



# STATE DINNER

IN HONOR OF

*His Excellency*  
SAULI NIINISTÖ  
*President of the*  
*Republic of Finland*  
& MRS. JENNI HAUKIO,

*His Excellency*  
STEFAN LÖFVEN  
*Prime Minister of Sweden*  
& MRS. ULLA LÖFVEN,

*Her Excellency*  
ERNA SOLBERG  
*Prime Minister of Norway*  
& MR. SINDRE FINNES,

*His Excellency*  
LARS LØKKE RASMUSSEN  
*Prime Minister of Denmark*  
& MRS. SÓLRUN LØKKE  
RASMUSSEN,

*His Excellency*  
SIGURÐUR INGI JÓHANNSSON  
*Prime Minister of the Republic of Iceland*  
& MRS. INGIBJÖRG ELSA INGJALDSDÓTTIR

THE WHITE HOUSE  
Friday, May 13, 2016





# Overview

## Official Arrival Ceremony

Tomorrow, President Barack Obama and First Lady Michelle Obama will host the President of Finland and the Prime Ministers of Norway, Sweden, Denmark, and Iceland at the White House for an Official Arrival Ceremony, a Multilateral Meeting, and a State Dinner. This marks the twelfth State 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, and Canada in March 2016.

This Summit will be an opportunity to continue our close collaboration with the Nordic countries on a range of issues, including countering terrorism and violent extremism, protecting the environment, coordinating on Arctic issues, promoting the Global Health Security Agenda, advancing sustainable development, enhancing nuclear security, providing humanitarian assistance, and addressing the migration and refugee crisis in a humane and orderly way.

The Summit will deepen U.S.-Nordic cooperation, while highlighting America's continued commitment to European security, trans-Atlantic trade, and the promotion of common democratic values.

# *State Dinner*

The President and Mrs. Obama will host the President of Finland and the Prime Ministers of Norway, Sweden, Denmark, and Iceland for a State Dinner on the evening of May 13, 2016. The dinner will be held in a tent on the South Lawn, with a performance to follow.

## **Celebrating the First Harvest**

On April 5th, students and volunteers joined Mrs. Obama in planting a variety of spring vegetables in her White House Kitchen Garden. After six weeks of bountiful sun and rain, the garden is replete with seasonal herbs and vegetables that serve as Chef Cris Comerford and Executive Pastry Chef Susie Morrison's inspiration for the Nordic State Dinner.

Passed canapés highlighting classic American dishes will begin the dinner, served in artful, bite-sized portions. These appetizers include chicken and waffles, deviled eggs, an aquavit seafood cocktail, and spiced beets with langoustines.

The first course features Atlantic tuna, salt-cured, then lightly dressed with California olive oil and gingerly tossed with spring onion, tarragon, and chives from the White House Kitchen Garden. The dish is garnished with sweet and sour watermelon-juniper granita and pickled radishes, and served on a beautifully carved plate made of ice.

For the second course, a simple tomato tartare is served alongside finely diced citrus fillets and is garnished with White House Kitchen Garden micro lettuces. The salad is dressed with cardamom-infused yogurt and a citrus vinaigrette.

The main course consists of delicious fork tender beef short ribs from Nebraska. The meat is brined in red wine, herbs, and aromatics for two days, then slow braised for eight hours. The main course is served with hot kale salad and creamy lemon thyme dumplings.



First Lady Michelle Obama joins students and guests for the “Let’s Move!” Spring garden planting in the White House Kitchen Garden on April 5, 2016.

*Official White House Photo by Lawrence Jackson*

## Dessert

Recognizing that the fishing industry is a key contributor to the United States and the countries attending the State Dinner—both to our economies and in the abundance it adds to our cuisines—each table will feature a handcrafted fishing boat made of gum paste and chocolate. These showpieces, topped with a display of all five Nordic flags and the American flag, celebrate the many species of fish living in our surrounding waters. Additionally, sweet miniature pastries, including raspberry kringle, elderberry custard pie, ginger gooseberry cookies, strawberry rhubarb tarts, and red currant chocolates will be served.

Each guest will also be served a caramel almond mille feuille with multiple layers of flaky pastry, salted almonds, apples slow roasted in White House Honey Ale, and finished with vanilla bean Chantilly and lingonberry cream. This dessert, a perfect balance of sweet, salty, and slightly sour, is accompanied by strawberries, raspberries, and black mission figs lightly tossed with fresh lemon verbena and mint glaze from the White House Kitchen Garden.



## *Dinner Menu*

### **Canapés**

Chicken and Waffles;  
Duroc Pork Belly with  
Granny Smith Apple Salad;  
Venison Tartare with Truffle Vinaigrette;  
Deviled Eggs with Ossetra Caviar;  
Langoustine Roll with Spiced Beets;  
Aquavit Seafood Cocktail; Baby Radish with  
Vermont Butter and Maldon Salt





### Main Course

Salt Cured Ahi Tuna, Pickled Young Radish,

Watermelon-Juniper Granita

*Trisaetum Dry Riesling "Estates" 2014*

Tomato Tartare, Cardamom Yogurt,

Micro Lettuces, Citrus Vinaigrette

*Grgich Hills Fumé Blanc "Estate" 2013*

Red Wine Braised Beef Short Ribs,

Hot Kale Salad, Thyme Dumplings

*RdV "Rendezvous" 2010*



### Dessert

Caramel Almond Mille Feuille

Vanilla Bean Chantilly and Lingonberry Cream



## *Décor*

The décor for the Nordic State Dinner takes its inspiration from the cycle of northern lights and shadows, seeking to emulate the aesthetic qualities associated with the five Nordic nations. Nordic seasons, with their intense variations in climate, produce rhythmic patterns of light and dark that reflect the pulse of nature and permeate Nordic art.

Rows of tall, beveled crystal candlesticks reflect the rainbow hues that tinge a long winter sky and tint new fallen snow. Beeswax candles diffuse their lambent flame on satin-glass runners lining hand sewn wooden tables. Each candle has been hand-rolled by Perin-Mowen, a company that for more than 30 years has crafted pure beeswax candles in the United States.

A tent with a transparent ceiling evokes shadowy spaces in the arctic night. Incandescent bulbs form a canopy over the guests, and statuesque ice columns illustrate the duality of winter landscapes—at once rigidly frozen but melting. Tall ice vases contain pure white field flowers, lending their illuminating power to the crystal volumes. Beneath the vases on each table are frosted window boxes with lush peonies, purple artichokes, and aubergine fiddlehead ferns. The tables are furnished by New England Country Rentals, Inc. (NECR). Founded in 2011 by Kelly and Matej Ucen, NECR specializes in rustic custom-made tables, chairs, and benches.



## *Entertainment*

Following the dinner, the White House will host a performance in the State Dining Room featuring Demi Lovato. Lovato is a singer, songwriter, actress, advocate, philanthropist, and businesswoman. The multi-platinum recording artist's fifth studio album, CONFIDENT, was released in 2015. As an advocate for young people, she serves as an official Ambassador for We Day, as well as Free the Children. Lovato recently launched The Lovato Treatment Scholarship Program in honor of her late father, which helps cover the cost of treatment for those struggling with mental health and addiction issues.



THE WHITE HOUSE  
WASHINGTON