Greetings from the Tibetan Aid Project!

We would love to share with you some of the highlights of the 19th Annual Taste & Tribute on November 22nd at the Four Seasons Hotel in San Francisco.

Continuing to Celebrate Tibetan Aid Project’s 50th Anniversary (1969-2019) with another successful Taste & Tribute due to the generous spirit of so many people!

A huge thank you to our chefs, wineries, donors, guests and volunteers for supporting our mission to help preserve Tibet’s 1400 year-old wisdom compassion culture and spiritual heritage.

With 220 guests, 24 celebrated chefs preparing 11 different menus tableside, exquisitely paired wines, and 60 silent and live auction lots, it was a robust and joyful evening!
Thank You to Our Generous Chefs Who Participated in the 19th Annual Taste & Tribute!

Chef Laurent Manrique of Café de la Presse
Chef Peter Armellino of Plumed Horse
Chef Reylon Agustin of Madera
Chef Patrick Albert of Café de la Presse
Chef Bethany Barsman of Out to Lunch Fine Catering
Chef Daniel Corey of Luce
Chef Mark Dommen of One Market
Chef Monique Feybesse of Vineyard Kitchen
Chef Jarad Gallagher of Chez TJ
Chef Michael Garcia of Murray Circle
Chef Gerald Hirigoyen of Piperade
Chef Hiroshi Kimura of Hiroshi
Chef Cyrille Pannier of MKT, Four Seasons
Chef Tom Schmidt of John Ash & Co.
Chef Anthony Strong of Prairie
Chef Jason Pringle of Selby's
Chef Kevin Tanaka of ANZU
Chef Staffan Terje of Perbacco
Chef Eric Upper of Alexander's Steakhouse
Chef Dustin Valette of Valette
Chef Kolin Vazzoler & Ivan Redus of SIMI Winery,
Chef George Wiegand of Ratna Ling Retreat Center
Chef Chris Yeo of Straits
Andrew Fidelman of Aquitaine
Sommelier
With Gratitude to
Taste & Tribute Table Sponsors

Sponsoring Twenty Guests
Honorary Table Sponsors
Laurent Manrique, Taste & Tribute Founder,
and Michelle Manrique
Dr. Robert Dozor & Ellen Barnett
Integrative Medical Clinic of Santa Rosa

Sponsoring Twelve Guests
Mechanics Bank

Sponsoring Ten Guests
Deborah Black & Gary Ashley

Sponsoring Seven Guests
Curt & Robin Caton

Sponsoring Six Guests
Olivia & Thacher Hurd
Vicki Riskin
Elinor Stark

Sponsoring Four Guests
Julie Carolan
Tanya Slesnick and
Ted Mitchell
Karen Monesi

With Appreciation to Table Winery Sponsors . . .
Alara Cellars
Big White House Winery & John Evan Cellars
De Novo Wines
Honig Vineyard & Winery
Meadowcroft Wines
Peju Province Winery
SIMI Winery

. . . and to Reception, Dinner and Auction Wineries
and Beverage Sponsors
Arnot-Roberts
Astina Cellars
Calmere Estate Winery
Hagafen Cellars
Hendry Winery
Highway 12 Winery
Highwayman Wines
La Piazza di Sonoma
Pax Mahle
Peju Province Winery
Red Car Wine Co
Robert Sinskey Vineyards
Rock Wall Wine Co.
75 Wine Co.
Sonoma Port Works
Mr. Espresso
Oak Wood Roasted Coffee
Vignette Wine Country Soda
Looking Forward to 2020!

Upcoming Tibetan Aid Project Events

Sail & Tribute
a 50th Anniversary Fundraising Event
Save the Date Coming Soon!

An Afternoon Sail Aboard the Newly Constructed Matthew Turner, a traditional Wooden Tall Ship, boasting a 100 ft deck and 100 ft sails. Be one of the first to sail on this spectacular ship under the Golden Gate Bridge and on the captivating and beautiful San Francisco Bay.

Caviar and Champagne Reception at the Bay Model Visitor Center, Sausalito

Three Michelin Star Chefs preparing fresh, seasonal and sustainable small plates aboard the ship

Live Auction on the Bay with Liam Mayclem, Emmy award winning TV and radio personality

Interact with the Visionary and Project Director of the Matthew Turner, Alan Olson, and hear the inspiring story behind this historic, state-of-the-art Wooden Tall Ship

Meet our amazing, fun, kind-hearted chefs who are committed to making a difference.

Recognized Once Again with a Michelin Star for 2019!

Chef Reylon Agustin, Madera, Menlo Park
Chef Peter Armellino, Plumed Horse, Saratoga
Chef Jarad Gallagher, Chez TJ, Mountain View

Stay tuned for Save the Date and get your tickets early as the ship has limited capacity. Wouldn’t want it to sail without you!

Thank You for Helping Us Raise $50,000 for 50 Years!

All proceeds will go toward furthering the mission of Tarthang Rinpoche’s first organization, Tibetan Aid Project, founded in 1969.

Tickets are $1,000 per person.
Celebrating the 20th Anniversary of Taste & Tribute on November 20, 2020

Chef Laurent Manrique’s inspiration, vision and support, together with the support of Chef Peter Armellino, Bay Area chefs, wineries, donors and TAP volunteers, have created and sustained one of the most unique and successful charitable events on the San Francisco calendar. Please join us for a joyous and memorable celebration.

A rare occurrence — quadruple 20’s — will mark this occasion!
20th Anniversary, celebrated on the 20th day of November, in the year 2020

Some Numerology Fun Facts . . .

The energy represented by the numerology number 2020 is one of focus, generally related to building a secure foundation for the future.

It is a conscientious energy, pragmatic and goal related, and is compatible with the idea of teamwork for getting things done. It contains infinite potential.

An auspicious beginning as we celebrate two decades of Taste & Tribute and embark on the infinite potential for the future of this significant benefit gala!

Consider Joining the Community of 1000 Blessings

Join others by pledging $30 per month for three years, a significant gift of $1080. Please call or visit our website to join. We appreciate your consideration for this most helpful gift.

Coming Soon - TAP’s Revived Online Store

Tibetan items such as prayer flags and statues as well as unique art and home furnishings donated to benefit Tibetan Aid Project’s mission.
“Keen mindfulness throughout daily activities – not just during periods of formal meditation – will help you develop your potential. You can learn from whatever is at hand. Whatever you do, notice how you are. Whatever you are experiencing, contact your feelings, thoughts, and the quality of your inner environment.”

“When you begin this practice you will have to remind yourself to remain in touch with experience, and observation may have a strained quality. Try not to expect too much. Set aside a few minutes several times each day to ask simply, ‘What’s happening?’ Then, as observation becomes easier, ask yourself this question more frequently.”

“In time a lively engagement between body, mind, and awareness will manifest in every activity. Eventually, observation becomes effortless, free of judgment, a gentle touch that does not disrupt the natural flow of the mind.”

-- Tarthang Rinpoche, Hidden Mind of Freedom