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THE EIGHTH ANNUAL
FRED TIBBITTS & ASSOCIATES

“A summer evening in Beijing
with very special friends”

FTA
Fred Tibbitts
and Associates

THE RITZ-CARLTON, BEIJING
Thursday 2 June 2011



THE RITZ-CARLTON®
BEIJING

PROGRAM

RECEPTION

6.30pm – 7.30pm

ALL GUESTS FORMALLY ANNOUNCED

DINNER

7.30pm – 11.00pm

WELCOME

Fred Tibbitts, Jr.

LOYALTY TOASTS

Moët & Chandon

Announcement of the Donation to UNICEF China

Bill Bikales, Chief, Social Policy and Reform for Children UNICEF China

Announcement of the Donation to the China Tibetan Children Health & Education Fund

Niki Shishido, Executive Director, World Trade Professional Education Institute Ltd.
on behalf of Madame Annie SC Wu

Announcement of the 2011 FTA Hospitality Awards

2011 FTA Hospitality Award for Excellence as an Operator-North America

Brian Abel, Vice President, Food & Beverage, North America, Starwood Hotels & Resorts
Recognition Accepted by Charlie Dang, General Manager, The Westin Beijing
Financial Street & Area Managing Director, Starwood Hotel & Resorts

2011 FTA Hospitality Award for Excellence as an Operator-Asia Pacific

Andreas Stalder, Senior Vice President, Product & Brand Development
Hyatt International-Asia Pacific
Recognition Accepted by Ronald Kang, General Manager, Park Hyatt Beijing

2011 FTA Hospitality Award for Lifetime Excellence

Eric Long, General Manager, The Waldorf = Astoria
Recognition Accepted by Nils-Arne Schroeder, General Manager, Hilton Beijing Wangfujing

2011 FTA Hospitality Award for Excellence as an IT Innovator

MICROS Systems, Inc.
Recognition Accepted by Stefan Piringer, President, Micros-Fidelio Asia Pacific

Summons of the Brigade

David Wilson, General Manager, The Ritz-Carlton, Beijing

DINNER MENU

Phillips Lump Crab Meat Tian,

Avocado, Tomato, Saffron, Organic Micro Sprouts, Monini Granfruttato Olive Oil

- 1- Brancott Sauvignon Blanc 2010, Marlborough NZ
- 2- Santa Margherita Pinot Grigio 2009, DOC Valdadige, Italy
- 3- Gérard Bertrand Réserve Spéciale Viognier 2009, South of France
- 4- Toques & Clothier Terroir Autan 2008, AOC Limoux Blanc, France (Chardonnay)
- 5- Domaine Helan Mountain Premium Collection Chardonnay 2008, Yin Chuan, China

Grilled Angus Beef Tenderloin & Seared Foie Gras

Caramelized Garlic and Shallot Tart, Ratatouille Vegetable, Monini Classico Olive Oil

Natural Jus, Hollandaise, Morel Mushroom

- 6- Collina del Sol Amarone della Valpolicella Classico 2008, DOC, Italy
- 7- Collina del Sole Ripasso Valpolicella DOC Superiore 2007, DOC, Italy
- 8- Casillero del Diablo Reserva Privada 2009, Maipo and Rapel Valleys, Chile
(Cabernet Sauvignon from Pirque, Maipo; Syrah from Pirque, Rapel)
- 9- Domaine Helan Mountain Special Reserve Cabernet Sauvignon 2008,
Yin Chuan, China

Truffled Camembert Prairie Normand

Tete de Moie

Onion Ash-Coated Goat Cheese

Walnut Bread – Dry Fig & Date Terrine

- 10- Gnarly Head 'Old Vine' Zinfandel 2009, Lodi, California, US
(Zinfandel, Petite Syrah)
- 11- Gérard Bertrand Réserve Spéciale Syrah 2008
- 12- Leopard's Leap 'Family Collection' 2006, W. Cape, S. Africa
(Shiraz- Mourvèdre-Viognier)
- 13- Toques & Clothier Terroir Méditerranéen 2004, AOC Limoux Rouge, France
(Merlot, Syrah, Grenache, C.S., C.Fr.)

Selection of Flavours and Textures:

Tea-Ramisu, Ronnefeldt Jasmine Gold Tea Infused -
18 Karat Gold Leaf – Brown Sugar Biscotti, Milk Froth
Warm Chocolate Mokalbarie Cake – Flamed Marshmallows
Monini Gran Fruttato Extra Virgin Olive Oil and Ronnefeldt Vanilla Tea Sorbet

Ronnefeldt Selected Tea & Coffee Service
FIJI Water

Food and Wine Pairings, Harriet Lembeck, CWE