



28th March, 2002

Mr Francis Kenneth POULOSE
General Manager
Peter Knipp Holdings Pte Ltd
102F Pasir Panjang Road
#05-06 Citilink Complex
Singapore 118530

Reference : ***The Fullerton Singapore and The World Gourmet Summit
Present the Duckhorn Gala Vintner Dinner with Chef David Laris***

Dear Friend of The Fullerton,

FRANCIS

The Fullerton Singapore, in partnership with the World Gourmet Summit, STB and Peter Knipp Holdings is pleased to present *The Duckhorn Gala Vintner Dinner*, a very special gala reception and dinner featuring the fine wines of the *Duckhorn Wine Company*, Napa Valley, California.

This very special dinner shall feature *eight exceptional Duckhorn* wines paired with the creative cuisine of Chef David Laris, Executive Chef of the MEZZO restaurant of London, the culinary flagship of Sir Terence Conrans' restaurant group. Chef Laris lends his exceptional culinary talents to the Fullerton for a gala menu that promises to be a memorable dining event.

Event : ***Duckhorn Gala Vintner Reception and Dinner at The Straits Room***
with Ms. Margaret Duckhorn of Duckhorn Wine Company
and Mr. David Laris, Executive Chef of MEZZO, London
Venue : ***The Straits Room at The Fullerton Singapore***
Date : ***Wednesday, 10th April, 2002***
Time : ***Reception 7.00 p.m. with Dinner 8.00 p.m.***
Price : ***S\$ 188.00 +++ Per Person***
Dress : ***Business Attire***

Attached you shall find the gala menu, wine selection and reservation form which may be returned to Ms. Jacqueline OW, Assistant manager of Special Events at facsimile number 6877-8116. Seating is limited so please plan to reserve early.

Thank you for your interest and we look forward to welcome you on Wednesday 10th April, 2002.

With best regards,

Ted DURHAM
Resident Manager
ted_durham@fullertonhotel.com



**DUCKHORN VINEYARD GALA VINTNER DINNER
WITH CHEF DAVID LARIS**

Date: Wednesday, 10 April, 2002

Venue: The Straits Room

Cocktails served at 7.00 pm, Dinner served at 8.00 pm

Menu

Sesame crusted tuna loin, ponzu dressing, daikon salad

f f f

Wild mushroom and goats' cheese tartlet, oregano, cep cream

f f f

Quail and truffle ravioli, lime leaf broth

f f f

Roast scallop, parsnip mash and oyster cappuccino

f f f

Rack of lamb, lentil and artichoke mille-feuille with cabernet sauvignon jus

f f f

Vanilla bean pannacotta, poached peach, almond biscuit

f f f

Mezzo petits fours

Fullerton blend coffee

Menu Prepared By
Chef David Laris
Executive Chef, MEZZO, London

**DUCKHORN VINEYARD GALA VINTNER DINNER
WITH CHEF DAVID LARIS**

WINE LIST

Duckhorn Sauvignon Blanc 2000

f f f

Duckhorn Goldeneye Pinot Noir 1998

f f f

Duckhorn Howell Mountain Merlot 1997

f f f

Duckhorn Three Palms Vineyard Merlot 1997

f f f

Duckhorn Estate Grown Cabernet 1998

f f f

Duckhorn Paraduxx 1999

f f f

Duckhorn Cabernet Sauvignon 1991

Wines Presented By
Ms Margaret Duckhorn
Duckhorn Wine Company, Napa Valley, California

Dinner with Wines
Singapore \$ 188+++ per person



FACSIMILE REPLY FORM

To : Ms. Jacqueline OW
Assistant Manager Special Events
The Fullerton Singapore
Fax : 6877-8116

Event : **Duckhorn Vineyard Gala Vintner Dinner with Chef David Laris**
with Ms. Margaret Duckhorn of the Duckhorn Vineyards
and
Mr. David Laris, Executive Chef of Mezzo, the Conran Restaurant Group
Venue : **The Straits Room, Level Four, The Fullerton**
Date : **Wednesday, April 10, 2002**
Time : **Reception 7:00pm with Dinner at 8:00pm**
Price : S\$ 188.00 +++ per person
Dress : Business Attire

Please reserve _____ seats at S\$ 188.00 +++ per seat, per person.

Please charge to my credit card with the following information for the **Duckhorn Vineyard Gala Vintner Reception and Dinner at the Straits Room, The Fullerton**

Cardholder name : _____
Type of credit card : _____
Credit card number : _____
Expiry date : _____
Signature : _____
Telephone & Fax number : _____
Guest names 1 _____
2 _____
3 _____
4 _____
5 _____
6 _____
7 _____
8 _____
9 _____
10 _____

The Fullerton Hotel, 28 March 2002