

カナダ 懐石

Canadian Kaiseki Valentine's Day

kaiseki or kaisek-ryori is a traditional multi-course Japanese dinner. The term also refers to the collection of techniques and skills that allow the preparation of such meals, and is analogous with western haute cuisine which it predates by almost 500 years

February 14, 2018 | Calgary, AB, Canada

先付 SAKIZUKE

OYSTER WITH ALBERTA "CAVIAR"

KIIRO COCKTAIL

お OWAN

BUTTER ROAST SNAPPER MISO SOUP

OR

PURÉE OF PARSNIP WITH BLACK GARLIC & MISO CURED CREAM CHEESE

GRACE DE KOSHU

向付 MUKOZUKE

ALBERTA BISON TATAKI

*preserved in its own fat with yuzu kosho pickled onions
& yuzu ponzu & fried garlic*

OR

SEASONAL SASHIMI THREE WAYS

with fresh wasabi, house pickled ginger & shoyu

OR

HOKKAIDO UNI ON BRIOCHE

laced with red miso cured cherry smoked bacon

MIKOTSURU JUNMAI DAIGINGO

\$25 supplemental

強肴 SHII ZAKANA

BINCHOTAN GRILLED BUTTER'D CABBAGE

kimizu sauce, pickled onions & shichimi

KAIUN JUNMAI

焼き物 YAKIMONO

ORGANIC OCEAN GINDARA SABLEFISH

saikyo style marinade, kimchi pickled potatoes & rocchet

OR

DUCK FAT CONFIT PORK BELLY

*wild honey glaze, parsnip & fried garlic crumble pickled kholrabi
& miso fermented barley*

OR

AAAAA JAPANESE MIE WAGYU STRIPLOIN

onions kakiage, leek ash & soy cured quails eggs, crushed chamame

TATE SPRING STREET CABERNET

\$100 supplemental

水物 MIZUMONO

DOUBLE CHOCOLATE TART

with black tea caramel & smoked cream

PARK HYATT IN THE MIST OLD FASHIONED