

Conference Dinner - Menu
Date: August 24th, 2012 - 9 pm
à la carte

Appetizer (choice of)

Tomatoes, green peppers, and aubergine roasted with olive oil, pâté and fresh bread
Carroussel Mineiro: fried sausage, pork scratchings, pork and fried cassava

First Course (choice of)

Bambá de couve - cornmeal broth, kale, sausage, fried pork and fried polenta
Green Salad (Lettuce, rocket and watercress with French dressing)

Main Course (choice of)

Grilled tenderloin with mushroom gravy and piemontese rice

Salmon with leek sauce and sautéed potatoes

Menina do Sobrado - cured meat steamed with pirão (manioc flour thickened broth) and squash purée, garlic rice

Fettuccine with spinach and gorgonzola creamy sauce

Dessert (choice of)

Torta do Bené - Chocolate pie with chocolate and fresh cream topping

Mix of local sweets

Drinks

Wines:

Alamos - Pinot Noir - Alamos/Catena - Chile

Baron Philippe Rothschild - Reserva - Carmenère e Cabernet Sauvignon

The conference will provide 1 bottle of wine for every 3 guests

Draft Falke Bier

Sodas, Juices, Water and Coffee