

Dinner Course
[Reservations required at least 2 days in advance]

～ Autumn of Moon ～

【Aperitif】

～ Sounds of Autumn ～
A Persimmon and Ginger Ale Aperitif

【Welcome Dish】

Instant-Smoked Roast "Takikawa" Duck
with Dried Fig Macerate and Hokkaido Camembert

【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】

Tender Braised Beef Cheek with Red Wine Demi-Glace Sauce
Served with mashed potatoes and yuzu kosho

【Dessert】

Chestnut and Dried Fruit Bavaroise and Acai Sorbet

【After-dinner drinks】

Coffee or tea

【Petits fours】

Mini Financiers

¥7,851

(¥9,500 Tax and service charge included)

Executive Chef Nobuyori Kanazawa

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