THE

CHINA STATE

VISIT

THE WHITE HOUSE

January 19, 2011
Overview

Official Arrival Ceremony

Today, the President hosts Hu Jintao, President of the People’s Republic of China, at the White House for an official State visit. This marks the third State Visit of the Obama Administration, after visits by India in November, 2009, and Mexico in May, 2010.

President Hu’s visit highlights the importance of expanding cooperation between the United States and China on bilateral, regional, and global issues, as well as the friendship between the peoples of our two countries. The President, who visited China in November 2009, looks forward to welcoming President Hu to Washington to continue building a partnership that advances our common interests and addresses our shared concerns.

Approximately 50 members of Congress, the Cabinet, local, and community leaders will welcome the Chinese delegation at this arrival ceremony. The President and First Lady have invited more than 150 students from ages 7 to 16 from the Washington area to participate in the event. Schools in attendance at the China State Arrival Ceremony include Washington Yu Ying Public Charter School, Thomson Elementary School, and School Without Walls Senior High School. Each of these schools uses programs in China studies and the Chinese language to prepare students for success in the global community.

First Lady Celebrates Educational Exchanges with China

Following the arrival ceremony, and continuing the focus on engaging young people on the world stage, Mrs. Obama visits Howard University students, as well as students from Washington, D.C., public schools and other colleges and universities, to discuss the China State Visit, and encourage students to study abroad. Supporting the President’s “100,000 Strong” initiative, the First Lady will hear from an assembled student panel about their cultural studies. In 2009, the President announced the “100,000 Strong” initiative, a national effort designed to increase dramatically the number and diversity of American students studying in China. The initiative seeks to prepare the next generation of American experts on China who will be charged with managing growing political, economic, and cultural ties between the two countries. Student panelists will share insights from their experiences in China and encourage an audience of students to study internationally.

As ties between the two nations deepen, greater exposure to and understanding of China is becoming increasingly vital. Right now, ten times more Chinese students study in America than American students who study in China—and 600 times more Chinese study English than Americans study Mandarin. As we look toward the future, initiatives that seek to broaden the connection between citizens of both nations are imperative to expanding relations with our Chinese partners.

State Dinner

The President and Mrs. Obama will host President Hu for an official State dinner on the night of January 19, 2011. At the request of the Chinese Delegation, the White House has arranged a “quintessentially American” evening, complete with a menu, décor, and entertainment that reflect some of the nation’s most recognizable offerings. White House Executive Chef Cristeta Comerford and White House Executive Pastry Chef William Yosses have crafted the evening’s meal.

Last June, First Lady Michelle Obama challenged chefs to get involved in their communities by adopting schools in their area as part of the Chefs Move to Schools program. Chefs Comerford and Yosses have been active participants in this program, answering Mrs. Obama’s call by adopting and developing a special relationship with Tubman Elementary School in Washington, D.C. They regularly visit the school and engage with parents, faculty, and students, and the students have visited the White House to participate in recent White House Kitchen Garden plantings and harvests.
Cristeta Comerford, White House Executive Chef

Born in Manila, Philippines, Cristeta “Cris” Comerford became the first woman and first minority to serve as Executive Chef at the White House. After serving as Assistant Chef during the Clinton Administration, First Lady Laura Bush appointed her to the position in August 2005.

Chef Comerford attended the University of the Philippines to pursue a Bachelor of Science in Food Technology. Her 26 years of culinary experience include fine dining restaurants in Washington, D.C., Chicago, Austria, Napa Valley, and France. As a member of the Club Chefs du Chef, an association of chefs who serve Heads of State, Chef Comerford represented the United States last August for the group’s trip to Beijing, China. There, she exchanged ideas with other top chefs, learned about global cuisine, and experienced Chinese culture. Cris lives in Columbia, Maryland, with her husband, John, and 9-year-old daughter, Danielle.

William Yosses, White House Executive Pastry Chef

After attending cooking school at New York City College of Technology, Bill Yosses’ first job was in a Lyonnais style restaurant in Paris, called La Foux d’Alose. It was love at first bite, sparking a passion for cooking, baking, and eating that continues today. He later returned to New York, working as pastry chef at Bouley Restaurant and Citarella Restaurant.

In 2006, Bill channeled his interest in promoting quality food in America by working on the opening of The Dressing Room Restaurant, in Westport, Connecticut. Conceived by actor/philanthropist Paul Newman and Chef Michel Nischan, the restaurant promotes sustainability with its menu and operations. Additionally, in 2005, Bill helped develop a program in New York City Schools with Spoons Across America called “The Dinner Party Project” which teaches schoolchildren about better food choices.

Bill has served as White House Executive Pastry Chef since January 2007. He has been nicknamed “the Crust Master” by President Obama.

Dinner Menu

D’Anjou Pear Salad with Farmstead Goat Cheese, Fennel, Black Walnuts, and White Balsamic

Poached Maine Lobster
Orange Glazed Carrots and Black Trumpet Mushrooms
Dumol Chardonnay “Russian River” 2008

Lemon Sorbet

Dry Aged Rib Eye with Buttermilk Crisp Onions
Double Stuffed Potatoes and Creamed Spinach
Quilceda Creek Cabernet “Columbia Valley” 2005

Old Fashioned Apple Pie with Vanilla Ice Cream
Poet’s Leap Riesling “Botrytis” 2008
Local Farmers, Foods and Vineyards

The best of America is on display in the evening’s menu, including the products from The Chef’s Garden, a purveyor of vegetables, herbs, and micro greens in Huron, Ohio. A “quintessentially American” business, The Chef’s Garden reflects the best of the country’s agriculture: sustainability, affordability, and healthy, delicious foods. These themes mirror the goals of the White House Kitchen Garden, started by the First Lady and White House Chefs in 2009. The Chef’s Garden has been entirely family-run since its inception over 40 years ago. Every week since then, the family has packed up their crops, driven to Cleveland, and sold them at farmers’ markets, delivering nutritious, fresh foods to an urban community.

Additionally, fresh fish and seafood from across America will be served. One course consists of Maine lobster, accompanied by a canapé of fresh fish selections not noted on the menu, including shrimp and trout. The Northern shrimp hails from Ipswich Bay, Massachusetts. The smoked trout is made from rainbow trout fillets raised in Idaho.

The White House grounds will also be contributing to the menu, with last summer’s harvest of honey being used in the dessert course. The Kitchen Garden, despite the cold winter temperature, is continuing to yield the perennial herbs that are used for their fragrance and flavors. Hoop houses were built over the Kitchen Garden and keep rain, frost, dew, and wind off the herbs to extend their growth during the winter months. The thyme, rosemary, and sage were used for sauce reductions, tasty canapé morsels and other savory dishes.

To compliment the menu, Quilceda Creek Cabernet “Columbia Valley” 2005, a top-ranking vintage from Washington State, is being served.

An Evening of Jazz

Concluding the showcase of what is “quintessentially American,” the White House will host “An Evening of Jazz” featuring performances by Chris Botti, Dee Dee Bridgewater, Herbie Hancock, Lang Lang, and Dianne Reeves. A special thanks to the Thelonious Monk Institute of Jazz (Tom Carter, President; Randy Brecker, Trumpet; Antonio Hart, Alto Saxophone; James Genus, Bass; Peter Martin, Piano; and Matt Wilson, Drums) for supporting the evening’s music.

Chris Botti

Trumpeter Chris Botti is a gifted instrumentalist and composer, and a charismatic performer whose recordings have made him one of the world’s most popular artists in any genre. Following college, Botti moved to New York, where he began performing with major jazz artists and recording with musicians like Bob Dylan, Aretha Franklin, and Joni Mitchell. In 1990, he joined Paul Simon’s band, where he remained for the next five years. In 2001, he was a featured soloist on Sting’s “Brand New Day” world tour. When I Fall In Love, Botti’s 2004 album of traditional orchestral jazz, topped the jazz charts and was hailed as an instant classic. He has since released four chart-topping CDs earned a GRAMMY award and numerous GRAMMY nominations, and has performed with everyone from Paul Simon to Michael Bublé.

Dee Dee Bridgewater

With two GRAMMY Award wins and seven nominations to her credit, vocalist Dee Dee Bridgewater continues to forge her own unique creative path and is one of the premier vocalists in jazz. Bridgewater began her career as lead vocalist for the Thad Jones-Mel Lewis Orchestra, and has performed and recorded with Sonny Rollins, Dizzy Gillespie, Dexter Gordon, Christian McBride, and many others. Bridgewater received a Tony Award for her Broadway performance as Glinda the Good Witch in The Wiz, and her subsequent portrayal of Billie Holiday in Lady Day.
won her overwhelming critical acclaim and a Laurence Olivier Award nomination for Best Actress. In 1999, Bridgewater was named Ambassador to the United Nations’ Food and Agriculture Organization, joining the battle against world hunger. Since 2001, Bridgewater has hosted JazzSet, NPR’s award-winning radio program.

Herbie Hancock

Twelve-time GRAMMY Award winner Herbie Hancock is a jazz icon who has been an integral part of every jazz movement since the ’60s. The internationally renowned pianist and composer was born in Chicago and began playing piano at age 7. Hancock’s debut album, *Takin’ Off*, included “Watermelon Man,” the first of many Top 10 hits. As a member of the Miles Davis Quintet, Hancock became one of the pioneers of modern jazz. His recordings during the ’70s combined electric jazz with funk and rock in an innovative style that influenced a whole decade of music. In 1983, “Rockit,” from the platinum-selling *Future Shock* album, became an anthem in early hip-hop culture. Hancock received an Academy Award in 1987 for Best Score, honoring his work on *Round Midnight*. In 2007, Hancock’s *River: The Joni Letters* won the GRAMMY Award for Album of the Year, making Hancock the first jazz musician to receive this honor in 44 years. Herbie Hancock continues to be a major creative force in jazz and a trailblazer in the world of music.

Lang Lang

Heralded as the “hottest artist on the classical music planet” by The New York Times, 28-year-old Lang Lang has played sold-out recitals and concerts in every major city in the world. Lang Lang appeared in Time magazine’s 2009 list of the 100 Most Influential People in the World. Over five billion people viewed his performance at the opening ceremony of the 2008 Beijing Olympics, where he was seen as a symbol of the youth and future of China. This status has inspired over 40 million Chinese children to study classical piano. At the 2008 GRAMMY Awards, Lang Lang and Herbie Hancock gave an astounding performance that was broadcast to 45 million viewers worldwide. The two pianists continued their collaboration with a 2009 world tour and will perform with symphony orchestras across the United States later this year.

Dianne Reeves

Vocalist Dianne Reeves has the remarkable ability to express herself through styles ranging from straight-ahead jazz to soul to Latin music. A four-time GRAMMY Award winner, she is widely recognized as one of the world’s most renowned vocalists. Reeves began her professional career performing with Clark Terry and Tommy Flanagan. She later recorded with Freddie Hubbard, Stanley Turrentine, and Billy Childs, and toured the world with Sergio Mendes and Latin fusion band Caldera. In 1983, after releasing her first recording, Reeves joined Harry Belafonte’s band and toured as the lead singer for three years. Reeves performed at the closing ceremony of the 2002 Winter Olympic Games in Salt Lake City. In 2005, she appeared in the George Clooney film *Good Night, and Good Luck*, performing a series of jazz standards.

Thelonious Monk Institute of Jazz

The Thelonious Monk Institute of Jazz is a nonprofit education organization established in memory of Thelonious Monk, the legendary jazz pianist and composer. Monk believed the best way to learn jazz was from a master of the music. The Institute follows that same philosophy by bringing together the greatest living jazz artists to teach and inspire young people. It offers the most promising young musicians college level training by America’s jazz masters and presents public school-based jazz education programs around the world. All of these programs are offered free of charge to the students and schools, filling a tremendous void in arts education. These programs encourage children to develop imaginative thinking, creativity, curiosity, a positive self-image, and a respect for their own and others’ cultural heritage.
**Design Inspiration: Quintessentially American**

Bryan Rafanelli of Rafanelli Events drew his inspiration from the fabric for the dinner linens for the “quintessentially American” designs. The print features pheasants on patterned backgrounds in jewel tones, reminiscent of the work of iconic American artist John James Audubon, our country’s preeminent naturalist. The theme and design of the dinner take cues from Audubon’s work, which reflect the beauty the natural world.

Additionally, as a departure from past visits hosted by the Obama Administration, the entire evening will take place in the White House, utilizing the Blue Room, Red Room, and State Dining Room for dinner, and the East Room for the evening’s entertainment. Other dinner design highlights include:

- The Pheasant is the native bird of China, revered for its beauty and seen as a symbol of nobility. The linens for the State Dinner reflect a pheasant motif, done in tones of blue, red, and brown prints.
- The floral arrangement will also incorporate feathers, as well as a mix of flowers, berries, and other greeneries.
- A symbol of China—yellow, the national color—will be present throughout the cocktail area.
- The classic architecture of the State Dining Room will be accentuated by a deep red lighting scheme.
- The Clinton china charger will be used for all guests, and the Reagan dinner service will be used in the State Dining Room and the Red Room. The Truman dinner service will be used in the Blue Room.

- The Roosevelt crystal will be featured in the Blue and Red Rooms.
- The gold flatware will be used in the State Dining Room. Some of the gilded forks and spoons date to the 1890s, and their design was based on spoons purchased for the White House in 1833 by President Andrew Jackson.
- Table lighting will include floating candle holders in a gold pattern and glass vases with longer standing candles.
- The East Room, which will be used for the entertainment, will be lighted in deep colors that aim to create a theatrical atmosphere.
- Seating in the East Room will feature bright velvet chair backs in shades of deep pink and orange.

Recent China State Visits

**April 20, 2006:** Chinese President Hu Jintao paid an Official Visit to President George W. Bush.

**April 6, 1999:** President Clinton welcomed Premier Zhu for an Official Visit.

**October 29, 1997:** President Clinton and First Lady Hillary Clinton hosted His Excellency President Jiang Zemin and Madame Wang Yeping at a White House State Dinner.