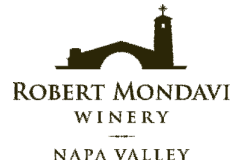
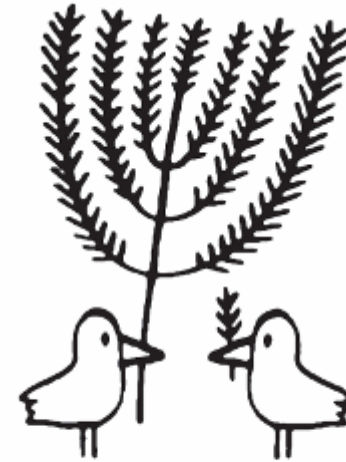


Sponsors



**The Tenth Annual
Fred Tibbitts & Associates**

**“A FALL EVENING IN SHANGHAI
WITH VERY SPECIAL FRIENDS”**



“Giving Is Receiving”

FTA

Fred Tibbitts
and Associates



**Reception Building 2nd Floor
Grand Ballroom**

Thursday 12 September 2013

Program

Reception

6:30pm – 7:45pm
All guests formally announced

Dinner

8:00pm to 11.00pm

Welcome

Fred Tibbitts, Jr.

Dinner Toasts

Moët & Chandon Imperial

Charity Donations

UNICEF China

Habitat for Humanity China

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 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

Brad Rice, General Manager, InterContinental Shanghai Ruijin

Dinner Menu

Gratinéed Phillips Crab Meat, Onion and Wild Mushroom Compote

1. Kim Crawford Sauvignon Blanc 2012, Marlborough, NZ
2. Pikes Riesling 'Traditionale' 2011, Clare Valley, S. Australia
3. Valdivieso Chardonnay 'Winemaker Reserve' 2010, Aconcagua Valley, Chile

Slow Cooked Wagyu Beef Tenderloin, Mashed Potato, Sautéed Mushrooms, Rich Red Wine and Black Truffle Reduction

4. Kim Crawford Pinot Noir 2012, NZ
5. Robert Mondavi Winery Cabernet Sauvignon 2010, Napa Valley, CA
6. Valdivieso Cabernet Sauvignon Reserve 2009, Maipo Valley, Chile
7. Ruffino Chianti Classico Riserva 'Riserva Ducale' DOCG 2008, Tuscany, IT (Sangiovese)

Farm Cheeses from France:

Livarot, Morbier, Port Salut, Comte with Apple Chutney, Cherry Jam, Lavoche, Walnuts

8. Coriole Vineyards Estate Shiraz 2011, McLaren Vale, Australia
9. Valdivieso Reserve Syrah 2009 Colchagua Valley, Chile
10. Mas de Lavail 'La Désirade' Côtes du Roussillon Villages 2009, Languedoc-Roussillon, France (Syrah, Carignan, Grenache)

White Chocolate and Passion Fruit Mousse

Mignardises

Tea and Coffee

Food and Wine Pairing: Harriet Lembeck, CWE