



STATE DINNER

In Honor of
HIS EXCELLENCY XI JINPING,
THE PRESIDENT OF
THE PEOPLE'S REPUBLIC OF CHINA,
MADAME PENG LIYUAN

THE WHITE HOUSE
September 25, 2015



Overview

Official Arrival Ceremony

Tomorrow, President Barack Obama and First Lady Michelle Obama will host the President of the People's Republic of China, Xi Jinping, and Madame Peng Liyuan for an Official State Visit followed by a State Dinner. This marks the tenth State Visit of the Obama Administration; previous visits include: India in November 2009, Mexico in May 2010, China in January 2011, 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, and the Holy See in September 2015.

This visit reciprocates President Obama's State Visit to China in November 2014. President Xi's visit presents an opportunity to expand U.S.-China cooperation on a range of global, regional, and bilateral issues of mutual interest, while also enabling President Obama and President Xi to constructively address areas of disagreement.

State Dinner

The President and Mrs. Obama will host President Xi and Madame Peng for a State Dinner on the evening of September 25, 2015. The State Dinner will be held in the East Room of the White House. White House Executive Chef Cris Comerford and White House Executive Pastry Chef Susie Morrison have created a select menu featuring delicacies inspired by Chinese and American culinary traditions.

Guest Chef

Chef Lo, owner of Annisa in New York City, has earned numerous accolades for her inventive contemporary American cuisine that reflects her multicultural upbringing and classic French training. She opened Annisa, an intimate restaurant in Greenwich Village, in 2000. Chef Lo, a first generation Chinese-American from Birmingham, Michigan, earned a degree in French at Columbia University before studying at Ecole Ritz-Escoffier culinary institution. She would go on to be named one of *Food & Wine Magazine's* "Best New Chefs in America" in 2001 and rank 4th of 24 in the first season of Top Chef Masters. Chef Lo released her first cookbook in 2011, *Cooking Without Borders*, which highlights her passion for bringing multicultural flavors to her American kitchen.

Inspired by Autumn

The China State Dinner menu is inspired by the harvest of the late summer and fall. Chef Cris Comerford and Chef Susie Morrison, in collaboration with Chef Anita Lo, created original dishes that highlight American cuisine with nuances of Chinese flavors.

The courses begin with a consommé of locally grown mushrooms, hinted with black truffle and Shaoxing Wine. It is finished with slivers of squashes from the White House Kitchen Garden, crisped squash seeds, and drizzled pumpkinseed oil.

The Fish Course pairs a Butter Poached Maine Lobster with traditional rice noodle rolls embedded with morsels of spinach, shiitake mushroom, and leeks. It is then gingerly coated with the lobster reduction and dotted with tomalley butter.

The Main Course showcases a Grilled Cannon of Colorado Lamb garnished with garlic fried milk, a surprisingly crunchy variation of a savory panna cotta dipped in a light tempura, then fried into a crispy perfection. This is complemented with a crisped sauté of baby broccoli from a local farmer's market.

Dessert

The Dessert Course is made up of layers of lightly buttered artisanal bread accented with a delicate egg custard, including a Meyer lemon curd and lychee sorbet. Meyer lemons are thought to have originated in China and were introduced in the U.S. in the early 1900s.

“A Stroll Through the Garden” is a dessert display that is a tribute to the beauty of gardens — composed of a handmade chocolate pavilion and bridge, pulled sugar roses and white lotus flowers that symbolize good fortune. A selection of miniature pastries — including pumpkin mooncakes, peanut sesame bars, mango kiwi cups, maple chocolates, and apple cider tarts — celebrates Chinese and American cuisine by fusing traditional Chinese ingredients sourced from New Hampshire, Maryland, California, and Virginia.

Dinner Menu



Wild Mushroom Soup with Black Truffle

Shaoxing Wine



**Butter Poached Maine Lobster with Spinach, Shiitake
and Leek Rice Noodle Rolls**

Penner-Ash Viognier “Oregon” 2014



**Grilled Cannon of Colorado Lamb with Garlic Fried
Milk and Baby Broccoli**

Pride Mountain Merlot “Vintner Select” 2012



**Poppyseed Bread and Butter Pudding
with Meyer Lemon Curd Lychee Sorbet**

Schramsberg Cremant Demi-Sec 2011



Décor

The décor for the State Dinner honoring President Xi and Madame Peng combines the artistry of Chinese and Western aesthetics, demonstrating a deep respect for both Chinese and American architecture and landscapes.

The rose, a calligraphic representation of the flower that is precious to the East and West, serves as the emblem of this State Dinner. The two roses calligraphed on a 16-foot hand-printed silk scroll, signify a complete meeting of minds.

Representations of nature fill the space, with cascading landscapes of crimson flowers on tables echoing the disappearing roses in the windows of the East Room. The eternal beauty of the rose represents the richness of each individual culture and the perennial friendship and everlasting respect between our two countries.

Entertainment

Upon entering the dinner, guests will be entertained by the Sphinx Organization String Quartet from Detroit, Michigan.

Following the dinner, The White House will host a State Dinner Performance featuring selections by NE-YO, a GRAMMY Award-winning singer, composer, producer, actor, and founder of a non-profit organization aimed to lift up and support children in foster care. NE-YO has had three #1 albums and has won three GRAMMY Awards. His release of the song “In My Own Words” debuted at #1 on the Billboard Top 200. NE-YO’s sixth full-length studio album *Non-Fiction* hit the R&B Charts at #1. This album is noted for the engagement of his fans and incorporation of their stories.

