## EVENT AND MEETING PACKAGES

Prices displayed are for Members and non-Members and include consumption tax. Room, beverage, basic audio-visual and service charges apply.

For specific dietary or food allergy needs, please talk to your event coordinator.

## COURSE DINNERS

### TOKYO TOWER
11,500 | 13,800

- Fresh Baked Rolls with Extra Virgin Olive Oil
- Niigata Snow-Aged Pork Terrine
  - Candied Walnuts, Apple Chutney, Vincotto
- Local Scallop and Red Snapper
  - Saffron-Tomato Consommé, Flying Fish Gribiche, Herb Salad
- Niigata Snow-Aged A4 Wagyu
  - Roasted May Queen Potatoes, Sweet Sake Soy Sauce
- Deconstructed Morello Cherry Pie
  - Hibiscus Compote, Vanilla Ice Cream
- Coffee & Organic Tea

### AZABU
10,200 | 12,300

- Fresh Baked Rolls with Extra Virgin Olive Oil
- Tuna Tartare
  - Avocado Verde, Cashews, Fuji Apple
- Fresh Burrata
  - Heirloom Tomatoes, Pistachio Nuts, Caper Berries, Red Pepper Vinaigrette
- Australian Grape-Fed Tenderloin
  - Potato Dauphinoise, Summer Vegetables, Cabernet Sauvignon Reduction
- Coconut Cream Tart
  - Pineapple Compote, Yogurt Sauce, Lime
- Coffee & Organic Tea
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COURSE DINNERS

SIGNATURE
8,800 | 10,600

Fresh Baked Rolls, Extra Virgin Olive Oil

Mediterranean Chopped Romaine Salad
Artichokes, Green Olives, Piquillo Peppers, Shaved Parmesan Cheese,
White Balsamic Dressing

Lobster Bisque
Citrus Cream Chantilly

Roast Beef au Jus
Buttery Creamed Potatoes, Summer Vegetables

New York Style-Cheesecake
Seasonal Fruit Sauce

Coffee & Organic Tea

SOMETHING EXTRA
1,100 | 1,400

Petit Dairyman’s Petit Cheese Platter with Croccantini Crackers