STATE DINNER

In Honor of
THE RIGHT HONORABLE DAVID CAMERON, M.P.
PRIME MINISTER OF THE UNITED KINGDOM
AND NORTHERN IRELAND
and
MRS. SAMANTHA CAMERON

THE WHITE HOUSE
March 14th, 2012
Overview

Official Arrival Ceremony

Today, President Barack Obama hosts Prime Minister of the United Kingdom of Great Britain and Northern Ireland David Cameron at the White House for an Official Visit and a State Dinner. This marks the sixth State or Official Visit of the Obama Administration, after visits by India in 2009 (November), Mexico in 2010 (May), China in 2011 (January), Germany in 2011 (June) and Korea in 2011 (October).

The President and First Lady have invited more than 450 students ages 8 to 18 from the Washington area to help welcome the United Kingdom delegation at this arrival ceremony. Groups in attendance include the British School of Washington, DC; The SEED School of Washington, DC; St. Anselm’s Abbey School of Washington, DC; and Hollin Meadows Science and Math Focus School of Alexandria, VA.

The First Lady has also invited young women for an event focusing on the importance of the UK Official Visit that will take place prior to the evening’s State Dinner. Guests invited to this event include students from Elizabeth Seton High School in Maryland, National Cathedral School in Washington, DC and the Elizabeth Garrett Anderson School (EGA), a secondary school for girls in North London.

EGA, whose students will also attend the arrival ceremony, has a special history with Mrs. Obama. In April of 2009, the First Lady accompanied the President to London on their first official international trip together. While there, the First Lady paid a surprise visit to EGA, where students are encouraged to “Learn, Achieve, Discover and Perform Without Limits.” During this visit, Mrs. Obama praised the girls for their dedication to education and leadership in their communities and encouraged them to reach for their dreams. In February 2010, the First Lady invited a group of London students to the White House—including one from EGA—who won a U.S. Embassy Black History Month essay contest. Mrs. Obama also spoke to EGA students at the University of Oxford in May 2011, as part of a day-long “college immersion” visit, and encouraged them to continue working towards their goals.
Previous United Kingdom Official Visits with State Dinners

Prime Minister Tony Blair  
United Kingdom Official Visit  
*February 4-7, 1998*

Prime Minister Margaret Thatcher  
United Kingdom Official Visit  
*November 15-17, 1988*

Prime Minister James Callaghan  
United Kingdom Official Visit  
*March 9-12, 1977*

Mrs. Obama, Mrs. Cameron Visit American University

On Tuesday, as part of the Administration’s welcome of Prime Minister and Mrs. Cameron to the United States, Mrs. Obama invited Mrs. Cameron to join her in an Olympic Games-themed event with DC-area school children at American University. Fifth graders from MacFarland Middle School in Washington, DC, Manor View Elementary School in Maryland and Arlington Science Focus School in Virginia participated in a mini-Olympic Games competition in celebration of the 2012 London Summer Olympics and Mrs. Obama’s *Let’s Move!* initiative. Olympians and Paralympians including Kortney Clemons, Dominique Dawes, Tom Dolan, April Holmes, Lisa Leslie, Lori Ann Lindsey, Dan O’Brien, Becky Sauerbrunn, David Wagner and Mal Washington led the activities. At the event, Mrs. Obama announced that she will be leading the Presidential Delegation to the Opening Ceremonies of the 2012 Summer Olympic Games in London.
State Dinner

The President and Mrs. Obama will host Prime Minister David Cameron and Mrs. Cameron for a State Dinner this evening. The State Dinner will be held in a tent on the South Lawn of the White House. White House Executive Chef Cris Comerford and White House Executive Pastry Chef William Yosses have carefully constructed the evening’s menu using local ingredients, including produce grown in the White House Kitchen Garden.

A Winter Harvest Dinner

The United Kingdom State Dinner takes its inspiration from the Kitchen Garden’s late winter harvest and some early spring greens, which chefs harvested the day before the dinner. The White House Kitchen Garden uses hoop houses—simple metal frames covered by plastic tarps—to grow produce throughout the winter months. During the day, the plastic traps heat from the sun, and at night that heat protects plants from freezing temperatures. Using this method, produce thrives in the White House Kitchen Garden throughout the year.
Local Menu Selection

The First Course, Crisped Halibut with Potato Crust, will be served on a bed of braised baby kale fresh from the White House garden, shaved Brussels sprouts and micro cabbage sprouts. A hint of applewood smoked bacon from a local smokehouse ties the dish together.

The Salad Course, Spring Garden Lettuces with Shallot Dressing and Shaved Radish, Cucumbers and Avocados, is light and crisp and includes different types of greens, which are also from the Kitchen Garden.

The Main Course, Bison Wellington, is a perfect pairing of US and UK cultures. The Wellington is a classic English dish given an American twist with the use of buffalo tenderloin.

The dessert is Steamed Lemon Pudding, a nod to the traditional British treat. The pudding is prepared with Idaho Huckleberry Sauce to unite the British and American flavors. At the bottom of the pudding are Newtown Pippin Apples, which are believed to have been developed in Queens, New York in the early-18th century, and were grown by Thomas Jefferson and George Washington. Newtown Pippin Apples serve as a symbol of the American-British partnership—the apple was so favored by Queen Victoria that she had the customs duty on them eliminated.

IMAGE CAPTION:
Chefs Kevin Saiyasak and Jeremy Kapper harvest winter greens from the Kitchen Garden on the South Lawn of the White House, March 13, 2012. Baby kale and varietals of greens from the garden will be used in the meal served at the State Dinner in honor of Prime Minister David Cameron and Mrs. Samantha Cameron.

Official White House Photo by Chuck Kennedy
Dinner Menu

First Course
Crisped Halibut with Potato Crust
Shaved Brussels Sprouts, Applewood Smoked Bacon

Second Course
Spring Garden Lettuces,
Shallot Dressing, Shaved Breakfast Radish,
Cucumbers and Avocados

Main Course
Bison Wellington,
Red Wine Reduction, French Beans, Cipollini Onion

Dessert
Warm Meyer Lemon Steamed Pudding
with Idaho Huckleberry Sauce
and Newtown Pippin Apples

An American wine will be paired with each course.
Décor and Arrangements

The theme of the décor for the United Kingdom State Dinner is “America’s Backyard.”

Traditionally, America’s backyards are places of gathering and entertaining close friends and family. The special relationship between the United States and the United Kingdom makes this “backyard” celebration a quintessentially American event.

Located in a tent on the South Lawn of the White House, the State Dinner encouraged a celebration of American gardens. The grounds of the White House are in clear view through the 150 foot-wide glass wall of the dinner tent. In honor of our guests, the beauty of countryside English gardens is also incorporated into the design by Rafanelli Events. Planters and centerpieces used at the dinner are intended to emulate nature and the flowing “landscape gardens” that are common in England. The English have also become widely known for their flower borders, with perennials, annuals, and sometimes shrubs combining to form masses of color. The design of the tent embraces this passion for color in the floral arrangements, lighting, amethyst linens and matching carpet. Roses—the national flower of both countries—play a major role in the floral arrangements.
The White House will host a State Dinner Performance on the South Lawn following the dinner, featuring performances by Mumford and Sons and selections by John Legend.

Performances by

MUMFORD AND SONS

JOHN LEGEND

Mumford and Sons

Marcus Mumford  
*Lead vocalist and instrumentalist*

Ben Lovett  
*Vocalist and instrumentalist*

Winston Marshall  
*Vocalist and instrumentalist*

Ted Dwane  
*Vocalist and instrumentalist*

The British folk rock band “Mumford and Sons”, formed in 2007, includes band members Marcus Mumford, Ben Lovett, Courtney Winston Marshall and Ted Dwane. After the band became extremely popular in the London underground folk music scene, they quickly became popular all around the world. Mumford and Son’s debut album, “Sigh No More”, reached #1 in Ireland, Australia and New Zealand. It debuted at #10 on the UK Album Charts and climbed to the #2 spot. The band reached the Billboard Top 200 Albums of the Year Chart in 2010 and 2011 in addition to the Top Artist of the Year Chart in 2011.
The band was nominated in multiple categories at both the 53rd Annual Grammy Awards in 2010 and at the 54th in 2011. They performed at the 53rd Annual Grammy Awards show with The Avett brothers and legendary musician, Bob Dylan. They have won numerous awards including ARIA Music Award in 2010 for Most Popular International Artist, Best British Album by the Brit Awards in 2011 and an award from European Border Breakers the same year for International Success.

John Legend
Recording Artist and Philanthropist

Recording artist, concert performer and philanthropist John Legend has won nine Grammy Awards and been named as one of Time magazine’s 100 most influential people. John launched his career as a session player and vocalist, contributing to best-selling recordings by Lauryn Hill, Alicia Keys, Jay-Z and Kanye West before recording his own unbroken chain of Top 10 albums—Get Lifted (2004), Once Again (2006), and Evolver (2008)—each of them reaching #1 on the Billboard R&B/Hip Hop charts. Most recently, Legend and the band The Roots released Wake Up! (2010), a compilation of music from the 60’s and 70’s all with an underlying theme of awareness, engagement and social consciousness. Along with his music career, John has also worked to make a difference in the lives of others. In 2007, Legend launched the Show Me Campaign, an initiative that uses education to break the cycle of poverty.