

Dinner Course

[Reservations required at least 2 days in advance]

～ Autumn of YOKAZE ～

【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

【Pasta】

Hokkaido Sardines and Chestnuts in Conchiglie Pasta
with Japanese-Style Butter and Matsutake Mushrooms

【Bread】

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

【Fish dishes】

Halibut from "Suttsu" and Scallop Meunière
with Herb-Infused Tomato Cream Sauce

【Granita】

Red Perilla from "Rankoshi" and Apple Granita

【Meat dishes】

Sautéed "Ezo Deer" Loin with Red Wine Sauce and Grain Mustard, and San-shō-zuke

【Dessert】

Chestnut and Dried Fruit Bavaroise and Acai Sorbet

【After-dinner drinks】

Coffee or tea

【Petits fours】

Mini Financiers

¥9,917

(¥12,000 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)