RELEASE IN FULL

From:

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Sent:

Monday, August 30, 2010 11:48 AM

To:

H; Abedin, Huma

Subject:

Dinner on wednesday night

Below is the menu for Dinner at the WH – asked them to make the canapés more hearty if there will be waiting time between the press portion and dinner and the lamb option seems the best. As well, for the items on the table – I suggested that they are more individualized in front of each person's plate.

The breaking of the fast and prayer will occur individually in the hold of each delegation as opposed to the State Dining Room together. This is to take place just after the press conference and before the dinner. Between 7:35 and 7:50pm

Please let me know if I can convey any suggestions.

## **Working Dinner**

Passed Canapes (Please Choose)

| Vegetable Somosas with Mint Dip                               |
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| Eggplant Roulade with Oven Roasted Tomatoes and Rosemary Oil  |
| Crispy Lavash with Chickpea Puree and Grilled Summer Squashes |
| Tabbouleh Salad on Saffron Potatoes                           |

"Snack Foods" On The Table

Assorted Dried Fruits, Spiced Nuts, Olives, Flatbreads

First Course (Large Portion and Could Be Preset)

Hearts of Romaine with Chicory, Mache and Balsamico Crushed Olives, Pequillo Peppers and Marinated Cucumbers

Main Course (Please Choose)

\_\_\_\_ Pistachio Crusted Lamb Chops, Crisped Rockfish with Vegetable Pistou
Rice Pilaf and Lemon Parsley Sauce
\_\_\_\_ Thyme Roasted Organic Chicken, Grilled Salmon with Three Bean Almondine

Anna Potatoes, Wild Mushroom