



## *Chef's Special Course*

### Amuse

Local Venison Pâté en Croûte

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### Appetizer

Insalata of Snow Crab and Cabbage with Bisque Sauce

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### Fish

Wood Grilled Suruga Bay Red Snapper Bouillabaisse

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### Meat

Wood Grilled Wagyu "Diamond Fuji" 150g

Périgueux Sauce

※Today's Neighborhood Beef 200g +3,100

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### Dessert

Chocolate Noir Fromage

Mandarin and Coriander Accents

Coffee or Hakone Sanroku Tea

※ You can change the main dish for an additional fee.  
Service charge (5%) will be added to your bill.

Food allergies and food intolerances.

We welcome enquires from customers who wish to know whether any meals contain particular ingredients.