Dinner Course

【Reservations must be made by the day before】

～ Casual Dinner ～

【Appetizers】

・Hairy Crab and Winter Vegetables in Jelly
・Today’s Hokkaido Fresh Fish Carpaccio, Smoked
・Roasted Ezo Venison with San-shō-zuke Mayonnaise Sauce,
Hokkaido Camembert, and Dried Figs

【Soup】

Beet and Orange Soup

【Bread】

Baguette, Spinach 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】

Matcha Tiramisu & Açaí Sorbet

【After-dinner drinks】

Coffee or tea

【Petits fours】

Mini Financiers

¥6,191

(¥7,500 Tax and service charge included)

Executive Chef　Nobuyori Kanazawa

Course Options

			(Tax and service charge included)
(Add to the appetizers)	Braised Ezo	¥1,488	(¥1,800)
(Meat dish or as an appetizer)	Foie gras, 60	¥2,314	(¥2,800)
(Fish dish or as an appetizer)	Lobster Tail	¥3,471	(¥4,200)