A P P F T I 7 F R

Marinated Ehime Date Tuna

rapeseed and bamboo shoot condiments, shiso flavored miso (g)

SOUP

Vichyssoise Soup

vegetable jelly, milk foam (n, g)

MAIN

Grilled Japanese Beef Sirloin

red wine sauce, yuzu-kosho sour cream, mashed potato (g)

or

Braised Black Rock Fish

green asparagus, balsamic jelly, creamy seafood sauce (g)

DESSERT

The Peninsula Mango Pudding

seasonal fruits, coconut ice cream (n)

C O I D APPETIZER

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Chawanmushi

sea urchin, marinated green asparagus, crab jelly (g)

HOTAPPETIZER

Steamed White Asparagus

oscietra caviar, butter sauce

SEAFOOD

Seared Hokkaido Scallop

green asparagus, balsamic jelly, creamy seafood sauce

ΜΔΙΝ

Grilled Gifu Hida A5 Tenderloin

white and green asparagus flan, red wine sauce (g)

DESSERT

Hiroshima Lemon Meringue

basil and white chocolate ice cream, glazed raspberries, lemon confit, fermented butter sablé (n, g)