

## Strawberry & Chocolate Dinner Menu

1<sup>st</sup> to 29<sup>th</sup> February 2020

### **Marinated Lobster and Scallop Salad**

strawberry - shiso cress - pine nuts

¥9,000

### **Butternut Squash and Carrot Soup**

ginger - pumpkin seeds - chocolate pain d'epices

¥9,000

### **Grilled Sea Bream**

balsamic strawberries - almond - spinach

**Or**

### **US Prime Beef Tenderloin**

Potato - grilled onion - chocolate

¥9,000

### **Strawberry chocolate mousse**

vanilla ice cream - raspberry sauce - mint

¥9,000

### **Coffee or Tea**

¥8,500

## Grand Dinner Menu

Tavola36

### **“Kurobuta” Pork and Foie Gras Rillettes**

Semi-Dried Tomato and Oregano

¥9,000

### **Grilled Scallops and Green Asparagus**

Lemon Salsa Verde

¥9,000

### **Clam Chowder**

Truffle and Parmesan Croûton

¥9,000

### **Grilled Japanese Beef Tenderloin with Seared Canadian Lobster**

Ratatouille with Basil Pesto Barolo Wine Sauce

¥9,000

### **Swiss Chocolate and Passion Fruit Mousse**

Orange Macaroon

¥9,000

### **Coffee or Tea**

¥13,300

All prices are in Japanese ¥.

The menu may change without prior notice. Please notify us in advance if you have any allergy.  
13% service charge and consumption tax will be added on your bill

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