

柴田 淳一

JUNICHI SHIBATA DINNER

7pm Wednesday, 6<sup>th</sup> of May 2015



Canapes

...

Laurent Perrier Brut Champagne

Sake Toast

...

Sakekasu

*Fresh Seasonal Vegetables with Cured Mullet Roe and Sake Lees Crème*  
季節野菜のクリュディテ、からすみと酒粕のクリーム

...

Chirashi Sushi

*Marinated Raw Seafood with Jackfruit, Salmon Cavier, Nori Seaweed and Wasabi Powder on Seasoned Rice*  
お米のサラダと魚介のマリネ、ミモザ仕立て、ちらし寿司風

...

Kim Crawford Sauvignon Blanc 2013

...

Saikyo-Yaki

*Pan Fried Sakiyo Miso Marinated Pompano Fish with Yuzu Butter Sauce*  
マナガツオの西京焼き、ゆず風味のバターソース

...

Albert Bichot Bourgogne Chardonnay 2011 "Vielles Vignes"

...

Kaomo-Nanban

*Buckwheat Crepe Topped with Duck Breast, Foie Gras, Grilled Leek and Shiitake Balsamic Sauce*  
鴨胸肉とフォワグラ、そば粉のクレープ、長ネギグリル、椎茸とバルサミコの佃煮ソース、山椒風味

...

Kim Crawford Pinot Noir 2013

...

Wagyu Suki-Yaki

*Spice Glazed Wagyu Beef Tenderloin with Sautéed Enoki Mushrooms, Chrysanthemum Leaf Puree and Soy Egg Yolk*  
和牛フィレ肉のラケ、卵黄のしょうゆ漬け、えのきのバターソテー、春菊のクーリ

...

Albert Bichot Gevrey Chambertin Les Murots Domaine du Clos Frantin 2010

...

Shiratama

*Soya Bean Dumplings with Salted Caramel Sauce and Green Tea Ice Cream.*  
白玉団子、塩バターキャラメルソース、きな粉、抹茶のアイス

...

Thomas Barton Reserve (Sauternes) Bordeaux 2010