

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

March 6, 2008

Dear Confrères:

REMINDER

Monday, March 24, 2008

Fontana at the Biltmore Hotel

PLEASE RESERVE THE DATE!!!!!!

Please find attached the menu

Dinner: 7:30pm
Dress: Black Tie
Price: \$140.00 per person Guests \$155.00
Address: 1200 Anastasia Ave, Coral Gables, FL (305) 445 -1926

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

FONTANA AT THE BILTMORE HOTEL

Menu

Soffiato D' Aglio Elefante

Con Prosciutto e Insalatina Piccola

(Elephant Garlic Soufflé, Speck Prosciutto

And "Seasonal Micros Lettuce")

Wine: Anselmi San Vincenzo from the Veneto

Courtesy Laura DePasquale, M.S., Palm Bay International Fine Wines

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Mezzelune Farcite con Coda Di Vitello Brasata,

Servite su Crema di Patate e Porri

(Home Made Stuffed Pasta with Braised Milk-Fed Oxtail-Meat

Served on a Potatoes and Young Leek Soup)

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Trancio Di Ippoglosso Atlantico e Mazzancolle

Con Olio al Rosmarino e Finocchi Novelli Allo Zafferano Siciliano

(Large Prawn and Halibut, Rosmarin - Flavored Extra Virgin Olive Oil, Young Fennels, Sicilian Saffron)

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Teneroni Di Manzo Brasati al Barbaresco con Pure Di Patate Tartufate

(Barbaresco-Braised Short Rib of Beef

International Society of Gastronomes Created By King Louis IX in 1248

Served on Truffled – Mash – Potatoes)

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Marmellata Di Pomodorini Di San Marzano e Gelato al Pistacchio

(San Marzano-Plum Tomatoes Marmalade, Pistachio Gelato, Biscotti)