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.

Every event in Portugal contributes to our project of gastronomy school for needy children in Évora. <u>Donations are welcome too!</u>

#### Organisation:

Roderick Frew, V. Échanson Jos Zweegers, V. Chancelier Michel Dressler, V. Argentier

## 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

Jantar Gastronómico de 9 de Março de 2012



# RESTAURANTE "O BARRADAS" Silves

Andrea & Luis Pequeno – Proprietários

### Quinta da Mata Fidalga Espumante Bairrada

Presunto "Pata Negra" com Melão

Pata Negra Ham with Melon

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Soalheiro 2011 Vinho Verde

Camarões Marinados em Molho de Tomate

Marinated Prawns in Tomato Sauce

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Vinha de Reis Branco 2010 Dão

Filete de Peixe do Dia Grelhado com puré de batata e Salada de Limas e Agriões

Fish of the Day, Grilled Fillet with Mashed Potato and Lime & Watercress Salad

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Quinta de Quetzal Tinto Reserva 2008 Alentejo

Posta de Vitela Mirandesa em molho de Vinho Tinto com Batatas Salteadas e Pacotinhos de Feijões Verdes embrulhados em bacon

Loin of Mirandesa Veal in Red Wine Sauce with Sautéed Potatoes and Green Beans wrapped in Bacon

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Rolinhos de Mascarpone Caramelizado com Molho de Limão

Caramel Mascarpone with Lemon Sauce

Grandjó Late Harvest 2007 Douro