

Dinner Course

[Reservations required at least 2 days in advance]

~ Casual Dinner ~

【Appetizers】

Ezo Abalone in Jelly
Homemade Lake "Toya Wagyu" Prosciutto with Melon
Duck Terrine with Orange Flavor

【Soup】

Chilled Peach Soup with Tomato Foam

【Bread】

Baguette, Carrot Bread, Edamame Focaccia
Homemade Hokkaido Butter

【Meat dishes】

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

【Dessert】

Hokkaido Melon Mousse and Haskap Sorbet

【After-dinner drinks】

Coffee or tea

【Petits fours】

Mini Cookies

¥5,372

(¥6,500 Tax and service charge included)

Executive Chef Nobuyori Kanazawa

Course Options

			(Tax and service charge included)
(Add to the appetizers)	Braised Ezo Abalone	¥1,157	(¥1,400)
(Meat dish or as an appetizer)	Foie gras, 50 g	¥2,149	(¥2,600)
(Fish dish or as an appetizer)	Lobster Tail	¥3,140	(¥3,800)