

## Premium Course Cuisine 12,000 yen

Please choose one from the below

- ① Seafood pie with yellow wine “Vin Jaune” sauce
- ② Duck foie gras and caramelized seasonal fruits with mellow balsamic sauce +¥1,800  
Rich sea urchin eggs and tomato cream spaghetti with coarsely ground pepper

Please choose one from the below

- ① Grilled scaled tilefish and angel prawns  
with tender tilefish essence and celeriac puree
- ② Lobster poeler and squid ink risotto  
Classic Americaine sauce and watermelon radish puree with accent of Yuzu +¥2,500

Please choose one from the below

- ① Roasted lamb and lentils with rich taste gravy sauce  
Roasted snow storage carrot and deep fried “Ishizaka Maitake” mushroom
- ② Volcano style iron plate beef fillet steak  
Smoked soy sauce butter or garlic butter
- ③ Local beef steak and boiled egg  
with Madeira sauce or grated radish ponzu sauce +¥1,200
- ④ Brand “Niigata wagyu” beef steak Pomme macaire and kaleidoscopic vegetables  
Rich bouquet Echigo red wine sauce or grated radish ponzu sauce +¥4,000

Bread or brand Koshihikari rice

New Otani Brand “SATSUKI” assorted desserts

Coffee or tea

RESTAURANT  
FONTANA