



## ■ Friday, May 27<sup>th</sup> Luncheon

- Date: May 27<sup>th</sup>, 2016 12:55 - 14:00
- Venue: “La mer”, 5<sup>th</sup> floor, Shima Kanko Hotel the Bay Suites
- Participants: Mrs. Akie Abe, Japan  
Mrs. Sophie Grégoire-Trudeau, Canada  
Mrs. Małgorzata Tusk, European Union

### [Menu]

Seafood and vegetables with crustaceans jelly and abalone vichyssoise

ISE lobster cream soup  
or  
ISE lobster consommé soup

Pan fried abalone, flavored seaweed white wine sauce  
or  
Sautéed ISE lobster port wine sauce on wheat risotto  
Roasted MATSUSAKA Tenderloin beef steak flavored with ISE tea, WASABI

Melon soup flavored mint with coconuts sherbet  
or  
Magic herb tea with apple sherbet

Chocolate created from rare white cacao beans “Grand Bianco”  
Condensed cherry soup flavored with bergamot  
or  
Comport of peach flavored passion fruits with Vanilla ice cream

Petit fours

Coffee, Tea, Herb tea



Villa d Est Vignerons Reserve Chardonnay (Nagano) 2014  
Château Mercian Mariko Vineyard Omnis (Nagano) 2012