



G7 Hiroshima Summit

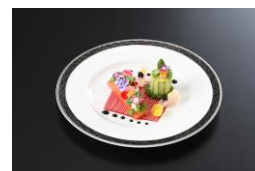
Day 1 Menu for Working Lunch

◆Date and time: Commencing at 1:45 p.m. for approximately 80 minutes, Friday, May 19

◆Venue: Grand Prince Hotel Hiroshima

Appetizer

Marinated Salmon, with Live Scallop Confit
Asparagus Charlotte with Smoked Cream, Edible Flowers-
Garden Style



Fish

Setouchi Acqua Pazza of Japanese Rockfish and Mussels from
Hiroshima, with Lemon and *Shodoshima* Olives,
in Light Soup



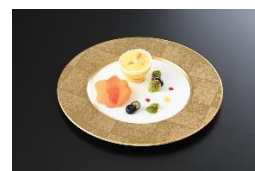
Main dish

Higashi Hiroshima Koi-Jidori Chicken Ballotine Stuffed with
Akaza-ebi Shrimp Scampi, Braised Thigh and Mushroom
Tourte, Roasted Bamboo Shoots and Fava Beans,
with Suprême Sauce



Dessert

Setouchi Lemon, *Miyajima* Honey, and *Sagotani Farm*
Semifreddo
Citrus Cream with Saké Lees



Lemon Confit Baguettes, English-Style Buns, *Miyoshi* Wine
Walnut Bread



[Sake: Junmai Daiginjo] Kotobuki / Kamoizumi Shuzo, Higashihiroshima City

[Sparkling Sake] Hanameku Suzune / IchinoKura, Osaki City, Miyagi Prefecture

[White Wine] Hokuten No Shizuku 2021 / Yamanokyo Ota Winery, Fukuyama City

[White Wine] TOMOÉ Chardonnay Shingetsu 2020 / Hiroshima Miyoshi Winery, Miyoshi City