brioche Stuffing,
Butter Whipped Potato, Truffle Turkey Jus,
Cranberry Grand-Marnier Sauce

SOLE MEUNIERE

Parsley, Lemon, Brown Butter

20oz BONE-IN RIBEYE* +20

Chimichurri, Frites **GF**

Accoutrements for the Table

Roasted Sweet Potato Pomegranate and Smoked Walnut, Hot Honey **GF VEG**

Green Beans Almondine **VEG**

Cranberry Sauce Grand-Marnier **V**

DESSERT

choice of

APPLE TARTE TATIN

Salted Caramel Ice Cream

MAPLE PUMPKIN CRÈME BRÛLÉE

Mascarpone Chantilly, Fig **GF**

PROFITEROLES

French Vanilla Ice Cream, Warm Chocolate Ganache

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

SKINNY MARGARITA 19

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

ESPRESSO MARTINI 21

Ketel One, Borghetti Italian Liqueur, Slow-Steeped Coffee

AU POIVRE MARTINI 21

Belvedere Vodka, "Dirty" Vermouth, Tellicherry Peppercorn, Blue Cheese Stuffed Olives

MANHATTAN 21

Maker's Mark Bourbon, Carpano Antica Vermouth, Angostura Bitter, Luxardo Cherry

OLD FASHIONED 21

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

Wine

SPARKLING

Prosecco Superiore Bisol 'Jeio' Veneto, Italy.....	17	78
Brut Rosé Louis de Grenelle 'Corail' (from magnum) Loire Vasséy, France.....	19	150
Brut Roederer Estate Anderson Vasséy, California.....	23	104
Champagne Billecart-Salmon 'Brut Reserve' Champagne, France.....	34	160
Champagne Dom Perignon Brut Champagne, France.....	95	495

WHITE

Sauvignon Blanc Nicolas Idiart Sancerre, France.....	23 / 34	—
Sauvignon Blanc DeLille Cellars 'Chaleur Blanc' Cofumbia Vasséy, Washington.....	19 / 28	76
Pinot Grigio Matteo Braidot Friuli, Italy.....	16 / 24	64
Chenin Blanc Domaine de Bellivière 'Les Rosiers' Loire Vasséy, France.....	20 / 30	80
Grenache Blanc Tablas Creek 'Patelin de Tabas' Paso Robles, California.....	17 / 26	68
Chardonnay Paul Nicolle 'Vieilles Vignes' Chablis Burgundy, France.....	22 / 33	88
Chardonnay Flowers Sonoma Coast, California.....	25 / 37	100
Chardonnay Bouchard Meursault Burgundy, France.....	48 / 72	185

ROSÉ

Rosé of Grenache Rumor Provence, France.....	19 / 29	76
Rosé of Merlot Dominique Portet 'Fontaine' Yarra Vasséy, Austrasia.....	15 / 23	60

RED

Pinot Noir Maysara 'Jamsheed' Wiffamette Vasséy, Oregon.....	22 / 33	88
Pinot Noir Davis Bynum Russian River Vasséy, California.....	18 / 27	72
Pinot Noir Domaine Hoffmann-Jayer Hautes-Côtes de Beaune Burgundy, France.....	32 / 48	128
Cabernet Franc Olga Raffault 'Barnabes' Chinon, France.....	19 / 29	76
Nebbiolo DeForville Barbaresco Piedmont, Italy.....	29 / 44	110
Grenache Blend Mas de Gourgonnier 'Les Baux de Provence' France.....	18 / 27	72
Red Blend Mérite Syrah/Malbec Wrattontuffy, Austrasia.....	22 / 33	88
Bordeaux Château Massereau 'Cuvée K' Bordeaux, France.....	25 / 38	100
Cabernet Sauvignon Seppeltsfield Cfare Vasséy, Austrasia.....	19 / 29	76
Cabernet Sauvignon Burgess Napa Vasséy, California.....	35 / 49	132
Cabernet Sauvignon Heitz Cellars Napa Vasséy, California.....	48 / 72	185