



Chi Bar, at the Sheraton Chicago Hotel & Towers.

style to the expanding Ballston-Rosslyn corridor of Arlington. The restaurant, Pinzimini, is a modern Italian steakhouse with a menu that mixes high-quality grilled meats with Tuscan-accented salads and pastas, in an atmosphere that reflects the crackling energy of Ballston ... In March, **Four Seasons Resort Scottsdale** welcomed **Meliton Mecinas** to the position of executive chef, hailing most recently from the resort's sister property in Los Angeles at Beverly Hills. As executive chef, Mecinas is responsible for the resort's three main dining options: Acacia, Crescent Moon, and Saguaro Blossom—in addition to the lobby lounge and all food & beverage service throughout the conference and banquet facilities. Says General Manager Tom Kelly, "Mel brings a wealth of knowledge and experience to the resort, and his emphasis on utilizing fresh local ingredients

is a natural fit for our regionally influenced cuisine" ... **Caesars Tahoe** is just months away from becoming the

MontBleu Resort Casino & Spa,

and the property has unveiled the names and concepts for its four new restaurants. Ciera Steak + Chophouse will offer a stylish and chic dining atmosphere, with an exquisite array of meat, poultry, seafood, and vegetarian entrées, in addition to 200 wines and Champagnes from around the world. Del Soul Mexican Grill will take Northern Nevada south of the border, with its "Nuevo Mexican" dishes. Del Soul will also boast an extensive tequila list and live salsa music. 20



Chef Meliton Mecinas

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HOTEL F&B EXECUTIVE Award Recipient

Presented at the FTA 10th Annual "A Spring Evening in New York with Very Special Friends."

On March 14, the 10th Annual Fred Tibbitts & Associates "A Spring Evening in New York with Very Special Friends" was held at Lincoln Center's elegant Kaplan Penthouse. The highlight of the dinner, which hosted 160 fortunate few, was the announcement of the FTA Excellence Awards. Guests included owners, CEOs, and operational directors of world-renowned hotel and restaurant chains; industry press; and FTA wine, beer, spirits, and industry partners.

The 2006 Tibbitts Hospitality Awards for Excellence includes:

- **Operator.** Roger Taylor, vp F&B, Columbia Sussex Corporation
- **Lifetime Award.** Dick Cattani, president-managed services, Restaurant Associates
- **Literary Award:** HOTEL F&B EXECUTIVE
- **IT Innovator.** David Teller, president/CEO, Beverage Metrics

All four award recipients will be presented at the FTA NYC Fall Dinner with scholarship certificates in their names in the amount of \$5,000 each for deserving students studying culinary arts or hospitality management at Johnson & Wales University, the Culinary Institute of America, or the University of Delaware.



Fred Tibbitts, Jr., president/CEO, Fred Tibbitts & Associates, proudly hugs his daughter, Jennifer Grace Tibbitts, spa therapist at the Mandarin Oriental New York. Larry Walters, president/CEO of Hotel Forums, acknowledges that HOTEL F&B EXECUTIVE looks forward to receiving the award in November.



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