

Mother's Day

LE ÂME

\$95++ per person

For the Table

TRUFFLED BRIE BAGUETTE

Warm Brie, Roasted Garlic, Truffle Honey **VEG**

STARTERS

choice of

SHRIMP COCKTAIL

Fresh Horseradish, Cocktail Sauce **GF**

STEAMED ARTICHOKE

Garlic Aioli, Drawn Butter, Fleur de Sel **GF VEG**

DUCK SPRING ROLL

Carrot, Mushroom, Ginger,
Plum Sauce

FRENCH CHOPPED SALAD

Romaine, Bacon, Egg, Avocado, White Cheddar,
Market Vegetables, Champagne Vinaigrette **GF**

MAINS

choice of

FRENCH HAM BENEDICT*

Sourdough English Muffin, Crispy Jambon,
Hollandaise, Potatoes, Petite Greens

STEAK FRITES*

Café de Paris Butter **GF**

FRENCH OMELETTE*

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

KING SALMON*

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

QUICHE FLORENTINE

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

WAGYU BOLOGNESE*

Garganelli, Parmigiano Reggiano,
Wild Oregano, Crushed Tomato
with Garlic Bread

CARAMELIZED BRIOCHE FRENCH TOAST

Apple Butter, Pure Maple Syrup **VEG**

7oz FILET AU POIVRE* +20

Peppercorn Sauce, Frites

THE AMERICAN BURGER*

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

KING CRAB BUCATINI +25

Lemon, Garlic, Parsley,
Pecorino Breadcrumb

DESSERT

choice of

SPRING FRUIT TART

Vanilla Custard, Berries, Kiwi,
Candied Almond

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

CHAMPAGNE FOR BREAKFAST 16

Peach, Clover Honey, Pomegranate, Apricot, Lemon, Sparkling Wine

SKINNY MARGARITA 19

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

PARISIAN SPRITZ 19

Aperol, Watermelon, Vodka, Fresh Lime, Pressed Cucumber, Sparkling Wine

THE PHOENIX SEVENTY-FIVE 17

Citadelle Gin, Lemon, Pomegranate, Dragon Fruit, Pineapple, Sparkling Wine

ESPRESSO MARTINI 19

Ketel One, Borghetti Italian Liqueur, Slow-Steeped Coffee

PERFECT BLOODY MARY 17

Wheatley Vodka, Peppercorn Tincture, Chipotle, Sacramento Tomato, Salt & Peper Rim

APEROL SPRITZ 18

Aperol Italian Aperitif, Sparkling Wine, Club Soda, Orange Essence

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

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 François Pinon 'Trois Argilles' Vouvray Demi-Sec Loire Vasséy, France....	20 / 30	80
Roussanne Truchard Los Carneros, California	16 / 24	64
Chardonnay Domaine Servin Chablis Burgundy, France	23 / 33	88
Chardonnay Flowers Sonoma Coast, California.....	25 / 35	100

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 Ronchi Barbaresco Piedmont, Italy	34 / 51	136
Côtes-du-Rhône J. L. Chave 'Mon Coeur' (from magnum) Rhône Vasséy, France	18 / 27	144
Syrah Alain Graillot Crozes-Hermitage Rhône Vasséy, France	30 / 45	120
Cabernet Sauvignon Mérite Wrattobussy, Austrasia	22 / 33	88
Cabernet Sauvignon Newton 'Skyside' North Coast, California	16 / 24	64
Bordeaux Château Massereau 'Cuvée K' Bordeaux, France	25 / 38	100
Cabernet Sauvignon Sequoia Grove Napa Vasséy, California	35 / 48	132