



IZU CRAILE 2020 Winter Menu (January - March)

CRAILE Style Afternoon Café Set

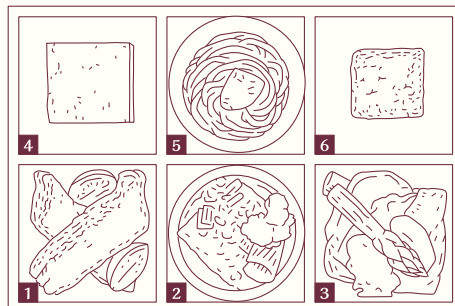
< Food Menu >

- Quiche of Sakura Shrimp and Aonori (Green Laver), with Amela Tomatoes 1
- Confit of Splendid Alfonsino from Izu-Shimoda, in Saffron Sauce 2
- Japanese Beef Loin Tagliata¹, in Wasabi Sauce 3

< Dessert Menu >

- Sakura Cheesecake, Made with Milk and Eggs from Izu 4
- Mont Blanc-Style Pudding, Prepared with Super-Rich "Izu Moo-Moo Milk" 5
- Aonori (Green Laver) Cheese Cookies, Made with Natural Salt from Kawazu 6

(Explanation of Culinary Terms) *1 : Thinly sliced grilled beef.



Menus may change according to the availability of ingredients.