

## Chef's Special Dinner Course

(Small Appetizer • Appetizer • Second appetizer • Pasta • Maindish • Dessert • Small cakes • Coffee)

**¥15,000-**

(total amount)

### Small Appetizer

focaccia and white liver pesto

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### Appetizer

Assorted seasonal appetizers

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### Second appetizer

Sautéed Foie Gras with Morel Mushrooms and Turnip Zuppa

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### Pasta

Agnolotti dal pudding

~Traditional ravioli from the Piedmont region

or

Bottarga and scallop aglioolio spaghetti

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### Maindish

Japanese Iwate Shorthorn Beef Tagliata with  
Green Pepper Sauce and Salsa Verde Seasonal Vegetables

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### Dessert

Please choose your favorite dessert

Celeste's original "Mont-Blanc"

or

Catalana (creme brulee)

or

Gelato assortment (3kinds)

or

Bonnet Chocolate pudding from Piemonte region

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### Italy small cakes

~Bruttimabuoni Panforte Pasta di Mandorle~.

### Coffee

Chilled caviar capellini can be added to the course for **(+¥4,000)**

Today's fish dish can be added to the course for **(+¥2,500)**

