

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

HEIRLOOM TOMATO

Fromage Blanc, Pistachio, Cantaloupe,
Tomato Yuzu Vinaigrette **GF VEG**

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**

KING SALMON*

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

TRUFFLE ROASTED CHICKEN

Toasted Brioche, Butter Whipped Potato,
Truffle Chicken Jus

7oz FILET MIGNON*

Enhancements



20oz BONE-IN RIBEYE* +30EA

Dry-Aged

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**

MACARONI & CHEESE GRATIN

Cheddar, Gruyère, Parmesan **VEG**

ROASTED SWEET POTATO

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

Enhancements

ADDITIONAL SIDES +4EA

Course 3 Served for the table

STRAWBERRY BASQUE CAKE

Vanilla Crema, Wild Strawberry Gelato, Strawberry Coulis

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.

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

HEIRLOOM TOMATO

Fromage Blanc, Pistachio, Cantaloupe,
Tomato Yuzu Vinaigrette **GF VEG**

Enhancements

SHRIMP COCKTAIL +4EA

Fresh Horseradish, Cocktail Sauce **GF**

CHILLED MAINE LOBSTER +10EA

Bibb, Frisee, Radicchio, Avocado, Grapefruit,
Radish, Lemon Vinaigrette **GF**

Course 2 Choice of

RICOTTA RAVIOLI

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

KING SALMON*

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

TRUFFLE ROASTED CHICKEN

Toasted Brioche, Butter Whipped Potato,
Truffle Chicken Jus

7oz FILET MIGNON*

Enhancements



20oz BONE-IN RIBEYE* +30EA

Dry-Aged

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**

MACARONI & CHEESE GRATIN

Cheddar, Gruyère, Parmesan **VEG**

ROASTED SWEET POTATO

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

Enhancements

ADDITIONAL SIDES +4EA

Course 3 Choice of

CHOCOLATE TART

Chocolate Caramel Ganache, Vanilla Chantilly

STRAWBERRY BASQUE CAKE

Vanilla Crema, Wild Strawberry Gelato, Strawberry Coulis

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

CHILLED MAINE LOBSTER +10EA

Bibb, Frisee, Radicchio, Avocado, Grapefruit, Radish, Lemon Vinaigrette GF

Course 2 Choice of

RICOTTA RAVIOLI

Pomodoro, Aged Parmesan, Genovese Basil VEG

10oz FILET MIGNON* ADD Au Poudre +3ea

LOUP DE MER

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

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

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

MACARONI & CHEESE GRATIN

Cheddar, Gruyère, Parmesan VEG

ROASTED SWEET POTATO

Pomegranate & Smoked Walnut, Hot Honey GF VEG

Enhancements

ADDITIONAL SIDES +4EA

Course 3 Choice of

CHOCOLATE TART

Chocolate Caramel Ganache, Vanilla Chantilly

STRAWBERRY BASQUE CAKE

Vanilla Crema, Wild Strawberry Gelato, Strawberry Coulis

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 Poudre +3ea

LOUP DE MER

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

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

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

MACARONI & CHEESE GRATIN

Cheddar, Gruyère, Parmesan VEG

ROASTED SWEET POTATO

Pomegranate & Smoked Walnut, Hot Honey GF VEG

Enhancements

ADDITIONAL SIDES +4EA

Course 4 Choice of

PROFITEROLES

French Vanilla Ice Cream,
Warm Chocolate Ganache

LA GRANDE CRÈME BRÛLÉE

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

STRAWBERRY BASQUE CAKE

Vanilla Crema, Wild Strawberry Gelato,
Strawberry Coulis

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 SALADE MAISON

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

HEIRLOOM TOMATO SALAD

Fromage Blanc, Pistachio, Cantaloupe, Tomato Yuzu Vinaigrette **GF VEG**

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**

KING SALMON*

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

ROASTED CHICKEN FRENCH DIP*

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

GF gluten-free **VEG** vegetarian

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