

## CHEF JIMMY LAPPALANIEN GOES TO THE WHITE HOUSE!

White House State Dinner Menu recreated at Riingo for ONE WEEK ONLY.

Riingo's own Executive Chef, Jimmy Lappalanien, was on hand to cook the State Dinner at the White House on November 24th. This journey began a week prior, when he received a call to assist Chef Marcus Samuelsson in preparing the bid dinner for the First Lady, Michelle Obama and the Social Secretary Desiree Rogers. Chef Jimmy is known for maintaining his focus, which helped him to overcome the pressure of having a few days to organize, while competing against other well known chefs. The White House, appreciative of the team's way of fusing Indian flavors with American sensibility while incorporating use of various fresh herbs and vegetables from the White House Garden, gave them the greenlight. They had only a week before the massive undertaking of prepping, creating and executing 330 meals for the heads of state, dignitaries, reality show wanna be's, and of course the President. It has been stated that it was "bold" to prepare Indian accented food, for an Indian audience. The dinner received outstanding reviews, for upholding the White House's commitment to serving fresh, sustainable and regional food while honoring the culinary excellence in Indian cuisine and it's mindfulness to the Indian Prime Minister's vegetarianism. Chef Jimmy was "honored to be part of this amazing experience and opportunity to be able to cook not only the State Dinner but one that was being cooked by an outside Chef". Join us at Riingo for dinner from December 14th - December 20th as Chef Jimmy recreates this wonderful menu and have him share with you his personal experience.

### STATE DINNER MENU

available December 14th - December 20th, 2009 for dinner.

#### **FIRST COURSE**

POTATO AND EGGPLANT SALAD with arugula,tatsoi and onion seed vinaigrette

#### **SECOND COURSE**

RED LENTIL SOUP with apples and fresh cheese

#### **THIRD COURSE**

GREEN CURRY PRAWNS with caramelized salsify, smoked collard greens and coconut aged basmati

\$45 Per Person

beverages, tax and gratuity not included.

FOR RESERVATIONS PLEASE CALL 212.867.4200.

VISIT OUR WEBSITE AT [WWW.RIINGO.COM](http://WWW.RIINGO.COM).

