

FULL-COURSE DINNER

Autumn Tints

13,500

AMUSE OF THE DAY

本日の逸品

SEASONAL ASSORTED APPETIZERS

Deep-fried KAI Rainbow Trout with Sesame and Leaf /
Small Eggplant dressed with Sweet KOSHU Miso Paste, Yuzu Flavor /
Simmered Yamanashi Pumpkin "OSHIKUJIRI" /
Persimmon-shaped Mochi /
Deep-fried Sweet Chestnut Ball sprinkled with Crispy Somen Noodles
甲斐サーモンと木葉利休揚げ / 小茄子の甲州みそ田楽 柚子の香り /
山梨県産南瓜の"おしくじり" / もち柿 / 栗そうめん

SOUP

Hot Spring-nurtured Eel steamed in Earthenware Pot
with the Aroma of Matsutake Mushrooms
松茸香る温泉ワインうなぎの土瓶蒸し

SASHIMI

Beech Smoked Sealed Tilefish and Spot Shrimp from NUMAZU Fish Market
沼津市場より甘鯛と牡丹海老のブナチップの瞬間スモーク 紅葉おろし添え

FISH DISH

SURUGA Bay Spanish Mackerel Poeele with 8 Traditional Nuts and
Fruits from KOSHU and KATSUNUMA White Wine Sauce
駿河湾産サワラのポワレ 甲州八珍果と勝沼産白ワインソース

MEAT DISH

Mt. FUJI's Lava Stone Grilled KOSHU Wine Beef Sirloin
甲州ワインビーフサーロインの富士山溶岩焼き シェフのこだわりお塩と赤ワインソース

You can change to "Grilled KOSHU Beef Tenderloin (50g)" (+¥1,000)
「山梨県産黒毛和牛"甲州牛"テnderロインのグリル」へご変更いただけます

RICE

Ground Pepper Rice in Chazuke Soup with Pacific Saury and Mushrooms
秋刀魚と茸の"こしょう飯"茶漬け 香の物

DESSERT & TEA

"Beniharuka" Sweet Potato Caramelized Tart with Vanilla Ice Cream
Compote of Yamanashi Grapes
"紅はるか"のキャラメリゼのタルト バニラアイス添え 山梨県産葡萄のコンポート

Wild Grass Tea from DOUSHI Village
(Holy Basil, Persimmon Leaf, Kuma Bamboo Grass, Mugwort, Spicebush)
道志村から"森の野草茶"
(ホーリーバジル・柿の葉・クマササ・ヨモギ・クロモジ)