

Dinner Course ~Passione~ 10,000 JPY

Please choose one from the below

- ① **Boiled White asparagus and local green asparagus Salad**
with sherry vinegar sauce and Prosciutto di Parma
- ② **Duck fore glas and grilled eel with fruity & mellow balsamic sauce +2100**

Velvety green peas veloute soup “Goddess Flora”

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 **Steaked abalone with stem seaweeds and clam sauce Fried leek +3100**

Please choose one from the below

- ① **Roasted Brand pork “Koshio” fillet with Pizzaiola sauce**
- 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. + 2050
- ④ **Brand “Niigatawagyū” beef steak and boiled vegetables**
with Olive flavored gravy sauce + ¥3800

Bread or Brand Koshihikari Rice

Tea flavored saint-honore with milk gerato

Coffee or Tea