



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
Judy Borger

Vice Chargé de Missions
Steve Berke

Conseiller Culinaire
Kurtis Jantz

Chambellan
Howard Lavine

Avocat
Senator Paul B. Steinberg

Conseiller des Professionnels
Chef Allen Susser

OFFICIERS

Vice-Conseiller Gastronomique Honoraire
George Jacobson MD/ 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
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E-mail: toydoc@gmail.com

January 23, 2008

Dear Confrères:

REMINDER

Sunday, February 17th, 2008

North One 10

PLEASE RESERVE THE DATE!!!!!!

Please find attached the menu

Dinner: 7:00pm
Dress: Black Tie
Price: \$140.00 per person Guests \$155.00
Address: 11052 Biscayne Blvd, North Miami, FL (305) 893-4211

Please send checks for \$140.00 per Chapter member, \$155.00 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

NORTH ONE 10



MENU

**WELCOME TO THE MIAMI BEACH CHAPTER OF THE
CHAÎNE DES RÔTISSEURS**

PASS AROUNDS

**SMOKED DUCK OVER A GOAT CHEESE STUFFED FIG
ROASTED OYSTERS FILLED WITH SPINACH AND BRIE
STONE CRAB HOT DOGS**

FIRST COURSE

**GRILLED DIVER SCALLOP 'SUNDAE'
SAUTEED COLLARD GREENS, PLANTAINS, ORANGE REDUCTION**

SECOND COURSE

**WATTLESEED SEARED COBIA
RED WINE TRUFFLE BROTH**

ENTRÉE

**GRILLED NEW YORK STRIP STEAK
TOPPED WITH PULLED SHORT RIBS, FOIE GRAS "GRAVY", ASPARAGUS CROSTINI**

CHEESE

**CYPRESS GROVE BERMUDA TRIANGLE GOAT CHEESE "BRULEE"
CABERNET MARINATED TROPICAL FRUIT**

DESSERT

**GRILLED AND ROASTED PEACHES
PORT REDUCTION, SUNDRIED CHERRY – BASIL ICE CREAM**

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A sampling of some of the awards and accolades that Chef Dewey LoSasso has received :

- ❖ Best Neighborhood Restaurant 2005 – Miami New Times
- ❖ Best New Restaurant 2005 – Miami New Times
- ❖ Best Restaurant North Dade 2006 – Miami New Times
- ❖ Excellent ratings from Miami Herald, Sun Sentinel- 2004, 2007
- ❖ **Food Arts / Sterling Silver Emerging Taste Maker Award – 2007**
- ❖ Fox National TV Segment –“Memorial Day Cook Out” with Shepard Smith 2002
- ❖ The WB TV segment Summer Cook Out 2002
- ❖ Hosted “Usher Album” Release Party 2001
- ❖ Hosted Chefs Challenge with Cbs – Lisa Pitrello 2005
- ❖ Featured on South Florida Today Show on numerous occasions
- ❖ Time Out Magazine Award- Most Ingenious Presentation of Steak July 2002
- ❖ Featured Article Restaurant and Institutions Magazine 2000
- ❖ Nations Restaurant News –“ Featured Dish” section 2000, 2004, 2006
- ❖ Guest Chef Central Coast Wine Classic, Jacques Pepin Dinner at Hearst Castle, Avilla Beach, California July 1997
- ❖ Guest Chef Justin Winery, Paso Robles California July 1997
- ❖ Guest Chef Mitchelton Winery, Melbourne, Australia July 1996
- ❖ Sarasota Wine Festival, “Best Food” 1995
- ❖ South Florida Magazine, “Hot New Chef” cover feature 1995
- ❖ Guest Chef Gran Gotto Restaurant, Genova, Italy, 1991
- ❖ Guest Chef Hotel Astor, Nervi, Italy, 1992
- ❖ Chaine de Rotessieurs Dinners 1986-1996. 1997,2004 Awarded #2 spot in South Florida
- ❖ Ocean Drive Magazine “Great Chefs” 1998, 2005