

2020 YOKOHAMA MEISTER SPECIAL
百段坂(HYAKUDAN-ZAKA) SPRING MENU

“ZUWAI” CRAB BLANC-MANGER

*With Marinated “ZUWAI” CRAB, NOJIMA ISLE SEAWEED & UDO
JAPANESE YAM Puree & SEAWEED Jelly with Caviar,
topped with EDIBLE FLOWERS

FOIE-GRAS (LANDES, FRANCE)

*Grilled FOIE-GRAS and Risotto of GREEN ASPARAGUS, Truffle Flavor
CHAMPIGNON DE PARIS Sauce & Sauteed JAPANESE MUSHROOM, BURDOCK
String Fritter

SEA BASS (TOUSHI ISLE, MIE) & SCALLOPS (HOKKAIDO)

*“CHAWAN-MUSHI” (Steamed Custard) with GREEN BEANS Sauce
(Broad beans, Green peas, String beans) & CLAMS A LA NEIGE

CANADIAN HOMARD

*With SPRING CABBAGES, BAMBOO SPROUT, “URUI” (Hosta Plant), CANOLA,
Grain Mustard Sauce
WHITE ASPARAGUS & Original DRIED TOMATO Sauce with Petit BISQUE Soup

LAMB (LOZERE, FRANCE)

*RACK Of LAMB Poêle, MORILLE Mushroom Sauce
BRANDADE of ANNA POTATO Bacon flavor, YOKOHAMA “LED” Vegetable Salad

SPRING DESSERT “TRIANGLE”

- BAVARIAN CREAM, Vanilla Flavor & STRAWBERRY With Coulis Sauce COCKTAIL
- Assorted CITRUS FRUITS in SEASON with Orange Blossom Flavor HONEY,
YOGHURT Sauce and Bitter CHOCOLATE
- PINEAPPLE Sherbet, Exotic SPICES (Clove, Lemon grass) Flavor