

*The Fourth Annual
Fred Tibbitts & Associates*

*“A SUMMER EVENING IN BEIJING
WITH VERY SPECIAL FRIENDS”*



SERVE AND BE SERVED

Kempinski Hotel
Beijing Lufthansa Center
Thursday 7 June 2007

Program

Reception

06:00 pm – 07:00 pm

All Guests Formally Announced

Specialties by Phillips Food Asia

Bruschetta with Crab Meat
California Hand Roll with Phillips King Crab, Avocado and Cucumber
Cajun spiced Crab Meat stuffed Button Mushrooms
Chili Lime Crab Cakes with Chipotle Avocado Dip
Phillips Signature Crab Cakes, Lemon Mustard Dip
Crab Rangoon with Honey Chili Dip
Steamed Crab Meat Bun wrapped in Chicken Skin
Fried Crab Meat & Sesame Toast

Moët & Chandon Brut Imperial, S. Pellegrino & Acqua Panna

Dinner

07:00 pm – 10:00 pm

Welcome

Fred Tibbitts Jr. & Joy Taprakhon

Violin & Piano Recital

Siqing Lu & Professor Sheng Yuan

International Loyalty Toasts

Ambassadors – Embassy VIP's – Dinner Personalities

*Announcement of 2007 Hospitality Award
For Excellence as a Humanitarian*

Donation to the Tibetan Children Health & Education Fund

Summons of the Brigade

Thomas Fischer

Fond Farewell

Fred Tibbitts, Jr. & Joy Taprakhon

Dinner Personalities

His Excellency Ambassador Muhammad Ismail,
Ambassador of Iraq in China

His Excellency Ambassador Mohamed Sahbi Basfy
Ambassador of the Republic of Tunisia in China

Ms. Karen Wang
Consular Officer
Embassy of Canada in China

Ms. Samina Mehtab
Second Secretary
Embassy of Pakistan in China

Mr. Janusz Tatera
Counsellor
Embassy of the Republic of Poland in China

Mr. David Zhao
Personal Relationship Officer
HSBC Bank (China) Company Ltd.

Ms. Wenjun Wang
Dean, School of Hotel & Tourism Management
Tianjin University of Commerce

Mr. Thomas Fischer
Hotel Manager
Kempinski Hotel Beijing

Mrs. Cerentha Chow
Brand Development Manager
Moet Hennessy Diageo (China)

2007 FTA Summer Dinner Menu

Appetizer

**Crab and Basil Timbale with spiced
Lemon Tomato Dressing
By Phillips Foods**

Barokes Chardonnay Semillon (South Eastern Australia)
Geyser Peak Sauvignon Blanc (California) 2005
Terrazas de los Andes Chardonnay Reserva (Mondoza Argentina) 2004
Rosemount Diamond Label Sauvignon Blanc
(South East Australia) 2005

Main Course

**Pan-roasted Supreme of Chicken Breast
with Vegetable Cannelloni and Herb Pesto**

Joseph Drouhin Macon Villages Blanc (Bourgogne) 2005
Ernest & Julio Gallo Single Vineyards Laguna Chardonnay
(Dry Creek Valley, Sonoma County) 2003
Joseph Drouhin LaForet Bourgogne Pinot Noir (Bourgogne) 2005
Terrazas de los Andes Malbec Reserva (Mondoza Argentina) 2004

Trio of Europe Cheese

The finest of Italian, French & Swiss Cheese

Barokes Cabernet-Shiraz-Merlot (South Eastern Australia)
Geyser Peak Cabernet Sauvignon (Alexander Valley) 2004
Ernest & Julio Gallo Single Vineyards Frei Ranch Cabernet Sauvignon
(Dry Creek Valley, Sonoma County) 2003
Rosemount Hill of Gold Shiraz (South East Australia) 2006

Dessert

**Italian Panna Cotta
By Taste It Presents**

**Coffee or Tea
Petit Fours & Chocolate Pralines**

Sponsored by:

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MOËT HENNESSY DIAGEO

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FOODS, INC.

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Presents



Ernest & Julio Gallo.



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