

Sushi or Sashimi

per piece

Maguro, <i>Tuna</i>	6
Shiromaguro, <i>White Tuna</i>	6
Sake, <i>Salmon</i>	6
Hamachi, <i>Yellow Tail</i>	6
Ebi, <i>Prawn</i>	6
Unagi, <i>Eel</i>	6
Tamago, <i>Egg Omelet</i>	6

Sushi Roll and Platter

Spicy Tuna Roll	23
NoMI Roll	23
Rainbow Roll	23
California Roll	23
Tiger Roll	23
Dragon Roll	23
Yellowtail Scallion Roll	23
Tuna Avocado Roll	20
Eel Avocado Roll	20
Salmon Avocado Roll	20
Vegetable Roll	20
Kiri <i>14 pieces</i>	32
Tuna, Prawn and Eel Sushi	
Salmon and Yellow Tail Sashimi	
Avocado roll	
Sakura <i>18 pieces</i>	40
Tuna, Prawn and Eel Sushi	
Salmon and Yellow Tail Sashimi	
Avocado roll, Sweet Squash roll	

Appetizer

Salad of Assorted Lettuces
Pine Nut Purée | Vegetable Crudité 14

Cured Scottish Salmon Salad
Pomme Dauphine | Salmon Caviar | Frisée | Parsley Chimichurri 17

Chilled Buckwheat Soba Salad with Prawns
Asparagus | Kaiware | Spicy Sesame Dressing 22

Roasted Heirloom Beet Salad
Laura Chenel Goat Cheese | Mangalica Ham | Citrus Vinaigrette 15

Mushroom Tart
Poached Farm Egg | Soubise | Emmental Cheese 13

Lobster Bisque
Fennel | Apple | Cognac Cream 13

Butternut Squash Velouté
Brie Cheese | Caramelized Shallots 12

Ryan LaRoche
Chef de Cuisine

Main Course

Market Fish

New England Clam Chowder | French Potato Gnocchi | Wilted Spinach 20

Amish Chicken

Polenta | Parsnip | Rosemary Chicken Jus 21

Pan Roasted Skirt Steak

Shallot Confit | Watercress | Natural Jus 23

Hand Made Tagliolini

Wild Mushroom | Fine Herbs | White Truffle Oil 18

Sushi Platter

Chef's Selection of Sushi and Maki 19

Traditional Caesar Salad

Romaine Hearts | White Belly Anchovy | Parmesan 15
prawns 23 chicken 21

Desserts

Le Piedmont

Key Lime Cream | Hazelnut Mousse 8

Le Mac

Passion Fruit Chocolate Cream | Pecan Chocolate Cream | Lime Vanilla Cream 8

La Passion

Passion Fruit Cream | Sablé | Peanut Mousse 8

Le Not Guilty

Mango Lime Salsa | Coconut Mousse | Oatmeal Granola 8