

2019 MUTEKIRO 横濱仏蘭西 LATE AUTUMN MENU

APPETIZER

*BEEF BOUILLON SOUP a la MUTEKIRO (Our Chef's Original Healthful Delicacy)
A "Healthful" Clear Soup of 10 FRESH Vegetables with a Scent of its Beef BROTH
Essence

"MATSUBAGANI" CRAB From SHIBAYAMA Port

*Marine with Blanc-Manger of TURNIP and Veloute of RED TURNIP, Scented with
YUZU

Along with "Nojima" SEAWEED Aspic and CAVIAR

"FOIE-GRAS (Landes, FRANCE)

*Grilled FOIE-GRAS and Risotto of ROOT VEGETABLES, TRUFFE Flavor
Sprinkled with Fried STRING BURDOCK and CIBOULETTE

"KASAGO" (Scorpion Fish) BOUILLABASE

Steamed "KASAGO" with Steamed Local VEGETABLES a la Bouillabase
Topped with Fluffy "Cappucino" SEASHELL ESSENCE

"ISE-EBI" LOBSTER Or CANADIAN "HOMARD" LOBSTER

Sauteed PLEUROTE Mushrooms with Assorted Japanese "Autumn Delicacies,"
Balsamico Sauce & MUSHROOM Cup Soup

"WAGYU" BEEF STEAK Or Poile of Roasted CHALLANDAISE DUCK
With "BRANDADE" Of Roasted Local VEGETABLES, "ANNA" POTATOS
& GREEN Vegetable SALAD

AUTUMN DESSERT "TRIANGLE"

*Fresh Pear COMPOTE, PEAR LIQUEUR Ice Cream with Raspberry Sauce, Two Flavors

*Yogurt MOUSSELINE, Wild Grape Sauce Cocktail

*Persimmon SHERBET