



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 18, 2006

FONDATEUR
LEONARD M. SAKRAIS, DDS
1977-2002

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

LES OFFICIERS

Vice Chancelier Argentier
Patty Robinson

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

Vice Chargée de Presse
Judy Borger

Vice Chargé de Missions
Steve Berke

Chambellan
Howard Lavine

Conseiller de Protocole
Carole Sakrais
Bailli Honoraire

Avocat
Senator Paul B. Steinberg

Conseiller des Professionels
Chef Allen Susser

OFFICIERS

Vice-Conseiller Gastronomique Honoraire
George Jacobson M.D./Grand Commandeur

Donald Holzberg, M.D.

Dear Confrères:

REMINDER

Friday, January 12, 2007

Mr. Chu's Hong Kong Cuisine

PLEASE RESERVE THE DATE!!!!!!

Please find attached the menu

Cocktails: 7:00pm Dinner: 7:45pm
Dress: Jacket/Casual with Decorations
Price: \$125.00 per person Guests \$135.00
Address: 890 Washington Avenue, Miami Beach (305) 538-8424

Please send checks for \$125.00 per Chapter member, \$135.00 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

MR. CHU'S HONG KONG CUISINE

Friday, January 12, 2006

Menu

Hors D'oeuvres

Hokkaido Baked Scallop

Scallop and minced mixed vegetables baked with white creamy sauce

Peking Duck (First Course)

Skin and Scallion Pancakes.

Entrees

Stir-Fried Conch, Quail Meat and Crab Claw

with Chinese Golden Chive in Potato Basket

Steamed Garlic Lobster Meat

Steamed with minced garlic and homemade soy sauce.
Served on a bed of freshly homemade Chow-fun noodles.

Steamed Hog Snapper

Fillet of hog snapper, Chinese air-cured ham, winter mushroom and Shang- Hai bak choy with black bean sauce.

Peking Duck (Second Course)

Chinese Mustard Green with Sun-dried Chinese Scallop Sauce.

Desserts

Fresh Fruits Platter

Mango Pudding

International Society of Gastronomes Created By King Louis IX in 1248