

Will Greenwood

Will Greenwood got a young start as a chef in Baltimore, first opening Cafe des Artistes, then Peabody Court. He moved to Annapolis's Maryland Inn, then Gaspard's in Winchester, Va. Then, three years ago, Greenwood took over at The Jefferson hotel. There he has become known for using local products and updating the regional dishes of Thomas Jefferson's home state.

While Greenwood hasn't sent a re'sume' to the White House, when he came across an article mentioning that he'd be a good choice, he faxed a copy to a friend with White House connections. About the chef's job: "I wouldn't mind it."

His menu: "I really just accumulated ideas," Greenwood said. "Some of them I haven't even done. I wanted to look at our past and try to do things that are contemporary in feel but have an old-fashioned flavor. Comfort food."

For a first course he proposes a custard of the old Southern standard, turnip greens, with pheasant the way his mother used to make it, halfway between a

Post asked several chefs to suggest menu for W.H. Dinner

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The Washington Post, February 17, 1993

confit and a stew. "The red bell pepper broth gives it a contemporary feel and is light."

Greenwood wanted a New England ingredient for the fish course, so he decided on smoked scallops ("It's such an American thing to cook over fire") with root vegetables -- "such a guttural aspect of American food."

Some chefs might consider veal politically risky, but Greenwood includes Summerfield veal "because of the organic aspect, and these little critters get to run wild a bit." He loves using Jack Daniel's in sauces, adding it judiciously and burning off the alcohol without reducing it too much. Thus used, he says, "it has a more interesting flavor than cognac." As for his hominy, he says Jean-Louis Palladin loved it so much that he once offered Greenwood any recipe of his in exchange for Greenwood's hominy recipe (which starts, "Open can of hominy").

For dessert, Greenwood turned to an old Pennsylvania Dutch dish, apple sour cream tart, substituting pears for the apples and varying it with a hazelnut crust.

These six menus by seven chefs, besides being determinedly American, show common themes we might expect in this White House before long. They emphasize a relaxed formality. American chefs like to pass hors d'oeuvres, plate the food in the kitchen rather than present platters at the table, and, on occasion, serve the salad before the main course. Several chefs called their dishes "comfort food." And they repeated regional ingredients such as cooked greens, crawfish and corn -- as pancakes, as bread, in sauces. Yams -- nutritious, colorful and decidedly American -- appear in savory and sweet courses. There are American pecans, Americanized goat cheese and American seafood from scallops to rockfish.

Full - Residence

THE WHITE HOUSE
WASHINGTON

April 26, 1993

MEMORANDUM FOR: MARGARET WILLIAMS
CHIEF OF STAFF TO MRS. CLINTON

FROM: GARY J. WALTERS *Gary J. Walters*
CHIEF USHER

SUBJECT: USO CAKE

For decades, the White House kitchens have provided a cake for the USO Mother's Day celebration. I have received a copy of the letter sent to President Clinton, copy attached, and have notified the Pastry Chef that we should be prepared to continue our annual involvement.

For years the USO has sent a representative to the White House on Saturday prior to Mother's Day to pick-up the cake and transport it to the USO location where the festivities take place. There has not been any First Family involvement in the activity of preparing, presenting, or transporting the cake to the USO.

I will continue to proceed as we have in the past unless advised otherwise.



METROPOLITAN WASHINGTON

BUILDING 59, POST HQ, ROOM B-7
FORT MYER, VIRGINIA 22211
703/696-2628/9 FAX 703/696-2550

April 13, 1993

President Bill Clinton
The White House
1600 Pennsylvania Avenue, N.W.
Washington, D.C. 20500

Dear President Clinton:

The second Sunday in May is the day Americans traditionally honor a special group of citizens -- our MOTHERS.

This year on Mother's Day, May 9th, the USO of Metropolitan Washington will continue an annual tradition of its own by honoring the mothers of armed forces families in the metropolitan area with the USO-Metro Mother's Day Celebration.

Anticipated by all military families in the Washington metropolitan area, this annual event, attended by over 500 service personnel and their families, is another way USO-Metro continues to provide a "home away from home" for these men and women who sacrifice so much in the service of our country.

To make the celebration a success, we are hopeful of the continued tradition of the White House participation through the donation of a cake for the event. Your cake, as always, will be the centerpiece in a magnificent display of cakes, which include donations from the Mayor's Office, many embassies, hotels, and local bakeries. Each year military mothers and their families eagerly anticipate the opportunity to sample a piece of cake from the White House.

We appreciate your continued support of the USO of Metropolitan Washington and the military families we serve, and we look forward to counting you, once again, as one of this year's Mother's Day Celebration participants. We will be calling shortly to arrange for pick-up of your contribution. If you have any questions, or would like more detailed information on the program, please call Dale Jovero or Becky Blount at 703/696-3279.

Sincerely,

A handwritten signature in cursive script, reading "Elaine B. Rogers", is written above the typed name.

Elaine B. Rogers
Executive Director

EBR/rmb



THE WHITE HOUSE
WASHINGTON

*File
House
Mailing*

April 20, 1993

TO: The First Lady
FROM: Ann Stock *AS*
RE: Menus for Working Lunches/Dinners
CC: Maggie Williams

Attached are the working luncheon/dinner menus which have been served thus far in the White House. Please note the Japanese menu. I did revise it once. The menu was served. Ann McCoy tasted the meal and found it "relatively light, tender, and tasty", except for the potatoes. The dessert was delicious.

Thank you!

Friday
April 16, 1993
12:15 p.m.
14 Guests

J-OK
ann
4/10/93

WORKING LUNCHEON

PRIME MINISTER OF JAPAN

Clear Lobster and Asparagus Soup

Dried Tomato Turnover

Breast of Free Range Chicken with Morel Sauce*

Potato Souffle

Corn Ring with Chervil

Spring Salad

Aged Balsamic Vinegar Dressing

Spring Orange Sorbet Ring

Pecan Galette

Logan Chardonnay 1991

****Revised 4/9/93***

Saturday
June 5, 1993
1,000 Guests
7:00 p.m. Cocktails
8:30 p.m. Dinner
South Lawn

Revised
4-9-93

GEORGETOWN UNIVERSITY
DINNER BUFFET

Cocktail Reception

Hors d'oeuvres (Passed by Butlers)

Hot: Chicken Brochette Sate, Peanut Sauce
Lobster and Spinach Quiche
Grilled Baby Lamb Chop, Jalapeno Mint Sauce

Cold: Crab Meat Tartlet with Herbes
Endive Leaf with Maytag Blue Cheese
Country Ham with Melon Balls

Dinner Buffet

Assortment of Smoked Seafood
Jumbo Gulf Shrimp
New England Scallops
Atlantic Salmon
Shenandoah Valley Trout
Watermelon Ring and Mango Chutney
Shellfish Essences Sauce

Duck and Pheasant Pate with Pistachios and
New York Foie Gras
Gherkins and Cumberland Sauce

Mixed Summer Mesclum Salad
(Assortment of Summer Salads: Red and Green Oak, Frise,
Lollorosa, Romaine, Mache, Bib, Raddichio, etc.
Red and Yellow Pear Cherry Tomatoes
Aged Balsamic Vinegar Dressing with Fresh Herbs and a Touch of Garlic)

April 21, 1993
4-6 P.M.

Tuesday
April 20, 1993
1,000 Guests
5:00 p.m.

RECEPTION

HOLOCAUST GROUP

Hot: Quiche Pissaladiera (vegetarian)
Pheasant Turnover
Spanakopita

Platter: Smoked Salmon, Condiments
Assorted Vegetables with Dip
Turkey with Cranberry Relish
Warm Brie w/almonds

Sliced on Corner Table:

Tenderloin of Beef with Horseradish and Mustard Sauces
Hot Rolls (not buttered)

Cold: Fish Ceruelas w/ pistachios
Chicken Tartlet w/ curry and chutney
Deviled Eggs with Tennessee River Caviar
Smoked Trout
Melon and Dried Beef

Cheese Tray with Fruits

Bread Basket: Olive, Rosemary, Baguette, Bread Sticks

:

Miniature Pastries

Kosher items to be provided by caterer

Open Bars

Wednesday
April 14, 1993
100 Guests
6:00 p.m.

TEA

DIPLOMATIC CREDENTIALS PRESENTATION

Juice, Tea and Coffee

Pastries

:

Monday
April 12, 1993
9:30 a.m.
65 Guests

RECEPTION IN-KIND SPONSORS FOR EASTER EGG ROLL

Coffee, Tea and Juice

Pastries

Monday
April 12, 1993
9:00 a.m.
45 Guests

EASTER EGG ROLL RECEPTION FOR MAJOR SPONSORS

Coffee, Tea and Juice

Pastries

Quiche

Fruit

:

Tuesday
April 6, 1993
16 Guests
12:01 p.m.

WORKING LUNCHEON
PRESIDENT MUBARAK OF EGYPT

Smoked Tomato Soup

Olive Round

Roast Squab with Salmi Sauce

Braised Endive

Wild Rice

Mixed Baby Lettuce

Walnut Dressing

Pistachio Pyramid

:

Raspberry Sauce

Almond Crescents

Logan Chardonnay 1991



DINNER

*In honor of
His Excellency
The President of the Russian Federation*

Dungeness Crab & Spinach Ravioli

*Grilled Salmon with Rosemary
Snap Peas*

*Vermicelli Potatoes
Baked Squash*

*Salad of Romaine Hearts
Vinaigrette Dressing*

*Blueberry Tart
Maple Syrup Ice Cream*

SANFORD Chardonnay 1990

*Vancouver, British Columbia
CANADA*

Saturday, April 3, 1993

Thursday
April 1, 1993
350 Guests
6:00 p.m.

RECEPTION

NATIONAL COMMISSION ON CHILDREN

Hot: Chicken Sate
Oven Dried Tomatoes, Basil and Country Ham Quiche

Shrimp on Ice with Cocktail Sauce

Platter: Smoked Salmon, Condiments
Country Pate, Gherkins

Sliced on Corner Table

Tenderloin of Beef with Mustard
and Horseradish Sauce
Hot Buttered Rolls

Cold: California Rolls
Smoked Scallops
Chicken Curry Tartlet
Salmon Caviar Napoleon
Cucumber and Cured Sausage

Cheese Tray with Fruits

Bread Basket: Olive, Rosemary, Baguette, Bread Sticks

Miniature Pastries

Open Bar

Wednesday
March 31, 1993
14 Guests
7:30 p.m.

WORKING DINNER

RUSSIAN EXPERTS

Baby Lobster Cocktail

California Alambic Brandy Sauce

Toast Brioche

Marinated, Pan Seared Loin of Venison

Zinfandel Sauce

Lingonberries Relish

Chestnut Puree

Red Beet Julienne with Walnut

:

Red Endive and Corn Lettuce

Aged Sherry Vinegar Dressing

Orange Mousse Cake

Joseph Phelps Chardonnay 1990
Kendall-Jackson Merlot 1987

Wednesday
March 31, 1993
14 Guests
p.m.

OK
Ami Stark
3/30/93

WORKING DINNER

Baby Lobster Cocktail

California Alambic Brandy Sauce

Toast Brioche

Marinated, Pan Seared Loin of Venison

Zinfandel Sauce

Lingonberries Relish

Chestnut Puree

Red Beet Julienne with Walnut

: Red Endive and Corn Lettuce

Aged Sherry Vinegar Dressing

Orange Mousse Cake

Friday
March 26, 1993
7:30 p.m.
20 Guests

WORKING DINNER

BRIEFING ON RUSSIA

Jumbo Shrimp Saute New Orleans

Olive Turnover

Roast Aged Prime Rib of Beef

Natural Jus

Yorkshire Pudding

Garlic Polenta Ring with Anaheim Pepper

Broccoli, Blood Orange Sauce

Mixed Baby Lettuce

Tarragon Dressing

Peach Mousse with Raspberry Sauce

Palmier

Talbott Chardonnay 1990
Simi Cabernet Sauvignon 1974

Friday
March 26, 1993
12:15 p.m.
14 Guests

3/18/93
J Tell Gary
great!
3/12/93 -
Told ship - never

WORKING LUNCHEON

CHANCELLOR KOHL OF GERMANY

*Red Snapper Soup with Fennel
Croutons and Spicey Rouille**

Veal Medaillon Crown with Parmesan Souffle

Green Beans

*Potatoes Almondine***

Winter Salad

Avocado Dressing

Dessert to Follow

**Rouille (Peppery Garlic Sauce)*

***Revised 3/18/93*

Friday
March 26, 1993
12:15 p.m.
14 Guests

WORKING LUNCHEON

CHANCELLOR KOHL OF GERMANY

Red Snapper Soup with Fennel
*Croutons and Spicey Rouille**

Veal Medaillon Crown with Parmesan Souffle

Green Beans

Noodle with Diced New York State Foie Gras

Winter Salad

Avocado Dressing

Dessert to Follow

:

**Rouille (Peppery Garlic Sauce)*

Thursday
March 18, 1993
50 Guests
2:00 p.m.

TEA

BLACK NEWSPAPER PUBLISHERS

Tea and Coffee

Pastries

Tuesday
March 16, 1993
10 Guests
2:30 p.m.

TEA

*FIRST LADIES PARTICIPATING IN WESTERN HEMISPHERIC
CONFERENCE ON PERSONS WITH DISABILITIES*

Hot Tea and Coffee

Pastries

:

*Monday
March 15, 1993
12 Guests
p.m.*

LUNCHEON

Smoked Tomato Soup

Corn Sticks

Pan Seared Loin of Salmon with Pine Nut and Basil

Roasted Yellow Pepper Sauce

Sunchoke Puree

Basmati Rice with Shiitake

Red and Green Oak Lettuce

Raspberry Vinegar Dressing

:

*Warm Banana and Pecan Cake
with Strawberry Sauce*

Cookies

Sanford Chardonnay 1990

Friday
March 12, 1993
5:00 p.m.
350 Guests

RECEPTION

NATIONAL NEWSPAPER ASSOCIATION

Hot: Spanakopita
Scallops with Apple Smoked Bacon
Duck Rissoles

Shrimp on Ice with Cocktail Sauce

Platters: Smoked Salmon, Condiments
Country Pate, Gherkins

Sliced on Corner Table
Tenderloin of Beef with Mustard and Horseradish Sauce
Hot Buttered Rolls

Cold: Country Ham with Melon Balls
Crab Tartlet with Herbs
Goat Cheese with Basil
Deviled Eggs with Caviar

Brie Cheese with Almonds

Miniature Pastries

Open Bar

Tuesday
March 9, 1993
12 Guests
1:00 p.m.

THE WHITE HOUSE
WASHINGTON

Updated 3-4-93
10:45 am

LUNCHEON

Ambrosia of Maine Lobster

Oven Dried Tomato Turnovers

Pan Roasted Guinea Fowl with
Pacific Northwest Black Trumpet Mushrooms

Medley of Vegetables

Winter Salad

Banyul's Vinegar Dressing

Dandelion Wine Terrine with
Marinated Fruit

Wine to Follow

Alternative First Course: Yellow Corn Soup with Lobster

✓ Alternative Main Course: Loin of Veal prepared the same as the
Guinea Fowl

Wednesday
February 24, 1993
~~20~~ Guests
~~12:15~~ p.m.

~~WORKING LUNCHEON~~
DINNER

PRIME MINISTER MAJOR OF ENGLAND

Oxtail Soup

Spicey Bow Ties

Escalope of Half Smoked Salmon

Lime and Ginger Sauce

Steamed Purple Potatoes

Artichoke and Acorn Squash

Winter Salad with Heart of Palm

Mango and Apple Charlotte

Passion Fruit Sauce

Joseph Phelps Chardonnay 1990

:

Saturday
February 20, 1993
40 Children and 130 Adults
11:30 a.m. to 1:00 p.m.

TOWN MEETING

Assorted Finger Sandwiches

Vegetable Tray with Dip

Potato Chips

Tortilla Chips

Nuts

Popcorn

Pretzels

Cookies and Assorted Pastries

Wednesday
February 17, 1993
10 Guests
12:15 p.m.

LUNCHEON

Corn Soup with Blue Crab Meat

Mixed Grill

Oven Dries and Tarragon Sauce

Grid Potatoes

Broccoli

Garden Salad

Hot Apple Souffle

Toasted Lemon Rind

Talbott Chardonnay 1990

Friday
February 5, 1993
12:15 p.m.
20 Guests

WORKING LUNCHEON

PRIME MINISTER MULRONEY OF CANADA

Creole Seafood Gumbo

Oyster Crackers

***Breast of Free Range Chicken with Pacific
Northwest Black Trumpet Mushrooms***

Steamed Asparagus

Basmati Rice Pilaf

Tossed Salad

Herbs Dressing

Caramel Custard with Fresh Fruit

Coconut Macaroons

Talbott Chardonnay 1990

Thursday
February 4, 1003
5:00 p.m.
240 Guests

RECEPTION

FRESHMAN MEMBERS OF CONGRESS

Hot: Spinach in Phyllo
Scallops and Prawns wrapped in
Apple Smoked Bacon

Shrimp on Ice with Cocktail Sauce

Platters: Smoked Salmon with Garnish
Country Pate with Gherkins

Warm Brie with Almonds

Cold: Crab Meat Tartlets
Smoked Chicken
Fruit Tray with Strawberry Yogurt Dip
Tomatoes, Basil and Goat Cheese
Vegetable Basket with a Variety of Dips

Miniature Pastries

Open Bar

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Thursday
February 4, 1993
7:30 p.m.
60 Guests

DINNER

CONGRESSIONAL SUPPORTERS

Yellow Corn Soup with Shrimp

Pesto Round

Rack of Lamb in Old Fashioned Mustard Crust with Herbs

Glazed Purple Potatoes

Medley of Vegetables

Boston Lettuce with Fennel and Baby Pear Tomatoes

Maple Syrup Ice Cream

Poached Pears

Cookies



LUNCHEON

*Honoring
The Spouses of the Governors of the States
and Territories*

*Clear Quail Soup
Leek and Parsnip Ravioli
Cheese Straws*

*Chilled Atlantic Farm Salmon
Salad of Chickory, Green Bean, & Radish
Tarragon-Mustard Vinaigrette
Multigrain Yeast Rolls*

*Strawberry Sherbet
Lemon Poppy Cake
and Sauce of Tangerine*

THE BLAIR HOUSE

Monday, February 1, 1993



DINNER

Honoring

The Governors of the States and Territories

*Smoked Marinated Shrimp
Horseradish Mango Chutney
Dried Tomato Galettes*

*Roast Tenderloin of Beef with Port,
Zinfandel and Shallots
Baby Vegetables Basket*

Yukon Gold Potatoes with Vidalia Onions

*Winter Salad
Hazelnut Dressing
Native Goat Cheese*

*Apple Sherbet Terrine with Applejack Mousse
Hot Cider Sauce
Cookies*

*OAKENCROFT Virginia Chardonnay
MONTICELLO "Jefferson Cuvée" Cabernet Sauvignon 1987
ARGYLE Oregon Brut Rose 1987*

THE WHITE HOUSE
Sunday, January 31, 1993