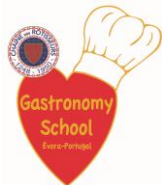


*All the proceeds of this lunch will revert directly to the Evora Gastronomy School project. Donations to:*

*Banco Millennium – NIB (PT50) 0033 0000 4535 7625 92805 -  
SWIFT/BCI: BCCOMPTPL*



*The **Chaîne des Rôtisseurs**, is the oldest gastronomic association in the world, founded in France in 1248 under the reign of King St. Louis as the "Royal Guild of Goose Roasters". It is an international gastronomic society dedicated to bringing together professional and non-professional members from around the world who appreciate wine, cuisine and fine dining. With almost 24 000 members in about seventy countries, the Chaîne is forever expanding and evolving through the creation of new "Baillages". One unique point about the Chaîne is that membership is transferable worldwide. This means that if you become a Chaîne member in one country and then for professional or personal reasons you move to another country, your membership is still valid. Additionally, it also allows you to be part of the Chaîne's international network and participate in Chaîne events and activities in different countries across the globe. The society also supports and promotes the future of young cooks and Sommeliers, and sponsors several food release programs through the Chaîne Foundation.*

**Organisation :**

*Michael Savage, Chancelier Provincial  
Kurt Gillig, Bailli de l'Algarve*

**Bailliage Provincial du Sud du Tage:**

*Dr. Jean Ferran – Bailli Provincial (Sud du Tage)  
Alto dos Anjos, Apartado 33, 8550-909 Monchique  
Tel. (+351) 282 912 822 // Fax. (+351) 282 912 722 //  
ferran@monchique.com*

**Confrérie de la Chaîne des Rôtisseurs**

**Bailliage Provincial du Sud du Tage  
(Alentejo & Algarve)**

*Almoço Gastronómico de Vindimas*

*10 de Setembro de 2011*



**HERDADE DOS GROUS**

*Albernoa*

*Resident Manager: Michael Vogt, Officier Maître Hôtelier*

*Chef: Ricardo Moutinho*

## MENU do 10 de Setembro de 2011

### **Entradas na mesa**

Queijo de Cuba, Presunto Pata Negra, Enchidos da Região,  
Tradicional Tiborna  
*Alentejo Cheese from Cuba, "Pata Negra" Ham, Local Sausages,  
Traditional Olive Oil Dip*

### **Amuse-Bouche**

Ceviche de Vieiras, Mousse de Abacate e Rebentos  
*Scallops Ceviche, Avocado Mousse and Sprouts*

### **Prato de Peixe**

Atum Com Crosta de Sésamo, Compota de Cebola Roxa, Ovo  
Cozido a Baixa Temperatura a (65°) Alcaparras e Rebentos  
*Tuna Fish in a crust of Sesame, Red Onions Compote, Egg cooked  
at Low Temperature, Capers and Sprouts.*

### **Limpa Palato**

Shot de Framboesas com Espumante e Hortelã  
*Raspberry Shot with Sparkling Wine and Mint*

### **Prato de Carne**

Fatias de Costeleta da nossa Herdade sobre Legumes Levemente  
Salteados e Manteiga de vinho tinto HdG  
*Slices of Chop from our Herdade on lightly sautéed Vegetables and  
an HdG Red Wine Butter*

### **Sobremesa Entre o "Tradicional" e o "Contemporâneo"**

Musse de Flor de Laranjeira Lacada com Frutos do Bosque e  
Sericá com Ameixa de Elvas  
*Lacquered Orange Blossom Mousse with Wild Berries and Sericá  
(cinnamon custard) with Elvas Plum*

*Uma Selecção de Vinhos da Herdade dos Grous*



*A Selection of Wines from the Herdade dos Grous*



**Gastronomy  
School  
Évora-Portugal**