

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

～ Autumn of Stars ～

【Aperitif】

～ Sounds of Autumn ～
A Persimmon and Ginger Ale Aperitif

【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

【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)
● Japanese-Style	Pepperoncino with Hokkaido Sardines, Chestnuts, and Mushrooms
●	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】

Chestnut and Dried Fruit Bavaroise and Acai Sorbet

【After-dinner drinks】

Coffee or tea

【Petits fours】

Mini Financiers

¥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 .	¥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)