



# STATE DINNER

*In Honor of*

HIS EXCELLENCY PRIME MINISTER  
LEE HSIEN LOONG

*and*

MRS. LEE HSIEN LOONG

THE WHITE HOUSE

Tuesday, August 2nd, 2016



# Overview

## Official Arrival Ceremony

On Tuesday, August 2, 2016, President Obama will host Prime Minister Lee Hsien Loong and Mrs. Lee Hsien Loong of Singapore at the White House for an Official Visit and State Dinner. This marks the 13th State Dinner or Official Visit of the Obama Administration. Previous visits include: India in November 2009, Mexico in May 2010, China in January 2011 and September 2015, Germany in June 2011, Korea in October 2011, the United Kingdom and Northern Ireland in March 2012, France in February 2014, Japan in April 2015, the Holy See Visit in September 2015, Canada in March 2016, and the Nordic countries (Finland, Norway, Sweden, Denmark and Iceland) in May 2016. The leaders will celebrate the bilateral relationship between Singapore and the United States that has served as an anchor for the U.S. rebalance to Asia.

Marking the 50th anniversary of diplomatic relations, the two leaders will highlight enduring principles that have inspired the tremendous growth in our cooperation, which has attracted more than 3,500 U.S. companies to establish a presence in Singapore, forged strong security ties between our militaries, and led to increased exchanges of college students. As partners in the Trans-Pacific Partnership agreement, the Counter-ISIL coalition, and the Paris Climate agreement, the two leaders will discuss how our relationship can continue to address international challenges and advance a rules-based order for the Asia-Pacific.

## State Dinner

The President and Mrs. Obama will host the Prime Minister and Mrs. Lee Hsien Loong for a State Dinner on the evening of August 2, 2016. The dinner will be held in the East Room, followed by a performance in the State Dining Room. Dinner and dessert will be served on the Obama China Service.

### A Celebration of Summer Bounty

The Singapore State Dinner celebrates an endless array of various summer bounties in the United States, from its rich California farmlands, to the glistening coastal waters of the Chesapeake. White House Executive Chef Cris Comerford and Executive Pastry Chef Susie Morrison are featuring dishes that highlight fresh elements of the season.

The appetizer course is a Maryland Blue Crab salad, lightly tossed in an airy citrus curd made from calamansi, a hybrid of a citrus fruit and a kumquat. The dish is accented with thin slivers of baby cucumbers, crispy root vegetable shavings, and topped with a spiced crab tuile, a savory spiced cracker accented with crab powder.

The salad course celebrates summer with a nod to the savory flavors of Singapore cuisine. It features heirloom tomatoes and lime basil from the White House Kitchen Garden, and is accented with pickled green mangoes, cucumbers, green papaya, and soursop (an acidic fruit with a white fibrous flesh) sorbet.

The main course highlight is the American Wagyu Beef Tenderloin (also known as American-Style Kobe beef), seared in Vermont butter, and topped with a silken bone marrow crust. It is paired with a variety of California-grown Asian yams, roasted in palm sugar and Sichuan peppercorn. The dish is then garnished with wilted baby kale and young carrots, and drizzled with a light lemongrass-infused demi-glace sauce.



First Lady Michelle Obama joins students in the spring harvest of the White House Kitchen Garden, June 6, 2016.

*Official White House Photo by Amanda Lucidon*

### Dessert - A Festive Gathering

The dessert course features layers of peach sangria cake accented with palm sugar, coconut milk, and kaffir lime leaves, a citrus fruit native to Asia. Bright yellow peaches from California and Virginia farms marinated in a blend of American red wines complement the dessert. The dish is enhanced with orange and pomegranate juices, a light chamomile anglaise cream sauce, and infused with dried chamomile from the White House Kitchen Garden. Finally, the dish is garnished with honey from the White House beehive—made into brittle—and a fluffy honey meringue.

A handmade creation of caramelized almond nougat and orchids, roses, and ribbons made of sugar—honoring prominent flowers from both the United States and Singapore—will also be presented to each table for sharing. This display includes an assortment of flavorful miniature pastries, including candied pineapple and coconut truffles, passion fruit gelée, sesame cherry tarts, triple layered almond cake, and black sesame plum macaroons.



## Dinner Menu



### First Course

Maryland Blue Crabs, Calamansi Curd, Crisped Root  
Vegetables  
Spiced Crab Tuile

*Margerum Sauvignon Blanc "Sybarite" 2014*



### Salad Course

Local Tomato Salad, Cucumber, Pickled Green Mangoes and  
Papaya, Soursop Sorbet, Lime Basil

*Pence Chardonnay "Sebastiano" 2013*



### Main Course

American Wagyu Beef with Marrow Crust, Roasted Yam  
Wilted Kale and Heirloom Carrots

*Waits-Mast Pinot Noir "Deer Meadows" 2012*



### Dessert

Peach Sangria, White House Honey Brittle, Chamomile  
Anglaise

*Wolffer Estate "Noblesse Oblige" Sparkling Rose 2012*



## Decòr

The decòr for the State Dinner is centered around the color yellow, which symbolizes the friendship shared between the United States and Singapore.

The flower arrangements showcase the beautiful flowers from Singapore and the United States. Singapore is known for its incredible orchids, grown with patience and care, and the United States is often noted for its world-class gardens of roses. Therefore, the table decòr represents the blending of a harmonious relationship between our two countries.

## *Entertainment*

Following the dinner, the White House will host a performance in the State Dining Room featuring entertainer, singer, and songwriter, Chrisette Michele. With more than six million records sold and nine hit singles and albums to her credit, Chrisette has reached number one on the Billboard charts and won a Grammy Award for Best Urban/Alternative Performance for the song “Be OK,” featuring Will.i.am of the Black Eyed Peas. On her newest album, *Milestone*, Chrisette collaborates with Rick Ross, Jay Z, Nas, The Roots, and Wale. Chrisette also recognizes the power of giving back to her community, supporting charities such as Girls, Inc., the American Heart Association, VH1 Save the Music, and she will launch her own charitable organization this fall, Young Belle.



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