



IZU CRAILE 2020 Winter Menu (January - March)

CRAILE Style Winter Lunch Set

< Food Menu >

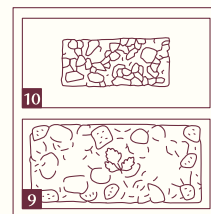
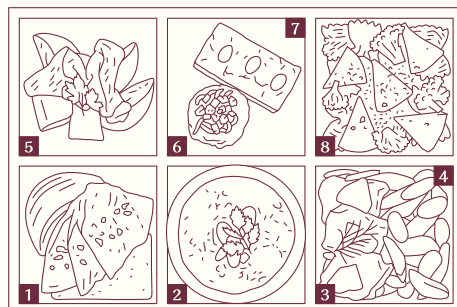
Roasted Hakone Seiroku Beef, in Yuzu Citrus-Scented Sauce Gribiché ¹	◆ 1
Soy Milk Cream Gratin with Ise Lobster from Minami Izu and Spinach	◆ 2
Low-Temperature Cooked Chicken Breast, with Carottes Râpées ²	◆ 3
Varied Beans and Burdock Root, Simmered in Balsamic Vinegar	◆ 4
Raw Ham on Melon, with Amela Tomatoes	◆ 5
Brandade ³ of Caldron-Boiled Whitebait from Suruga Bay	◆ 6
Squash and Bacon Omelet	◆ 7
Farfalle and Turnip Pasta, in Sauce Américaine ⁴	◆ 8

< Dessert Menu >

Gelee of Strawberries from Izu, Condensed Milk, and White Wine	◆ 9
Gateau au Chocolat, with Nuts	◆ 10

(Explanation of Culinary Terms) *1 : A mayonnaise-like cold egg sauce. *2 : A salad of grated carrots.

*3 : A mixture of crushed salt cod and potatoes. *4 : A sauce made by mincing, boiling down, and filtering lobster shells.



Menus may change according to the availability of ingredients.