Dinner Course

～ Autumn Moon ～

【Aperitif】
～Autumn twilight～
Original Pear and Black Tea Cocktail

【Welcome dish】
～Autumn Harvest～
Autumn Vegetable & Truffle Cheese Dip

【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】
Braised beef cheek with red wine demi-glace
with Mashed potatoes and Yuzu kosho

【Dessert】
Berry tiramisu with red wine sorbet and fruit jelly

【After-dinner beverages】
Coffee or tea

【Petit four】
Matcha terrine

¥9,917

(¥12,000 tax and service charge included)

Executive chef　Nobuyori Kanazawa