

Dinner Course

[Reservations required at least 2 days in advance]

～ Summer of Stars ～

【Aperitif】

～ Sunset at Mt. "Konbu" ～

Cherry Tomato Compote and Sparkling Wine Cocktail

【Welcome Dish】

Hokkaido Corn Mousse

【Appetizers】

Ezo Abalone Jelly and Tomato Foam

Homemade Lake "Toya Wagyu" Prosciutto with Melon

Duck Terrine with Orange Flavor

【Soup】

Chilled Peach Soup

【Bread】

Baguette, Carrot Bread, Edamame Focaccia

Homemade Hokkaido Butter

【Pasta dishes】

***Please select from the menu below.**

- "Shiraoi" Beef Tendons and Mushrooms in Japanese-Style stewed Sauce
Served with Salad and hot spring Egg
 - Hokkaido beef ragù sauce (Bolognese)
- Peperoncini with Cherry Shrimp, Clams, and Summer Vegetables
 - Seafood with tomato sauce (Pescatore)
- Porcini mushroom cream sauce with jamon serrano prosciutto
- Snow crab and sea urchin with fresh cream sauce (+ ¥1,200)

【Dessert】

Hokkaido Melon Mousse and Haskap Sorbet

【After-dinner drinks】

Coffee or tea

【Petits fours】

Mini Cookies

¥6,198

(¥7,500 Tax and service charge included)

Executive Chef Nobuyori Kanazawa

Course Options

			(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	¥2,893	(¥3,500)
(Fish dish or as an appetizer)	Lobster Tail	¥3,719	(¥4,500)