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:

Quinta dos Vales

Estômbar, Lagoa

Tel: 282-431036 Fax: 282-431189

e-mail: info@quintados vales.eu Website: http://www.quintadosvales.eu

Bailliage de l'Algarve

Kurt Gillig, Bailli

Vila Vita Parc Resort & Spa, Alporchinhos, P-8400-450 Porches Tel: (+351) 282-310100/180 Fax: (+351) 282-320348 kgillig@vilavitaparc.com

Confrérie de la

Chaîne des Rôtisseurs

Bailliage de l'Algarve

Almoço Convivial, 15 de Janeiro de 2011



Quínta dos Vales

Estômbar, Lagoa

Owner & Wine Maker: Karl Heinz Stock

Enólogos: Dorina Lindemann & Paulo Laureano

Marquês dos Vales Primeira Selecção Branco / White - 2009

Marquês dos Vales Grace Vineyard Branco / White - 2009

> Marquês dos Vales Segunda Edição - 2007

Marquês dos Vales Grace Víneyard Tínto / Red - 2007

Marquês dos Vales Primeira Selecção Rosé - 2010

Tiborna

Olive Oil - Fleur de Sel - Oregano Marinated fresh Goat Cheese -Smoked Mountain Ham Portuguese Bread - Butter - Garlic Cream

Sopinha de Legumes da Época

Estupeta de Atum

Marinated Tuna-Fish with Garden Salad

Porco com Figos

Roast Pork Sirloin stuffed with Figs Gratin of Sweet Potatoes - Variety of Fresh Vegetables - Demi-Glace Sauce

Pera Bêbeda

Drunken Pear - Almond Pralines - Vanilla Ice Cream with fresh Mint

Café