

FONDATEUR
LEONARD M. SAKRAIS, DDS
1977-2002

MEL DICK
BAILLI HONORAIRE/ COMMANDEUR
CHEVALIER DE LA LÉGION
D'HONNEUR

LES OFFICIERS

Vice Chancelier Argentier
Brian Berman, M.D.

Vice Conseiller Gastronomique
A. Leah Berke, M.D.

Vice Chargée de Presse
Ron Gup, M.D.

Vice Chargé de Missions
Steve Berke

Chambellan
Howard Lavine

Avocat
Senator Paul B. Steinberg

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Vice-Conseiller Gastronomique Honoraire
George Jacobson MD/ Grand Commandeur

Donald Holzberg, M.D.
Officier-Commandeur

Harvey D. Caplin, D.D.S.
Officier-Commandeur



Confrérie De La Chaîne des Rôtisseurs

Bailliage de Miami Beach

Societe Mondial Du Vin

William Berke, M.D.
BAILLI/COMMANDEUR

1400 NE Miami Gardens Dr., N. Miami Bch, FL 33179
Telephone (305) 947-7744 - Fax (305) 895-7500
E-mail: toydoc@gmail.com

December 19, 2009

Dear Confrères:

REMINDER

Sunday, January 10, 2009

The Alexander

PLEASE RESERVE THE DATE!!!!!!

Please find attached the menu

Dinner: 7:00pm
Dress: Black Tie
Price: \$150.00 per person Guests \$170.00
Address: 5225 Collins Ave, Miami Beach, FL (305) 341-6500

Please send checks for \$150.00 per Chapter member, \$170.00 per guest to:
Miami Beach Chaîne des Rôtisseurs
1400 NE Miami Gardens Drive, Ste 202
North Miami Beach, FL 33179

Enclosed is my check for \$ _____ for _____

I would like to seat with _____



Confrérie de la Chaîne des Rôtisseurs

International Society of Gastronomes - Created by King Louis IX in 1248

BAILLIAGE DE MIAMI BEACH

THE ALEXANDER

Confrérie de la Chaîne des Rôtisseurs

Reception

Seafood Ice Balcony Shrimp & Oyster on half shell

Cocktail Sauce & Creamy Horseradish

Presentation of Caviar on Antarctica frozen Ice

Served with Blinis and King's garnish

Butler passed Amuse-Bouche

Black Angus Beef Filet Tips Crostini topped with

Sundried Tomato mousse

Silver dollar crabe cake

Champagne Deutz Brut

Roederer Hermitage Brut 1999

Dinner

Mint Pesto Seabass Cube

Watermelon Relish

Louis Latour Puligny Montrachet Les Folatieres 2003

Velvety Leek Soup

Mini Cornet Spinach

International Society of Gastronomes Created By King Louis IX in 1248

Sherry

Bloody Mary Sherbet

Tournedos Rossini Filet Mignon

1985 Black Angus

Lamelles de Foie Gras

Black Truffle Julienne

Baby Braised Bok Choy

Purple Rain Drop Potato

Chateaux Simard Bordeaux 1998

Pave de petit Fromage

Le Brin, Brebicet, Florette & Mini D'Affinois

Arugula Candied Walnuts

Chanson Gevrey Chambertin 2004

Cured Orange Shell Bowl

Grand Marnier Crème Brulée

Haut Charmes Sauternes 2003

Assortments' of Mignardises

Coffee and Tea