



The Fourth Annual Fred Tibbitts & Associates

“An Autumn Evening in Shanghai with Very Special Friends”



SERVE AND BE SERVED

The Westin Bund Center Shanghai
Thursday 20 September 2007

Program

Reception

6:00pm – 7:00pm

All Guests Formally Announced

Specialties by Phillips Foods Asia

Roll Salmon Sashimi in Crabmeat Tatare
Crabmeat “Club” with Tomato Avocado
Rillettes of Crabmeat Stuffed in Tomato

Crabmeat Chawan Mushi with Exotic Mushroom
Crabmeat Seafood Roll
Steam Crabmeat Dumplings

Moët & Chandon Brut Imperial, Evian & S. Pellegrino

Dinner

7:00pm – 10:30pm

Welcome

Fred Tibbitts & Joy Taprakhon

Loyalty Toasts

Jacob’s Creek Chardonnay Pinot Noir Brut Cuvee, South East Australia (non-vintage)

Donation to the Tibetan Children Health & Education Fund

Announcement of the 2007 FTA Hospitality Award For Excellence as a Humanitarian

Comments on Excellence & Service

Fred Tibbitts, Jr.

Summons of the Brigade

Peter Alatsas, General Manager
The Westin Bund Center Shanghai

Fond Farewell & Lucky Draw

Fred Tibbitts & Joy Taprakhon

Dinner Menu

Crab & Artichoke Salad

With Confit Tomato, Snow Peas & Crushed Potato

*Barokes Chardonnay Semillon Bin 241, South Eastern Australia
Robert Mondavi Private Selection Sauvignon Blanc, California, 2005
Nederberg Classic Sauvignon Blanc, Coastal Region, South Africa, 2007
Grace Vineyards Tasya’s Reserve Chardonnay, Shanxi, China, 2004
Rosemount Road Chardonnay, South East Australia, 2006*



Oven Baked Corn Fed Chicken & Pancetta

With Pea Risotto, Red Wine Reduction & Sweet Potato Crisps

*Concha Y Toro “Trio” Chardonnay-Pinot Grigio-Riesling, Central Valley, Chile, 2006
Ernest & Julio Gallo Single Vineyard Laguna Chardonnay, Dry Creek, Sonoma County,
California, 2004
Barokes Cabernet Shiraz Merlot Bin 121, South Eastern Australia
Concha Y Toro “Trio” Merlot-Carmenere-Cabernet Sauvignon, Central Valley, Chile, 2005
Grace Vineyards Deep Blue, Shanxi, China, 2004
Yalumba Shiraz-Viognier, Barossa Valley, Australia, 2004
Antinori “Peppoli” Chianti Classico DOCG, Tuscany, Italy, 2005*



Brie de Meaux, Aged Cheddar and Tallegio

Plat de Fromage

*Baron Philippe de Rothschild Escudo Rojo, Maipo, Chile, 2004
Rosemount Road Shiraz, South East Australia, 2006
Torres Nerola-Syrah-Monastrell DO, Catalonia, Spain, 2004
Nederberg Classic Shiraz, Western Cape, South Africa, 2005
Robert Mondavi Private Selection Zinfandel, California, 2004-2005
Ernest & Julio Gallo Single Vineyard Frei Ranch Cabernet Sauvignon, Dry Creek Valley,
Sonoma County, California, 2002*



Rich Chocolate Fondant

With Raspberry Compote & Pistachio Ice Cream
Cognac Camus

Coffee & Tea Service

