



## EXHIBITION SPECIAL COURSE

### From autumn into winter The New Vision: Monet and the Contemporary Gaze

Monet loved vegetables so much that he had seedlings delivered to his home in Giverny to grow them.

This menu focuses on vegetables that Monet might have eaten.

Enjoy a culinary experience that connects Monet's era with the present.



#### Aperitif

##### Botanical Rouge of the Misty Forest (Juniper Berry and Blackcurrant Mocktail)

An aperitif inspired by Claude Monet's "The Pink Skiff."

Elegantly expressed with the misty coolness of juniper berries and the red of blackcurrant. A vibrant and refreshing taste.



#### Appetizer

##### Lobster, Vegetable pickles, Eggplant paste, Autumn beet sauce

Lobster was one of Monet's favorite foods. This dish features lobster finished with an autumn beet sauce.

Beets are in season twice a year, in early summer (June-July) and late autumn (November-December).

Enjoy the color and rich flavor of autumn beets, which become sweeter due to the colder weather.

#### Soup

##### Claude Monet's Recipe: Tomato Potage (Reproduction)

This tomato potage, said to have been made by Monet, is recreated using modern ingredients and techniques.

It has a creamy flavor that brings out the rich UMAMI of tomatoes simmered slowly.



#### Pasta

##### Aromatic risoni with five varieties of mushrooms and cheese foam.

Risoni, a rice-like pasta, with mushrooms such as button mushrooms, oyster mushrooms, chanterelles, porcini mushrooms, and wood ear mushrooms. The sauce is made with sake and cheese, resulting in a rich, deep flavor.



#### Main Dish

##### Roasted local wild game from the around Hakone area, celeriac mousse, apple compote

Roasted local wild game meat raised near Hakone with celeriac, a vegetable originated from the Mediterranean basin, in a mousse. Enjoy the deep, rich flavor unique to game meat, nurtured by nature, with a touch of seasonal apple as an accent.

#### 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.

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|-------|---------------------|
|       | Pairing Wine        |
| Glass | ¥3,400              |
| Half  | ¥2,400              |
|       | Non-Alcoholic Drink |
| Glass | ¥2,400              |
| Half  | ¥1,800              |

- Bread
- Choice of Coffee or Black Tea or Herbal Tea

¥6,800