



## ■ Thursday, May 26<sup>th</sup> Working Dinner

- Date: May 26<sup>th</sup>, 2016 20:00~21:40
- Venue: Restaurant “La Mer the Classic,” Shima Kanko Hotel the Classic (1F)
- Participants: G7 leaders, President of the European Council, President of the European Commission

### [Menu]

Seafood with tomatoes in various styles

Ise lobster cream soup in cappuccino style

Grilled Abalone with abalone sauce with the flavor of sea lettuce,  
Sautéed Ise lobster with port wine sauce  
Yonezawa Mochi barley risotto

Matsusaka Beef tenderloin steak with the flavor of Ise green tea  
Miyagawa Wasabi

Mariage of milk chocolate and citrus

Coffee, black tea or espresso



- “Sake” for toasts Hanzo Junmai Daiginjo, Ota Sake Brewery (Iga, Mie)
- White wine Villa d'Est Vignerons Reserve Chardonnay 2014, Villa d'Est Winery (Nagano)
- “Sake” Takijiman Karakuchi Junmai Hayase Junmai-shu, Takijiman Sake brewery (Nabari)
- Red wine Château Mercian Mariko Vineyard Omnis 2012, Mercian (Nagano)
- Dessert wine Tomi Noble d'Or 1990, Suntory (Yamanashi)

- [G7 Ise-Shima Summit Japanese Wine Selection Committee](#)
- [Beverage provided on the occasion of G7 Ise-Shima Summit](#)
- [May 26<sup>th</sup> Main ingredients used in the Working Dinner, produced in Mie Prefecture](#)