

Dinner Course ~Ottimo~ 14,500 JPY

Today's Amuse

Please choose one from the below

- ① Garfish, scallops and prawn's carpaccio decorated with ocean pearl
- ② Duck Foie gras and grilled eel with fruity & mellow balsamic sauce + 1100

Bamboo shoots and clam's spaghetti aglio olio with green perilla genovese sauce

Please choose one from the below

- ① Grilled bread crumbs of Spanish mackerel and simmered snow storage daikon radish with consommé soup Accent of water dropwort
- ② Abalone steak and fried leek with seaweeds and clam's sauce + 1700

Seasonal Granite

Please choose one from the below

- ① Roasted duck breast meat with green pepper sauce and vegetables
- ② Iron plate beef fillet steak « Volcano style » with smoked soy sauce butter or Garlic butter + 1100
- ③ Local beef steak with rich bouquet Echigo red wine sauce or grated radish ponzu sauce. + 1050
- ④ Brand "Niigatawagyū" beef steak and boiled vegetables with Olive flavored gravy sauce + 2200

Bread or Brand Koshihikari Rice

THE NEW OTANI Brand "SATSUKI" assorted sweets

Coffee or Tea

RESTAURANT
FONTANA