



The Twelfth Annual Fred Tibbitts & Associates

“An Autumn Evening in Hong Kong
With Very Special Friends”



The Langham, Hong Kong
Tuesday 9 October 2012



THE LANGHAM

Hong Kong
香港朗廷酒店

Programme

Reception

6.30pm – 7.30pm

All guests formally announced

Dinner

7.30pm to 11.00pm

Welcome

Fred Tibbitts, Jr.

Loyalty Toasts

G.H. Mumm Champagne

Announcement of the 2012 FTA Hospitality Award for Excellence as an Operator-North America:

Daniel Hoffman, Director, Equipment & Beverage Services,
Global Operations Services, Marriott International

Scholarship to benefit: School of Hotel Administration, Cornell University

Announcement of the 2012 FTA Hospitality Award for Excellence as a Humanitarian:

Jonathan Reckford, CEO, Habitat for Humanity International
Donation to benefit: Habitat for Humanity International

Announcement of the 2012 FTA Hospitality Award for Lifetime Excellence:

Julia Stewart, Chairman & Chief Executive Officer
DineEquity, Inc. (Parent company of Applebee's and IHOP restaurants)
Scholarship to benefit: Johnson & Wales University-Charlotte Campus

Announcement of the 2012 FTA Hospitality Award for Excellence as an Executive Recruiter & Human Resources Leader:

Benoit Gateau-Cumin
Chief Recruiting Officer, The Boutique Search Firm
Scholarship to benefit: School of Hotel Administration, Cornell University

Presentation of the 2012 FTA Hospitality Award for Excellence as an IT Innovator:

CLK CLK, Inc.
Award being accepted by Greg Demetri, CEO
Scholarship to benefit: The Culinary Institute of America

Presentation of the 2012 FTA Hospitality Award for Excellence as an Operator-Asia Pacific:

A. Patrick Imbardelli, President & Chief Executive Officer, Pan Pacific Hotels Group
Scholarship Presentation: The School of Hotel & Tourism Management,
The Hong Kong Polytechnic University

Summons of the Brigade

Duncan Palmer, Managing Director, The Langham, Hong Kong

Dinner Menu

Phillips Crab 3 Ways: Cake, Micro-Green Salad, T'ang Court Dumpling Crab-Scallop Tian, Tomato-Avocado Confit

1. Gérard Bertrand 'Réserve Spéciale' Chardonnay 2010, IGP, Pays d'Oc, France
2. Penfolds 'Bin 311' Chardonnay 2010, Tumbaramba, Australia
3. Robert Mondavi Fumé Blanc 2009, Napa Valley, CA
4. Wyndham Estate 'George Wyndham' Semillon/Sauvignon Blanc 2007, South Eastern Australia

Open Ravioli of Petit Filet of Beef, Sautéed Spinach, Roasted Salsify, Truffle Sauce

5. Jacob's Creek 'St. Hugo' Cabernet Sauvignon 2009, Coonawarra, Australia
6. Robert Mondavi Winery Cabernet Sauvignon Reserve 2008, Napa Valley, CA
7. Penfolds 'Bin 389' Cabernet Shiraz 2009, South Australia

Whipped Brie de Meaux, Baby Mache, Wigmore with Slow Roasted Yellow and Red Beets Shropshire Blue with Red Plum Confit

8. Gérard Bertrand 'Terroir' Corbières 2009, AOP Corbières, Sud de France (Grenache/Syrah/Mourvèdre)
9. Penfolds 'RWT' Shiraz 2009, Barossa Valley, Australia
10. Gérard Bertrand 'Réserve Spéciale' Syrah 2009, IGP, Pays d'Oc, France
11. Wyndham Estate 'George Wyndham' Shiraz 2008, Australia

Chocolate Desserts 3 Ways: Valrhona Jivara Lactee Chocolate, Chocolate Pearls, Mango Mousse Ivoire Cloud – White Chocolate Mousse with Meringue Cherry Opera Torte

12. Inniskillin Vidal Gold Ice Wine 2008, VQA Niagara Peninsula, Canada

Tea and Coffee

Food and Wine Pairing: Harriet Lembeck, CWE