

## 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 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

#### 【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	¥1,157	(¥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)