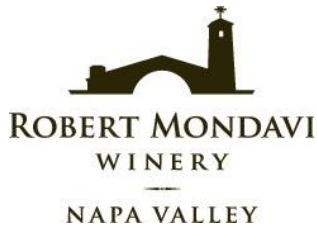




UNDO ORDINARY

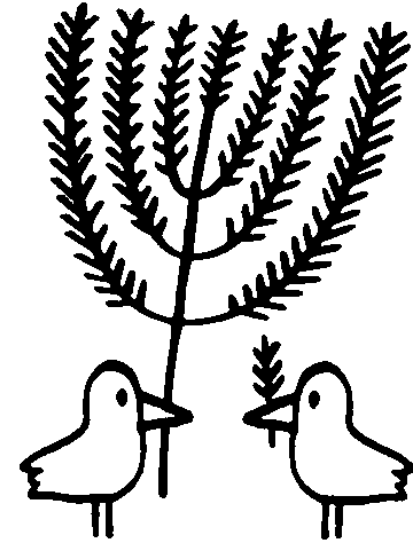


Luzerne



The Tenth Annual Fred Tibbitts & Associates

“A SUMMER EVENING IN BEIJING WITH VERY SPECIAL FRIENDS”



FTA
Fred Tibbitts
and Associates



ST REGIS
BEIJING

北京瑞吉酒店

Great Hall Ballroom
Thursday 6 June 2013

Program

Reception

6:30pm – 7:45pm

All guests formally announced

Dinner

8:00pm to 11.00pm

Welcome

Fred Tibbitts, Jr.

Loyalty Toasts

G.H. Mumm Champagne

Charity Donations

Announcement of the 2013 FTA Hospitality Award for Excellence as a Humanitarian:

Matthieu Ricard

Buddhist Monk

Scholarship to benefit: Shechen Monastery in Nepal

Announcement of the 2013 FTA Hospitality Award for Excellence as an Executive Recruiter & Human Resources Leader:

Alice Elliot

Chief Executive Officer

The Elliot Group

Scholarship to benefit: The Culinary Institute of America

Announcement of the 2013 FTA Hospitality Award for Excellence as an IT Innovator:

Apriva

Scholarship to benefit: HRIM Program at the University of Delaware

Announcement of the 2013 FTA Hospitality Award for Excellence as a Hospitality Educator

Rocco Angelo

Associate Dean & E.M. Statler Professor

Chaplin School of Hospitality & Tourism Management

Florida International University

Scholarship to benefit: Chaplin School of Hospitality & Tourism Management

Announcement of the 2013 FTA Hospitality Award for Excellence as an Operator-North America:

Frank Sickelsmith

Vice President of Adult Beverage & Restaurant Development

HMSHost

Scholarship to benefit: The Culinary Institute of America

Announcement of the 2013 FTA Hospitality Award for Lifetime Excellence:

Lothar Pehl

Senior Vice President Operations & Global Initiatives

Starwood Hotels & Resorts Asia Pacific

Scholarship to benefit: The School of Hotel & Tourism Management,

The Hong Kong Polytechnic University

Announcement of the 2013 FTA Hospitality Award for Excellence as an Operator-Asia Pacific:

Amadeo Zarzosa

Director of Operations, Resorts Asia Australasia

InterContinental Hotels Group

Scholarship to benefit: At-Sunrice GlobalChef Academy (Singapore)

Summons of the Brigade

Yngvar Stray, General Manager, St. Regis Beijing

Dinner Menu

Phillips Crab Meat & Mascarpone “Crespelle”, Mornay and Rucola Sauce, Fresh Tomato Salsa

- 1- Kim Crawford Sauvignon Blanc 2012, Marlborough, NZ
- 2- Robert Mondavi Winery Fumé Blanc 2010, Napa Valley, CA
- 3- Domaine Helan Mountain ‘Special Reserve’ Chardonnay 2011,
China
- 4- Valdivieso ‘Winemaker Reserve’ Chardonnay 2010,
Leyda Valley, Chile

Braised & Grilled Wagyu Ribs, Crispy Potato Gnocchi, Smoked Scamorza Cheese, Sautéed Mushrooms, Pancetta, Lemon, Brioche Crumbs, Sun Dried Tomatoes, Micro Herbs

- 5- Domaine Helan Mountain Special Reserve
Cabernet Sauvignon 2010, China
- 6- Robert Mondavi Winery Cabernet Sauvignon 2010,
Napa Valley, CA
- 7- Valdivieso Reserve Cabernet Sauvignon 2009,
Maipo Valley, Chile

Le Fromager de Pekin: Tomme, Aged Cheddar, Camembert, Fig and Cacao Compote, Strawberry Jelly, Warm Walnut Bread

- 8- Domaine Helan Mountain Special Reserve Merlot 2010, China
- 9- Valdivieso Reserve Syrah 2010, Colchagua Valley, Chile
- 10- Ruffino Chianti Classico Riserva ‘Riserva Ducale’ DOCG
2008, Tuscany, IT

“Coconut”: Malibu Cheese Cake and Fresh Coconut

Shangrila Caravan Breakfast Coffee

Food and Wine Pairing: Harriet Lembeck, CWE