

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:**

***Bill Hawkins, Maître Hôte***

***Manfred Braun, Vice Conseiller Gastronomique***

**Bailliage de l' Algarve**

***Dr. Jean Ferran, Bailli***

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## **Confrérie de la Chaîne des Rôtisseurs**

*"Ordre Mondial des Gourmets Dégustateurs"*

### ***Bailliage de l' Algarve***

**ALMOÇO AMIGÁVEL E GASTRONÓMICO**

*Sábado 15 de Maio de 2010*



## **MONTE DO CASAL**

***Estói***

***Chef de Cuisine: Paula Matias***

***Maître d'Hotel : José Fernandes***

*Amuse Bouche*

*Millefeuille of Smoked Salmon, Crab and Mango  
with a Chive and Yoghurt Dressing*

*Foie gras and Chicken Liver Parfait with Port, Fig  
Confit*

*and Sun Dried Tomato Jelly*

*Seafood Filo Pastry Moneybag with Langoustine  
Sauce*

*Diga? Viognier 2008, Bairrada,*

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*Smoked Seared Scallops and Foie Gras on  
Algarvean Bean Mouseline*

*drizzled with Chouriço Oil*

*Granjó Late Harvest 2006, Douro*

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*Tomato and Oregano Soup*

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*Lobster Monte do Casal*

*Esporão Private Selection 2007, Alentejo*

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*Champagne Sorbet*

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*Roast Boned Quail with Mushroom and Bacon  
Duxcelle*

*Rosemary and Madeira Sauce*

*Garnish of Seasonal Vegetables*

*Dauphinoise Potato*

*Herdade do Portocarro 2006, Alentejo*

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*Dégustation of Desserts*

*Taylor's LBV 2003, Douro*

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*Coffee and Petit Fours*