

Dinner Course

[Reservations required at least 3 days in advance]

~ Spring of Moon ~

【Aperitif】

~ Spring in the North ~

Strawberry Sparkling Wine Cocktail

【Welcome Dish】

Cherry Salmon, Hairy Crab, Sea Urchin, and Shiitake Mushrooms, Royal-Style
(French-style chawanmushi)

【Appetizers】

Marinated Salad with Early-Season Bonito and Hyuganatsu Fizz

Pâté de campagne

Asparagus Mousse

【Soup】

Spring Burdock Soup

【Bread】

Baguettes, Carrot Bread, Walnut Bread

Homemade Hokkaido Butter

【Meat dishes】

Tender stewed beef cheek with red wine demi-glace
served with mashed potatoes and yuzu pepper

【Dessert】

Matcha Mousse and Homemade White Bean Paste Ice Cream

【After-dinner drinks】

Coffee or tea

【Petits fours】

Mini Cookies

¥9,917

(¥ 12,000 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)