

# Delicious Course Cuisine 6,100 yen

Please choose one from the below

- ① Symphony of local mushrooms, eel and soft-boiled egg  
with faint truffle fragrance
- ② Duck foie gras and caramelized seasonal fruits  
with mellow balsamic sauce +¥2,100

Classic Onion Gratin Soup

Please choose one from the below

- ① Red sea bream cartoccio  
Grilled with Japanese pepper and tarragon fragrance butter sauce
- ② Lobster poeler and Squid Ink Risotto  
Classic Americaine sauce and watermelon radish puree with accent of Yuzu + ¥3300

Please choose one from the below

- ① Festa of beef stew with local beef and seasonal vegetables
- ② Local beef steak and boiled egg  
with Madeira sauce or grated radish ponzu sauce +¥2,400
- ③ Brand “Niigata wagyu” beef steak  
Pomme macaire and kaleidoscopic vegetables  
Rich bouquet Echigo red wine sauce or grated radish ponzu sauce. +¥4,500

Homemade Bread or brand Koshihikari rice

Fragrant coffee jelly and mascarpone with citrus fruits accent

Coffee or tea