



LIQUID LUXURY



LE TENUTE DI



法国南部



THE EIGHTH ANNUAL FRED TIBBITTS & ASSOCIATES

“A Fall Evening in Shanghai
With Very Special Friends”

FTA

Fred Tibbitts
and Associates



Thomson Ballroom
Thursday 8 September 2011

Programme

Reception

6.30pm – 7.30pm

All guests formally announced

Dinner

7.30pm to 11.00pm

Welcome

Fred Tibbitts, Jr.

Loyalty Toasts

Moët & Chandon

Announcement of the donation to the UNICEF China

Richard Xu, Editor-in-Chief, New Western Cuisine Magazine

On behalf of Madame Annie SC Wu

Announcement of the 2011 FTA Hospitality Awards Award for Excellence as an Operator-North America

Brian Abel, Vice President, Food & Beverage, North America

Starwood Hotels & Resorts

Recognition accepted by Harris Chan,

Vice President – Operations Support Greater China

Starwood Asia Pacific Hotels & Resorts

Award for Excellence as an Operator-Asia Pacific

Andreas Stalder, Senior Vice President, Product & Brand

Development, Hyatt International-Asia Pacific

Recognition accepted by Wilson Lee,

General Manager, Andaz Shanghai

Award for Lifetime Excellence

Eric Long, General Manager, The Waldorf=Astoria

Recognition Accepted by Dirk De Cuyper

Waldorf Astoria Shanghai on the Bund

Award for Excellence as a Humanitarian

Robert Thurman, President, Tibet House US & Jey Tsong Khapa Professor

Of Indo-Tibetan Buddhist Studies, Columbia University

Award for Excellence as an IT Innovator

MICROS Systems, Inc.

Recognition accepted by Stefan Piringer, President, Micros-Fidelio-Asia Pacific

Summons of the Brigade

James Koratzopoulos

General Manager

InterContinental Shanghai Pudong

Dinner Menu

Phillips Crab Meat & Freshwater Yabbie Layer, Truffled Tomato Tartare, Organic Cucumber Dill Jelly

1- Nederburg 'Winemaster's Reserve' Sauvignon Blanc 2010, Coastal Region, S. Africa

2- Brancott Sauvignon Blanc 2010, Marlborough, NZ

3- Gérard Bertrand Viognier 2009, 'Réserve Spéciale', IGP Sud de France

4- Amber Hills 'Classic' Chardonnay 2009, Gisbourne, NZ

5- Domaine Helan Mountain 'Premium Collection' Chardonnay 2008, Yin Chuan, China

Australian Wagyu Prefecture Beef Tenderloin, Foie Gras Crepinette,

Symphony of Enoki, Shitake, Button, Oyster Mushrooms, Potato Horseradish Beignet and Cabernet Jus

6- Domaine Helan Mountain 'Special Reserve' Cabernet Sauvignon 2008, Yin Chuan, China

7- Valdivieso 'La Primavera' Single Vineyard, Red Blend 2004 DO Sagrada Familia,

Lontue Valley, Chile (C.S., Malbec, Merlot)

8- Saiagricola Montefalco Sagrantino "Colpertrone" 2006

9- Saiagricola Brunello di Montalcino "La Poderina" 2006

Cheese:

Phillip Olivier "Coulommiers de Tradition", Comte, Fourme d'Ambert with Thyme-infused Red Onion Jam, Quince Paste, Caramelized Walnuts

10- Montana Pinot Noir 2008, South Island, NZ

11- Waitiri Creek Pinot Noir 2008, Central Otago, NZ

12- Nederburg 'Winemaster's Reserve' Pinotage 2009, Western Cape, S. Africa

13- Gérard Bertrand 'Réserve Spéciale' Syrah 2008, IGP Sud de France

Fine Swiss Felchin Chocolate Mousse with Ronnefeldt Mint Tea Infused Mango Compote on Swiss Layer

14- Valdivieso 'Eclat' Botrytis Semillon 2007, Curicó Valley, Chile

Coffee and Ronnefeldt Tea

Fiji Water

Food & Wine Pairing: Harriet Lembeck, CWE