

LUNCHEON

in honor of

HIS EXCELLENCY XI JINPING
VICE PRESIDENT OF THE
PEOPLE'S REPUBLIC OF CHINA

hosted by

THE VICE PRESIDENT
and
THE SECRETARY OF STATE



The Benjamin Franklin Room
Department of State

February 14, 2012



In an on-going collaboration with the James Beard Foundation, we are pleased to partner with the most renowned American chefs as we continue to highlight the best of American cuisine and the importance of food in diplomacy and cultural exchange. For today's lunch in honor of His Excellency Xi Jinping, Vice President of the People's Republic of China, Chef Ming Tsai has created a special menu fusing American ingredients and techniques with traditional Chinese flavors.

Ming Tsai, who is Chinese-American, was raised in Ohio where he grew up cooking alongside his mother and father at their family-owned restaurant. After graduating from Yale University, he trained and worked in kitchens around the globe. In 1998, he opened the critically-acclaimed restaurant Blue Ginger in Wellesley, MA and went on to receive a James Beard Foundation Award. He also received an Emmy Award for the Food Network show he hosted, *East Meets West with Ming Tsai* and has authored four cookbooks. He is currently the host and executive producer of *Simply Ming*, an Emmy-nominated cooking show, is proud to serve as the national spokesperson for the Food Allergy and Anaphylaxis Network, and is a founding member of Chefs For Humanity.



MENU

TABLE ACCOMPANIMENTS

Curried Popcorn with Candied Walnuts
Winter Fruits and Nuts



ROASTED SWEET POTATO SOUP

Crispy Duck Confit Roulade, Micro Greens



SOY MARINATED ALASKAN BUTTERFISH

Black Garlic Sauce

EIGHT TREASURED RICE PACKET

Dried Fruit, Pork Sausage

GINGERED SWISS CHARD



FLOURLESS BITTERSWEET CHOCOLATE CAKE

Cardamom Ice Cream

IRON HORSE Cuvee 2007

NEWTON Unfiltered Chardonnay 2008