

Dinner Course

[Reservations required at least 3 days in advance]

～ Spring of Stars ～

【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

【Pasta dishes】

※ Please choose from our pasta menu

【Dessert】

Matcha Mousse and Homemade White Bean Paste Ice Cream

【After-dinner drinks】

Coffee or tea

【Petits fours】

Mini Cookies

¥7,025

(¥8,500 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)