

Dinner Course

[Reservations required at least 2 days in advance]

～ Casual Dinner ～

【Appetizers】

～ Autumn Harvest Festival ～

Autumn Vegetable and Mushroom Jelly Terrine

【Soup】

” Rusutsu” Daikon Radish Soup

【Bread】

Baguette, Raspberry and Cassis Bread, Walnut and Fig Bread,
Homemade Hokkaido Butter

【Meat dishes】

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

【Dessert】

Chestnut and Dried Fruit Bavaoise and Acai Sorbet

【After-dinner drinks】

Coffee or tea

【Petits fours】

Mini Financiers

¥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)