Dinner Course

【Reservations must be made by the day before】

～ Winter of Stars ～

【Aperitif】

～ Sunset Over Deep Snow ～

【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

【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)
- Hokkaido Sardines with Chestnuts and Vegetables, Prepared with Sake and Egg Yolk
- Blue Crab with Basil Sauce
- Porcini Mushroom Cream Sauce with Hokkaido Prosciutto
- Seafood pasta in tomato sauce (＋ ¥ 500)
- Snow crab and sea urchin in fresh cream sauce (＋¥1,200)

【Dessert】

Matcha Tiramisu & Açaí Sorbet

【After-dinner drinks】

Coffee or tea

【Petits fours】

Mini Financiers

¥7,439

(¥9,000 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)