

Dinner Course

～ Casual Dinner ～

【Appetizers】

Autumn Terrine

【Soup】

Duck consommé infused with delicately scented matsutake mushrooms

【Bread】

Baguette / Raspberry & blackcurrant bread / Walnut & fig bread

Served with "Hokkaido" butter

【Meat】

"Rusutsu Kogen" Pork Loin cooked at low temperature

Herbed Breadcrumbs with Edamame Couscous

【Dessert】

Slow-cooked pork loin from "Rusutsu"

Served with a coffee-scented veal stock sauce

【After-dinner beverages】

Coffee or tea

【Petit four】

Matcha terrine

¥6,612

(¥8,000 tax and service charge included)

Executive chef Nobuyori Kanazawa