



The First Annual
Fred Tibbitts & Associates
“A Winter Evening in New Delhi
with Very Special Friends”

Thursday 17 January 2013
The Westin Gurgaon
New Delhi

THE WESTIN
GURGAON
NEW DELHI

**Program
Reception**

7:00pm – 8:00pm

All guests formally announced

Dinner

8:00pm to 11.00pm

Welcome

Fred Tibbitts, Jr.

Loyalty Toasts

G.H. Mumm Champagne

**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**

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

Rocco Angelo
Associate Dean & E.M. Statler Professor
Chapin School of Hospitality & Tourism Management
Florida International University

Scholarship to benefit: Chapin 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 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)

**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

Summons of the Brigade

Sanjay Sharma, Complex General Manager, The Westin Gurgaon, New Delhi
& The Westin Sohna Resort & Spa

Dinner Menu

**Phillips Crab Samplers
Marinated & Fried Phillips Crab Cakes**

1. Brancott Estate Sauvignon Blanc 2011, Marlborough, New Zealand
2. Penfolds 'Koonunga Hill' Chardonnay 2011, S. Australia
3. Robert Mondavi Private Selection Chardonnay 2009,
Central Coast, CA, USA

**Roasted Rack of Lamb served with Duck Liver,
Caramelized Garlic, Balsamic Shallots,
Mustard Seeds & Fondant Potatoes**

4. Penfolds 'Koonunga Hill' Shiraz/Cabernet 2010, South Australia
5. Robert Mondavi Winery Reserve Cabernet Sauvignon 2009,
Napa Valley, CA, USA

**Tallegio, Brie, Cheddar & Fig served with Tamarind Chutney,
Dried Fruits & Warm Walnut Bread**

6. Ruffino Chianti DOCG 2010, Tuscany, Italy
7. Robert Mondavi Private Selection Pinot Noir 2010, Central Coast, CA, USA
8. Brancott Estate Pinot Noir 2010, Marlborough, New Zealand

**Valrhona Bitter Chocolate Guanaja 70%, Praline Feuillatine
served with Strawberry Jellies**

Tea or Coffee

Mignardises

Food and Wine Pairing: Harriet Lembeck , CWE