

先付 標津から届いたカジカのカダイフ揚げ

前菜

冬野菜のサラダ仕立て

御椀

"東京うこっけい"のつくね トリュフ香る月光ゆり根のすり流し

八寸

縞ソイに胡椒を効かせた菊菜ソース

衣被

かぶら蒸し

青つぶ貝の生姜麴香るコンフィ

たらば蟹のもろみ和え

箸休め

"信玄どり"のカオヤーピン包み ほのかな酸味を効かせて

魚料理

平目と焼き雲子のミルフィーユ仕立て 旨味出汁のスープ山椒の香り

肉料理

"後藤牛"フィレ肉多摩の杉皮の燻製焼季節野菜とトリュフをかけて

御飯

鉄鍋で仕上げたずわい蟹の雑炊 6種の薬味

甘味

あみちゃんファームの苺とエディブルフラワー SORANO米と二条大麦のクッキーシュー



#### STARTER

Deep-Fried Kajika Sculpin from Shibetsu Wrapped with Kadayif

# **APPETIZER**

Winter Vegetable Salad

### SOUP

"TOKYO UKOKKEI" Meatball with Grated Lily Bulb Scented with Truffles

#### HASSUN

Three Striped Rockfish with Peppery Chrysanthemum Green Sauce

Kinukatsugi Taro

Steamed Turnip

Whelk Confit Scented with Ginger Koji Malt

King Crab Dressed with Moromi Malt

#### **PALATE CLEANSER**

Slightly Tangy "SHINGENDORI" Chicken Wrapped with Spring Pancake

#### FISH

Bastard Halibut and Milt Millefeuille with Savory Stock and Sansho Pepper

### **MEAT**

Chargrilled "GOTOGYU" Beef Fillet Smoked with Tama Cedar Bark
Topped with Seasonal Vegetables and Truffles

### RICE

Snow Crab Rice Porridge Served in an Iron Pot with Six Condiments

## **DESSERT**

Amichan Farm Strawberry and Edible Flower with SORANO Rice and
Two-Rowed Barley Cookie Cream Puff