

Dinner Course

[Reservations required at least 3 days in advance]

~ Casual Dinner ~

【Appetizers】

Marinated Salad with Early-Season Bonito and Hyuganatsu Fizz
Pâté de campagne

【Soup】

Spring Burdock Soup

【Bread】

Baguettes, Carrot Bread, Walnut Bread
Homemade Hokkaido Butter

【Meat dishes】

Sautéed Rusutsu Highland Pork Spare Ribs
with Red Wine BBQ Sauce, Served with Cheese Risotto

【Dessert】

Matcha Mousse and Homemade White Bean Paste Ice Cream

【After-dinner drinks】

Coffee or tea

【Petits fours】

Mini Cookies

¥6,198

(¥7,500 Tax and service charge included)

Executive Chef Nobuyori Kanazawa

Course Option Menu		(tax and service charge included)	
(Add to the appetizers)	Braised Ezo Abalone	¥1,405	(¥1,700)
(Meat dish or as an appetizer)	Foie gras, 50 g	¥2,645	(¥3,200)
(Fish dish or as an appetizer)	Lobster Tail	¥3,719	(¥4,500)