

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 Chefs and Sommeliers, and sponsors several food release programs through the *Chaîne* Foundation.



Organisation:

Bill Hawkins, Maître Hôte

Manfred Braun, Vice Conseiller Gastronomique

Michel Dressler, Vice Argentier

Bailliage de l' Algarve

Kurt Gillig, Bailli

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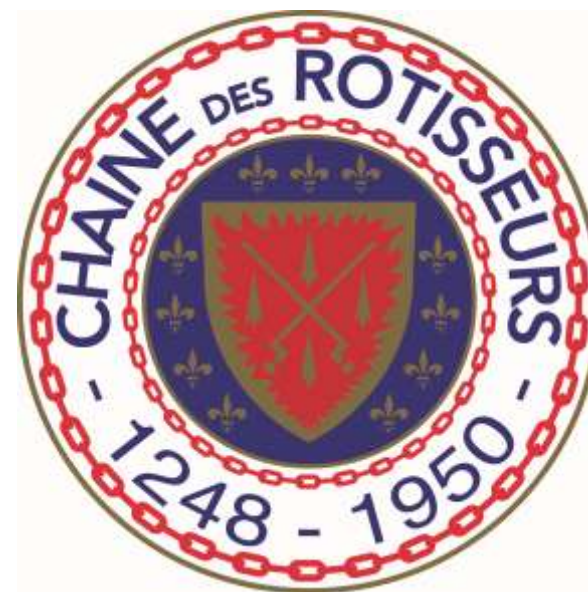
Confrérie de la Chaîne des Rôtisseurs

"Ordre Mondial des Gourmets Dégustateurs"

Bailliage de l' Algarve

IANTAR DEGUSTAÇÃO GASTRONÓMICO

Sexta-feira 13 de Maio de 2011



MONTE DO CASAL

Estói

Bill Hawkins, Maître Hotelier, Owner

Chef de Cuisine: George Tannock

Maître d'Hotel : José Fernandes

Canapés

Quail Mousse with Creamed Horseradish Sauce in a savory profiterole

Tomato and queijo fresco on crouton

Asian duck breast with cucumber

House Smoked Salmon on croissant

Crab apple and avocado spoons.

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*Amuse Bouche*

*Smoked Carpaccio of Bacalhau with Almond, Parsley and Garlic.*

*Champagne Château de L'Auche*

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Millefeuille of Chicken Liver Parfait and Fig.

White Wine "Casa Amarela" Selection 2010, Douro

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*A salad of Smoked Wild Boar, Watercress and Cauliflower.*

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Seared Foie Gras and Scallop with Beetroot.

Late Harvest "Grandjô" 2006, Douro

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*Shot of Tom Kha Kai*

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Butter Poached Lobster, Tomato Beurre Blanc. Mixed Peppers and Ricotta espuma.

White Wine "Poema" 2007 Melgaço

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*Champagne Sorbet*

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Fillet of Beef with Castello Blue, Smoked Potato Purée and a Madeira jus.

Red Wine "Caldá Bordealesa" 2006 Bairrada

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*Dégustation of Desserts*

*Mango Mousse with Lime Ice Cream*

*Crème Brûlée with Cointreau*

*Chocolate Demi Cuit with Bailey's Irish Crème*

*Port Wine "Casa Sta Eufémia" Branco meio Seco*

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*Coffee and Petit Fours*