

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 over 25,000 members in about seventy five 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 operates a cookery school in Évora to facilitate the insertion of needy youngsters in the active life, which requires your contribution and support!



Organisation :

Salvador de Lucena, Maître Hôte

Bailliage de l' Algarve :

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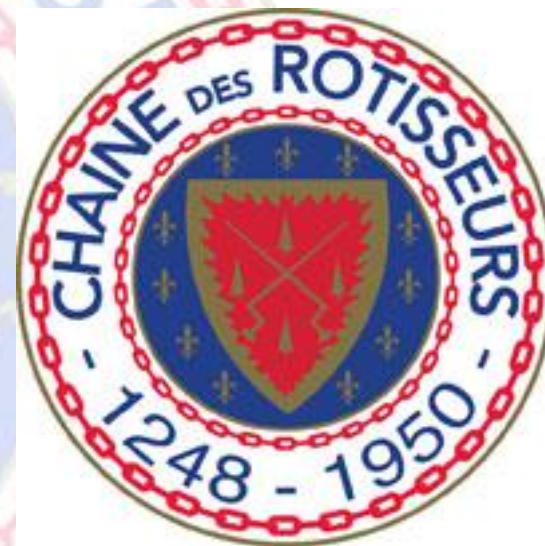
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Confrérie de la Chaîne des Rôtisseurs

Bailliage de l'Algarve

Almoço Gastronómico de 8 de Outubro de 2016

"VISTAS"



Monte Rei Golf & Country Club

Vila Nova de Cacela

Salvador de Lucena, Maître Hôte

Chef de Cuisine: Albano Lourenço

Welcome Drink

**Sparkling White Wine Quinta do Boiçã " Extra Brut"
(Lisboa)**

White Wine Versus 2014 (Beiras)

White Wine Fonte Mouro Chardonnay 2014 (Alentejo)

Red Wine Quinta do Quetzal Reserva 2011 (Alentejo)

DSF Private Collection Moscatel Roxo (Setubal)

Coffee and Petit Fours

Chef's Aperitifs

**Fresh Tuna Salad, Wasabi, Soya and Pineapple
*Salada de Atum Fresco, Wasabi, Soja e Ananas***

**Codfish Loin, Prawn and Sweet Potato
*Posta de Bacalhau, Gambas e Batata Doce***

**Black Angus, Asparagus 'Açorda', Parmesan Tuile
*Black Angus, Açorda de Espargos, Crocante de
Parmesão***

**Chocolate Mousse, Orange Sorbet, Flower of Salt Tuile
*Mousse Chocolate, Sorbet de Laranja, Crocante de Flor
de Sal***

**Creme Brulee, Vanilla Ice Cream
*Crème Brulée, Gelado de Baunilha***