Dinner Course

【Reservations must be made by the day before】

～ Winter of Moon ～

【Aperitif】

～ Sunset Over Deep Snow ～

【Welcome Dish】

Japanese Pears, Cucumbers, and Hokkaido Prosciutto
with Cream Cheese and Grainy Mustard

【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】

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

【Dessert】

Matcha Tiramisu & Açaí Sorbet

【After-dinner drinks】

Coffee or tea

【Petits fours】

Mini Financiers

¥9,091

(¥11,000 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)