



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 Professionnels
Chef Allen Susser

OFFICIERS

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

Donald Holzberg, M.D.
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

January 16, 2007

Dear Confrères:

REMINDER

Tuesday, February 13, 2007

NEOMI'S at the Trump Sonesta

PLEASE RESERVE THE DATE!!!!!!

Please find attached the menu

Cocktails: 7:00pm Dinner: 8:00pm
Dress: Black Tie Induction Dinner
Price: \$145.00 per person Guests \$160.00
Address: 18001 Collins Avenue, Sunny Isles (305) 692-5600

Please send checks for \$145.00 per Chapter member, \$160.00 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

Celebrates Valentines Day

At Neomi's in the Trump International Sonesta Beach Resort

our Valentine menu is filled with Aphrodisiac tastes, textures, aromas & fantasies...married with a sensuous selection of wines...sure to "arouse" your senses...

before-play

hand passed tempting bites

olympic oysters with mignonette gelee

crème du-'barry' white asparagus bisque

prosciutto di parma & sweet melons

goose liver terrine & pinot noir caviar

'Sexy' Steak Tartar

angus prime beef, yellow tomatoes, English mustard,

lemon, shallots, micro celery, egg yolks and fried capers

& a perfume of Worcestershire

Monkfish 'Rossini' unrobed

seared monkfish medallion, monkfish liver torchon, enoki mushrooms,

pouilly fumet & seduction of white truffle oil

Rose Water Sorbet

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Duck d'Amour

winter spice brined duck, pomme braised,
caramelized fennel & blue cheese tartlet

Aphrodite, Toro & Love Apples

Virgin olive oil seared toro tuna, locally grown heirloom tomatoes, green goddess,
a 'kiss' of vino cotto- balsamic grape must & blossom tempura

Cocoa Sutra

'lip-stick' red chocolate sphere
& exotic pink grapefruit 'ice cream' float

Menage a Fromage

'3' cream St. Andre toast & port jam
Edelweiss triple cream blue-brie on fig cookie
Alpine Milk Raclette scraped on gold potato chips

chocolate kissed 'get lucky' fortune cookie

Cognac and cigars