

# Convivialite

## 紫陽花の膳



Aperitif	Apple liqueur with Soda
Amuse	Avocado, salmon, spring vegetables of mille-feuille Broad bean, Japanese ginger, Spicy grass Source of blood orange on the side
Clear Soup	Steamed it wrapped sillago fish in eggplant "Somen" which made with fish Water shield, New Zealand spinach, Yuzu-citron
Hors d'oeuvre	Abalone roasted with Japanese pepper Bean boiled with honey Flatfish roasted with miso and green tea Clam, Dropwort, Wasabi... with soy sauce
Sashimi	Blue-fin Tuna , Octopus Sea bream Sea-laver Pink rock salt, Kombu salt Wasabi&Soy sauce
Side dish	Homemade Soba
Grilled	Sweetfish charcoal-roasted with salt Pickled ginger Topping with dried mullet roe on taro Water pepper with vinegar
Especially	Roast beef of "Ashigara beef" Bordeaux wine souce with truffles Grilled vegetables in season
Rice	Abalone "Takikomi-gohan"
Soup	Chicken dumpling with home made red papper
Pickle	
Entremets	"Pâte feuilletée"
Tea	Original blend wild grass tea