

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 over 25,000 members in about seventy five 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. The Bailliage of Portugal operates a cookery school in Évora to facilitate the insertion of needy youngsters in the active life, which requires your contribution and support!



Bailliage Provincial du Sud du Tage:

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Confrérie de la Chaîne des Rôtisseurs

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

Almoço Convívial da OMGD

14 de Março de 2015



HERDADE DOS GROUS

Albernoa

Manager: Aurélio Pícareta

Chef: Rui Prado Sommelier: Jaime Salsa



Vinho HdG Colheita Branco 2014

Vinho HdG Reserva Branco 2013

Vinho HdG 23 Barricas 2013

Vinho HdG Late Harvest 2012

Pão, variedade de Manteigas, Azeitonas, Tiborna e Patês

Bread, variety of Butters, Olives, "Tiborna" and Pâtés

Canja de Bacalhau com Azeite de Coentros e cubos de Pão Alentejano

Cod Soup with Coriander Olive Oil and cubes of Alentejo Bread

Atum e Vieiras sobre puré de Cebola roxa cozinhada em Vinho tinto e Favas fritas

Tuna and Scallops on a purée of boiled red Onions in red Wine and fried Broad beans

Vitela a baixa temperatura com Legumes da época

Veal tenderloin at low temperature with seasonal Vegetables

Delícia de Chocolate, Morango e Framboesa

Delight of Chocolate, Strawberry and Raspberry

**Gastronomy
School
Évora-Portugal**