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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