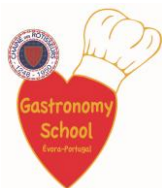


**All the proceeds of this lunch will revert directly to the Évora Gastronomy School project. Donations to:**

**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 Honoraire 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 Convivial da OMGD, 30 de Junho de 2012**



## **HERDADE DOS GROUS**

Albernoa

**Resident Manager:**

**Chef:**



**Aperitivo: Porto Branco Seco**

**Herdade dos Grous Branco**

**Herdade dos Grous Branco Reserva em Magnum**

**Herdade dos Grous “Moon Harvest” em Magnum**

**Herdade dos Grous “Late Harvest”**



**Gastronomy  
School  
Évora-Portugal**

## Variedade de Tapas Alentejanas

### Selection of Alentejo Tapas

Queijos e Enchidos, Presunto Pata Negra, Queijo Amanteigado, Salada de Bacalhau Assado, Tiborna, Farinheira Crocante, Ovo Mexido com Morcela

*Cheeses and local Sausages, “Pata Negra” Ham, Soft Cheese, Grilled Cod Salad, Tiborna (Traditional Olive Oil Dip), Crunchy Farinheira Sausage, Scrambled Eggs with Black Pudding*

### Prato de Peixe – Fish Course

Açorda de Tamboril servido em Pão Regional

*Monkfish “Açorda” served in Traditional Bread*

### Prato de Carne – Meat Course

Dueto de Porco Preto “Presa & Lombinho” com Migas de Espargos e Jus de Alho Assado

*Duo of Black Pig “Shoulder & Filet Mignon”, Asparagus Migas and a Jus of Roasted Garlic*

### Variedade de Sobremesa – Selection of Desserts

Sericaia com Ameixas de Elvas, Torta de Noz, Toucinho-do-céu

*Plum Pie from Elvas, Walnut Tart, Egg pie (“Bacon from Heaven”!)*