



EXHIBITION SPECIAL COURSE

Exhibition Special Course

The New Vision: Monet and the Contemporary Gaze

To commemorate the centenary of Claude Monet (1840-1926), we have explored his diet and relationship with nature, and adapted Monet's recipes for the modern age. Enjoy a culinary experience that connects Monet's era with the present day, through a range of senses from sight to taste and smell.



Aperitif

Peach mocktail from Yamanashi Prefecture

Appetizer



Grilled Fuji Atlantic salmon, wild vegetables, herbs and wasabi paste

This dish features the first domestically raised Atlantic salmon from the foot of Mt. Fuji, and embodies the spirit of Monet, who deeply loved Japan, through Japanese techniques and ingredients.

Soup

Claude Monet's Recipe: Soupe Fontanges (Reproduction)

This soup, said to have been made by Monet, has been recreated using modern ingredients and techniques. It's a masterpiece that combines simplicity with a new texture.

Pasta



Potato ravioli with colorful Hakone West Foothills Mishima Vegetables

Large ravioli encase a delicate array of pale-colored vegetables. This pasta dish is filled with vegetables that Monet is said to have enjoyed cooking.

Main Dish



Wagyu beef roast with mushrooms and fruit

This main dish that you can enjoy with the refreshing sweetness of fruit.

Dessert

An afternoon in Giverny, a glace of bananas

Monet's favorite banana glace. with oriental notes of passion fruit, mango, coconut, and a noble jasmine espuma.



Bread



Choice of Coffee or Black Tea or Herd Tea

Pairing Wine
¥2,100

Non-Alcoholic Drink
¥1,800

¥6,800