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The Sixth Annual  
Fred Tibbitts & Associates

"A summer evening in Shanghai  
with very special friends"

Celebrate



Renewal

FTA

Fred Tibbitts  
and Associates

The Westin Bund Center Shanghai  
Thursday 10 September 2009

## *Program*

### **Reception**

(6:45pm – 7:45pm)

### **All Guests Formally Announced**

Specialties by Phillips Foods Asia

Specialty Cocktails by Pernod-Ricard

Specialty Cocktails by Diageo

Specialty Cocktails by William Grant & Sons

Champagne Veuve Clicquot Ponsardin

San Pellegrino Sparkling Natural Mineral Water

San Pellegrino Sparkling Fruit Beverages

### **Dinner**

(8:00pm - 11:00pm)

### **Welcome**

Fred Tibbitts, Jr.

Loyalty Toasts

Champagne Moët & Chandon

### **Donation to UNICEF China**

Accepting, Madame Annie S C Wu

### **Announcement of the 2009 FTA Hospitality Awards Asia Pacific**

2009 FTA Hospitality Award for Excellence as a Humanitarian

Professor Poon Chung-kwong, President Emeritus, The Hong Kong Polytechnic University

Acknowledged on behalf of Professor Poon Chung-kwong by

Professor Eliza Tse, School of Hotel and Tourism Management, The Chinese University of Hong Kong

2009 FTA Hospitality Award for Excellence as an Operator Asia Pacific

Martin B Jones, Vice President, Food and Beverage, Asia Pacific Starwood Hotels & Resorts

### **Asia Pacific Operator Award Presentations**

Victor Ho, Director of Food & Beverage-China & Taiwan, Starwood Asia Pacific Hotels & Resorts Pte. Ltd.

Damon Page, General Manager, The Westin Bund Center Shanghai

Eliza Tse, Professor, School of Hotel & Tourism Management, The Chinese University of Hong Kong

### **Summons of the Brigade**

Damon Page

### **Fond Farewell**

Fred Tibbitts, Jr.

## *Dinner Menu*

### **Cold Starter**

“Phillips” Crab meat lasagna with roasted peppers, feta cheese, rocket lettuce and saffron dressing

*Barokes Chardonnay Semillon, Bin 241, Australia*

*Montana Sauvignon Blanc, Marlborough, New Zealand 2007*

*Penfolds Bin 51 Riesling, Eden Valley, Australia 2007*

*Grace Vineyard with Torres “Symphony Series” Muscat, Shanxi, China 2008*

*Frei Brothers Chardonnay Reserve, Russian River, Sonoma, California, USA 2007*

*Paul Jaboulet Aine Chevalier de Sterimberg, Hermitage, Rhone, France 2004*



### **Main Course**

“Elders” combination of Tasmanian lamb noisette, double cutlet and rillette on risotto, truffle scented Shiraz jus

*Barokes Cabernet Shiraz Merlot, Bin 121, Australia*

*Castello Banfi Brunello di Montalcino DOCG, Italy 2004*

*Daglia Canyon Merlot, Napa Valley, California, USA 2006*

*Paul Jaboulet Aine Domaine de Thalbert, Crozes Hermitage, Rhone, France 2005*

*Wolf Blass Grey Label Shiraz, Barossa Valley, Australia 2005*

*Cape Mentelle Cabernet Merlot, Margaret River, Australia 2005*



### **Cheese Course**

Aged English hand made Ford Farm cheddar, Selles sur Cher goats cheese, Zillertaler mountain cheese, aged Parmigiano Reggiano, dried Malatya apricots, Aegean new season dried fig, Ayvalik raisins and roasted Giresun hazelnuts French baguette

*Terrazas de Los Andes Reserva Malbec, Mendoza, Argentina 2006*

*Frei Brothers Cabernet Sauvignon Reserve, Alexander Valley, California, USA 2006*

*Jacob’s Creek Reserve Shiraz, South Australia 2006*

*Torres “Celeste”, Tempranillo, Ribera del Duero, Spain 2006*

*Castello Banfi SummuS, Sant ‘Antimo, DOC, Italy 2004*

*Bridgeway Zinfandel, Sonoma County, California, USA 2005*



### **Dessert**

Warm apple tart with “Ronnefeldt” Vanilla Roibosh ice cream, Extra Virgin olive oil and candied almonds

*Chateau Cantegril Barsac Sauternes 2005*

*Ronnefeldt Teas & Coffee Service*