



IZU CRAILE 2019 Summer Menu (July-September)

CRAILE Style Summer Lunch Set

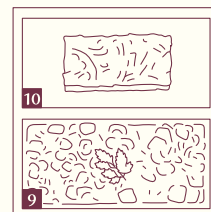
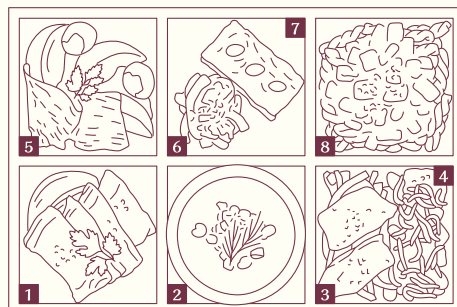
< Food Menu >

- Herb-Roasted Hakone Sanroku Pork with Gravy¹ and Roasted Onions 1
- Marinated Ise Lobster from Minami Izu and Izu Wasabi horseradish in Soymilk Flan 2
- Escabeche² of Kintaro Trout 3
- Boiled Whitebait from Suruga Bay with Salad of Edamame and Potato 4
- Basil-Scented Caprese Salad with Amela Tomatoes, Mozzarella, and Dry-Cured Ham 5
- Suruga Bay Skipjack Tuna and Bell Pepper Salad 6
- Squash and Bacon Omelet 7
- Twist Macaroni in Summer Vegetable Ratatouille 8

< Dessert Menu >

- Gelee of Watermelon, Kiwi, and White Wine 9
- Moist Pound Cake with New Summer Oranges from Izu 10

(Explanation of Culinary Terms) *1 : A sauce made from meat juices. *2 : Western-style marinated fried fish.



Menus may change according to the availability of ingredients.