

Dinner Course

～ Autumn Stars ～

【Appetizers】

Autumn Terrine

【Soup】

Duck consommé infused with delicately scented matsutake mushrooms

【Bread】

Baguette / Raspberry & blackcurrant bread / Walnut & fig bread

Served with "Hokkaido" butter

【Choose from linguine, penne, or gnocchi.】

※Please choose from our pasta dishes.

(※Pasta with snow crab and sea urchin is available at +¥600)

【Dessert】

Berry tiramisu with red wine sorbet and fruit jelly

【After-dinner beverages】

Coffee or tea

【Petit four】

Matcha terrine

¥7,438

(¥9,000 tax and service charge included)

Executive chef Nobuyori Kanazawa