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. The Bailliage of Portugal will soon be opening a cookery school in Evora for needy youngsters, and needs your contribution; please buy the Pin!



## Organisation:

Michael Savage, Chancelier Provincial Rod Frew, V, Echanson Michel Dressler, V. Argentier

## Bailliage de l'Algarve :

Kurt Gillig, Bailli

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## Confrérie de la Chaîne des Rôtisseurs

## Bailliage de l'Algarve

Jantar Gastronómico de 11 de Novembro de 2011 5 Courses for 5 Wines



"FLORIAN"

Chef Piet Warink

&

"QUINTA DE SANT'ANA"

James Frost, Winemaker

Quínta Santa Ana Ríeslíng 2010	Home smoked salmon in a bread crust, avruga caviar
Quínta Santa Ana Verdelho 2010	~~~~ Crab cake made from kamsjatka crab, wasabi maionese
Quínta Santa Ana Pínot noir 2009	~~~~ Seared tuna from Olhão, black peppers
Quínta Santa Ana rose 2010	~~~~~  Confit of cheek from iberico pork, sauerkraut ~~~~~
Quínta da Santa Ana Baron von Furstenberg 2007	Loín of venison, reduction of red wine, mash of Brussels sprouts and potato

Apple pie, homemade vanilla ice cream