

OMI BEEF COURSE

AMUSE

Seared Duck and Conger Eel with Lily Bulb Soup

近江鴨と伝助穴子の炙り 百合根のスープ

APPETIZER

Spanish Mackerel with Turnip and Dried Mullet Roe

鯖 もものすけ燕と唐墨

HOT APPETIZER

Sauteed Cod Milt with Green Onion, Butter Sauce

白子ソテー 下仁田葱の焦がしバターソース 菊芋

PASTA

Chitarra with Porcini and Truffle

ポルチーニ茸とトリュフのキタッラ

FISH

Roasted Red Bream with Ebi-Imo

金目鯛と海老芋の紙包み焼き

MAIN

Omi Beef Fillet

近江牛 フィレ

DESSERT

Kyoto Sweet Potato with Chocolate and Roasted Japanese Tea Meringue

京蜜芋とショコラ 焙じ茶メレンゲ