



2011 'LA PROPORTION DORÉE' IS FEATURED AT
THE WHITE HOUSE STATE DINNER

HONORING
FRENCH PRESIDENT FRANÇOIS HOLLANDE

FEBRUARY 11, 2014

WE HOPE THAT YOU ENJOY READING THE VARIOUS PRESS ARTICLES BELOW.

SANTÉ!
LUC & JODIE



POLITICAL BLOTTER

POLITICS IN THE BAY AREA AND BEYOND



<http://www.ibabuzz.com/politics/2014/02/10/california-wine-to-be-served-at-white-house>

California wine to be served at White House

By Josh Richman * Monday, February 10th, 2014

The White House has just issued its menu and program for tomorrow's state dinner with French President Francois Hollande, and it features a North Bay winner.

Among the wines to be served at the dinner will be a [2011 "La Proportion Dorée" \("The Golden Ratio"\), a blend of Semillon, Sauvignon Blanc and Muscadelle grapes from Sonoma County produced by St. Helena-based Morlet Family Vineyards.](#)

[Per the vineyard's website, co-owner Luc Morlet "represents the fourth generation of a French winemaking family" from Avenay-Val d'Or in the Champagne-Ardenne region of northeastern France.](#)

The dinner will be followed by a performance by R&B legend Mary J. Blige.

First Course

American Osetra Caviar
Fingerling Potato Velouté, Quail Eggs, Crisped Chive Potatoes

Second Course

"The Winter Garden Salad"
Petite Mixed Radish, Baby Carrots, Merlot Lettuce
Red Wine Vinaigrette

Main Course

Dry-aged Rib Eye Beef
Jasper Hill Farm Blue Cheese, Charred Shallots, Oyster
Mushrooms, Braised Chard

Dessert

Hawaiian Chocolate-Malted Ganache
Vanilla Ice Cream and Tangerines

Wine

[Morlet "La Proportion Dorée" 2011 \(Napa Valley\)](#)

Chester – Kidder Red Blend 2009 (Columbia Valley, Wash.)
Thibaut-Jannison "Blanc de Chardonnay" (Monticello, Va.)



What's for dinner? The White House State Dinner for French President Hollande

By Lesley Clark * McClatchy Washington Bureau * February 10, 2014

Washington Watch, formerly called 'Planet Washington,' covers politics and government. It's written by McClatchyDC's Lesley Clark, William Douglas, David Lightman and Anita Kumar.

President Obama and first lady Michelle Obama welcome French President François Hollande to the White House on Tuesday for a rare, fancy, protocol laden state visit and dinner.

The dinner will be held in a tent on the South Lawn of the White House where officials say White House Executive Chef Cris Comerford and White House Executive Pastry Chef William Yosses have created a menu "featuring delicacies from across the United States."

The four course meal "celebrates the best of American cuisine," the White House said, highlighting "the talents of our nation's cheese artisans, as well as the bountiful produce grown by farmers across our country."

The First Course: American Osetra Caviar, farmed from the estuaries of Illinois, is paired with quail eggs from Pennsylvania and twelve varieties of potatoes from farms in New York, Idaho, and California.

The Salad Course is petite mixed radish and baby carrots, served on a bed of merlot lettuce with a red wine vinaigrette. The Winter Garden Salad pays tribute to The First Lady's White House Kitchen Garden: "Even when covered with snow, the winter vegetables in the White House Kitchen Garden continue to thrive, and little hints of spring are already starting to sprout."

The Main Course: Dry-aged Rib Eye Beef, is sourced from a family owned farm in Greeley, Colorado and served with a Jasper Hill Farm Blue Cheese crisp from Greensborough, Vermont.

Dessert is a celebration of American traditions and produce. The Chocolate Malted Cake is a modern version of an all-American layer cake presented in a geometric form. This dish combines bittersweet chocolate from Hawaii, tangerines from Florida, and is served à la mode with vanilla ice cream from Pennsylvania.

After dinner, guests can enjoy fudge made from Vermont maple syrup, lavender shortbread cookies, and cotton candy dusted with orange zest.

The wines are, unsurprisingly, domestic as well. They include: [Morlet "La Proportion Dorée" 2011, Napa Valley, California](#); Chester - Kidder Red Blend 2009, Columbia Valley, Washington; Thibaut-Jannison "Blanc de Chardonnay," Monticello, Virginia.

The White House says the décor and flower arrangements were inspired by the "shared history and long-standing friendship" between the United States and France.

It notes French furnishings can be found throughout the White House, including a several French furnishings in the Blue Room and State Dining Room that were chosen during President James Monroe's 1817 renovation.

Following the dinner, The White House will host a State Dinner performance featuring Mary J. Blige.

The White House says the dinner is the administration's seventh State or Official Visit: previous visits include: India in November 2009, Mexico in May 2010, China in January 2011, Germany in June 2011, Korea in October 2011, and the United Kingdom and Northern Ireland in March 2012.



OBAMA FOODORAMA

Since 2009, The Official Site Of Record About White House Food Initiatives, From Policy To Pie

<http://obamafoodorama.blogspot.com/2014/02/the-state-dinner-menu-for-president.html>

The State Dinner Menu For President Hollande: The Obamas Spotlight Small And Family Farmers

By Eddie Gehman Kohan * Tuesday, February 11, 2014

Washington, DC - **President François Hollande** on Tuesday night will be treated to a four-course menu that spotlights some of America's best small and family farmers as well as talented food artisans when **President Barack Obama** and **First Lady Michelle Obama** celebrate the US-France Alliance with the first State Dinner they've hosted in nearly two years. About 350 guests are expected for the glamorous formal affair, according to a Senior White House Official, which will be held in a massive, dramatically lit indoor pavilion on the South Lawn. The White House calls the structure a "tent," but it is to a tent as the Flintstone's car is to a hybrid of a Maserati and a Rolls Royce. More on the decor below.

Grammy-award winning R&B singer **Mary J. Blige** will give a command performance after the dinner. The Bronx-born singer is making her debut at the White House.

Designed to spotlight the best of US cuisine and producers as well as to salute the culinary traditions of France, the menu selected by the First Lady and created by **Executive Chef Cris Comerford** has an "Across America" theme and features bounty from thirteen states, including the two bookends, California and Maine. There's even a nod to Monticello, Virginia, where the two Presidents kicked off the State Visit on Monday afternoon. Honey from the White House beehive, as well as herbs and pickled vegetables from Mrs. Obama's Kitchen Garden--the ultimate small family farm--are also featured. Using presidential backyard bounty from the 1,500 square-foot plot has been a tradition since the first State Dinner the Obamas hosted in 2009. Hollande's is their seventh.

The First Course alone stars five states: It is **American Osetra Caviar with Fingerling Potato Velouté** (one of the "mother" sauces in French cuisine), **Quail Eggs, and Crisped Chive Potatoes**. The caviar is farmed in Illinois, in tributaries of the Mississippi River. Twelve different kinds of potatoes are used, grown in New York, Idaho and Pennsylvania. The quail eggs are from Pennsylvania.

The Second Course, "**The Winter Garden Salad**," features **Petite Mixed Radish, Baby Carrots, and Merlot Lettuce**, in a **Red Wine Vinaigrette**. It pays homage to Mrs. Obama's Kitchen Garden, using vegetables pickled after being plucked during last summer's voluptuous harvest, as well as herbs from the garden. Despite the polar vortex, the Kitchen Garden still has winter greens growing, but not enough for a State Dinner. White House honey is used for the salad dressing. Comerford--and Mrs. Obama--have a fondness for terrariums, and the salad will be served to each guest in a personal glass "terrarium."

The Main Course, **Dry-aged Rib Eye Beef**, is sourced from a family farm in Greeley, Colorado, and served with a **Jasper Hill Farm Blue Cheese crisp**; the cheese is from Greensborough, Vermont. The beef--a small, 4 1/2 ounce portion--will be accompanied by **Charred Shallots, Oyster, Mushrooms, and Braised Chard**. The President and Mrs. Obama also served beef as the entree at four of their other State Dinners, and have also served beef at all five of their annual black-tie Governor's Association Dinners.

Ahead of dinner, during cocktail hour, guests will be treated to **Maine smoked trout**, smoked using Maine hardwood. **Executive Pastry Chef Bill Yosses** has an undergraduate and graduate degree in French literature, and speaks fluently; he became interested in cooking when doing his graduate work in Paris, and then trained there. His dessert pays homage to President Obama's homestate: The **Hawaiian Chocolate-Malted Ganache** "is a modern version of an all-American layer cake presented in a geometric form," the White House said. It combines bittersweet chocolate from Hawaii, tangerines from Florida, and is served à la mode with vanilla ice cream from Pennsylvania.

As a nod to French cuisine, a bowl of Petits Fours will be presented to each table during the dessert course. These pay homage to American carnival foods, as well as more high cuisine desserts. The bowl features homemade **Cotton Candy dusted with orange zest**--yes, the White House kitchen has a mini cotton candy spinner--as well as **Vermont Maple Fudge**, little **chocolates, coconut macaroons**, and **short bread cookies made with lavender** grown in Mrs. Obama's Kitchen Garden. The bowl the Petits Fours are served in is also edible: It is handmade in the pastry shop, of poured molten sugar that was dried in the shape of a bowl. Yosses and his team are masters of sugar art.

Three wines will be poured...

For the first time since the President and Mrs. Obama hosted the annual Governors' Dinner in 2010, the White House has announced the wines that will be poured. There are three: [Morlet "La Proportion Dorée" 2011 from Napa Valley, California will accompany the first course](#). **Chester-Kidder Red Blend 2009** from Columbia Valley, Washington will be featured with the entree. The sparkling **Thibaut-Jannison "Blanc de Chardonnay"** from Monticello, Virginia will be served with dessert. White House Food and Beverage Manager **Daniel Shanks** waxed poetic about all three wines to Obama Foodorama on Monday--but alas, his comments were off the record. He has been the White House wine steward since 1995.

As they enjoy the delights, the guests will be seated at tables for ten, in round and rectangular configurations. The President and Mrs. Obama and President Hollande will be seated at a rectangular head table. Seating arrangements were still being "worked out" on Monday, according to a Senior White House Official. Hollande's sudden split from his longtime domestic partner **Valérie Trierweiler**--who was formally invited to the dinner--has presented an awkward situation that the White House Social Office is trying to smooth over. Invitations that included Trierweiler's name had already been printed, and were destroyed before being sent to guests, the *New York Times* reported this weekend. Because the French President is stag, there will be no dancing during the evening's celebration, either, said the White House Official, in order to avoid further awkwardness.

The massive white-walled pavilion is a rental, as is everything in it, White House officials said at a press preview on Monday. There will be no Presidential china used for the dinner, thanks to the number of guests; the formal State china sets are not big enough. And they are not used in tents or pavilions. The pavilion can hold far more guests than either the State Dining Room or the East Room, where the President and Mrs. Obama have held their prior State Dinners. **Social Secretary Jeremy Bernard** hired **Rafanelli Events** to orchestrate the decor, as Bernard has done for each State Dinner since he was appointed to his post in 2011. The Boston-based event firm is owned by **Bryan Rafanelli**, perhaps best known for **Chelsea Clinton's** 'wedding of the century,' though Rafanelli's website says he has managed events for "some of the most successful people, companies and brands in the world." "The theme of the decor for the French State Dinner was inspired by the shared history and long-standing friendship between the United States and France," the White House said. The color scheme is a mix of blue and purples, with gold accents. Chairs are translucent with silk-covered cushions, matching the glass candle holders on the tables. Tablecloths are a variety of patterns. The flatware is gold, and the crystal glasses are mixed with gold.

Floral decor is a mix of lilies, orchids, roses and other blooms, and green vines in loose arrangements. **Chief Floral Designer Laura Dowling** "created French-inspired bouquets to set the tone," the White House said. "Laura studied floral artistry in Paris for nearly 15 years, and her knowledge of French Floral Design is evident in the free-flowing lines of vines and flowers emanating from the classical bouquets," the White House said. The pavilion will feature dramatic lighting, as will the South Lawn fountain, which is visible from the glassed wall that overlooks the White House grounds. There is heating, of course, and a professional sound system, as well as carpeting and chandeliers. Candles will be on every table, which will be covered with rental tablecloths.

Guests will arrive through the Booksellers in the East Wing, where they will be formally announced. They will then enjoy a cocktail reception, and a receiving line in the Blue Room with the two Presidents and Mrs. Obama before dinner. Motorized "old fashioned" trolleys will then ferry the guests down to the pavilion; these are also rentals and have been used at previous State Dinners. The two Presidents will toast each other and the centuries-long relationship between the US and France during the dinner. The President and Mrs. Obama's previous State and Official Visits include India in November 2009, Mexico in May 2010, China in January 2011, Germany in June 2011, Korea in October 2011, and the United Kingdom and Northern Ireland in March 2012.

State Dinner Menu Honoring President François Hollande

First

American Osetra Caviar
Fingerling Potato Veloute, Quail Eggs, Crisped Chive Potatoes

Second

"The Winter Garden Salad"
Petite Mixed Radish, Baby Carrots, Merlot Lettuce
Red Wine Vinaigrette

Main

Dry-Aged Rib-Eye Beef
Jasper Hill Farm Blue Cheese, Charred Shallots, Oyster
Mushrooms, Braised Chard

Dessert

Hawaiian Chocolate-Malted Ganache
Vanilla Ice Cream and Tangerines

Petits Fours

Cotton Candy dusted with Orange Zest
Lavender Short Bread Cookies
Vermont Maple Fudge
Chocolates

Wines

Morlet "La Proportion Dorée" 2011 **Napa Valley, California**

Chester - Kidder Red Blend 2009
Columbia Valley, Washington

Thibaut-Jannison "Blanc de Chardonnay"
Monticello, Virginia

San Jose Mercury News



http://www.mercurynews.com/news/ci_25113224/white-house-menu-and-4-other-things-know

White House menu, and 4 other things to know about Tuesday's state dinner for Hollande

Darlene Superville, Associated Press * Posted: 02/11/2014 09:07:06 AM PST * Mercury News wire services

WASHINGTON (AP) -- President Barack Obama welcomes French President Francois Hollande to the White House on Tuesday for a state dinner.

The bash, inside a huge white tent on the South Lawn, is the first state dinner of Obama's second term.

At the dinner, guests will first enter the White House and proceed through a receiving line to be greeted inside the oval-shaped Blue Room by Obama and his wife, before exiting and boarding an old-fashioned trolley for a ride to the tent for dinner and Mary J. Blige's high-octane musical performance.

THE MENU

First course: American Osetra caviar, farmed from the estuaries of Illinois, paired with quail eggs from Pennsylvania and a dozen varieties of potatoes from farms in New York, Idaho and California.

Salad: Petite radishes and baby carrots on a bed of lettuce and splashed with red-wine vinaigrette made using honey from the beehive on the South Lawn.

Main course: Dry-aged rib eye beef from a farm in Greeley, Colo., with blue cheese, charred shallots, oyster mushrooms and braised chard.

Dessert: Chocolate malted cake, described as a modern version of a layer cake made with bittersweet chocolate from Obama's native Hawaii, Florida tangerines and served with vanilla ice cream from Pennsylvania.

After-dinner nibbles: Fudge made of Vermont maple syrup, shortbread cookies made with lavender from Michelle Obama's garden, cotton candy dusted with orange zest.

Wines: [Morlet "La Proportion Dorée" 2011 -- Napa Valley, California](#); Chester - Kidder Red Blend 2009 -- Columbia Valley, Washington; Thibaut-Jannison "Blanc de Chardonnay" -- Monticello, Virginia.

[Morlet Family Vineyards is in St. Helena. La Proportion Dorée is described as "a Bordeaux-style blend of sémillon, sauvignon blanc and muscadelle grown in Sonoma County."](#)

COMING STAG: Hollande came to Washington without a female companion, despite French media reports that he had been having an affair with a French actress. Coming solo on a state visit is not unheard of. Then-Chinese President Hu Jintao, who is married, came by himself on his 2011 state visit. In 2007, Nicolas Sarkozy, who preceded Hollande in office, traveled alone on his first visit to the U.S. as the leader of France. Sarkozy dined at the White House with then-President George W. Bush, but it was not a state dinner.

FASHION PLUS FOR MICHELLE: Hollande's companion-free visit leaves the fashion spotlight to Michelle Obama, widely regarded as a trendsetter. Trierweiler is no fashion slouch, either, and the media -- particularly in France -- were eager to take the measure of the two first ladies and their couture choices as they stood side by side in the pomp and pageantry of a red-carpeted state visit. Mrs. Obama will now have the fashion limelight all to herself. The big question remains, "Who will she wear?"

TARMAC RENDEZVOUS: Obama met Hollande at Andrews Air Force Base before their trip Monday to Monticello, the Charlottesville, Va., home of President Thomas Jefferson, an early U.S. envoy to France. It's a gesture he has not made for any of his other state dinner guests of honor, though such greetings once were routine. Presidents Harry Truman and Dwight D. Eisenhower used to welcome their guests at the train station or airport, but Eisenhower moved the greeting ceremony to the White House in 1957 as the pace of the visits picked up, according to Erik Goldstein, a Boston University professor who has studied state dinners given by the U.S. and other countries. Eisenhower's next scheduled visitor, Saudi Arabia's King Saud, was so offended by the change that he canceled his visit. In the end, Eisenhower agreed to meet the King at the airport, Goldstein said.