



Hokkaido Toyako
Summit 2008

<Press-Release>
July 8, 2008
Ministry of Foreign Affairs

Working Dinner (July 8, 2008) Menu at The Windsor Hotel TOYA “Michel Bras”

- Amuse-bouche

- From the Local Gardens:
the gargouillou of young vegetables;
grains and herbs & oyster jus.

- From the Local Fishermen:
fillet of *Hakkaku* with a golden hazelnut crust;
tender asparagus-lettuce & toasted barley jus.

- Hokkaido Crab,
the flesh lightly fried in sesame oil;
mustard leaves & stems, the jus, *yuzu*.

- From the Original Idea of a Coulant ® in 81:
chocolate biscuit, chocolate coulant;
sweet clover ice-cream.

- Mignardises, Liqueur de lait ...

Domaine la Grange des Peres Blanc 2004
La syrah de Bernard & Robert Plageoles 2004