

# Confrérie de la Chaîne des Rôtisseurs

## Bailliage de l'Algarve

Jantar Gastronómico de 12 de Augusto de 2011

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 :

*Fernando Messias, V. Chancelier*

*Michel Dressler, V. Argentier*

### Bailliage de l' Algarve :

*Kurt Gillig, Bailli*

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**"VISTAS"**

*Monte Rei Golf & Country Club*

*Vila Nova de Cacela*

***Chefe: Jaime Perez***

**Seleção de *tapas* do Chef**

*Chef's Selection of tapas*

***Murganheira Reserva 2006***

**Amuse-Bouche**

**Crema de Batata Azul com Ravioli de Gema de Ovo e Polenta**

*Crème of Blue Potato with Egg Yolk Ravioli and Polenta*

***Quinta do Cardo 2010 (Síria e Arinto) Beiras***

**OU Dourada Grelhada com Espinafres, Sultanas, Pinhão e Molho de Pimentos Assados**

**OR Grilled Sea-Bream with Spinach, Sultanas, Pine Nuts and Roasted Pepper Sauce**

***Casa D'Aguiar 2006 (Touriga Nacional) Beiras***

**Carré de Borrego em Crosta de Ervas Aromáticas Puré de Grão e Ananás**

*Rack of Lamb in Herb Crust with a Purée of Chick-pea and Pineapple*

**Espuma de Baunilha com Frutos Vermelhos**

*Vanilla Foam with Red Fruits*

***Moscatel Roxo (Domingos Soares Franco) Coleção Privada***

**Cafés e Petit-Fours**