



FONDATEUR
LEONARD M. SAKRAIS, DDS
1977-2002

MEL DICK
BAILLI HONORAIRE/ COMMANDEUR
CHEVALIER DE LA LÉGIION
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

Chambellan
Howard Lavine

Vice Conseiller Culinaire
Kurtis Jantz

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.
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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March 10, 2007

Dear Confrères:

REMINDER

Sunday, March 25, 2007

TOUCH RESTAURANT

PLEASE RESERVE THE DATE!!!!!!

Please find attached the menu

Cocktails: 7:00pm Dinner: 8:00pm
Dress: Casual with ribbons
Price: \$145.00 per person Guests \$160.00
Address: 910 Lincoln Road Miami Beach (305) 532-8003

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

Touch Restaurant

Diner Amical

Executive Chef Sean Brasel

Palate Teasers

Sebastian Inlet Clams on the Half Shell, Gelled with Local Shiso Leaf and Mango Caviar

Kobe White Truffle Steak Tartare Served on "Kimchee" Cinnamon Rolls

Florida Mahi-Mahi Ceviche Shot with Mojito Style 10 Cane Rum

Roasted Deckle Steak served with Blue Cheese Mash on Plantain Chip with Chipotle Crema

First Course

Scotch Bonnet Tempura Stone Crabs with Fresh Local Homestead Micro Green Salad of Baby Hearts of Palm, Fresh Mango and Florida Coconut Served in Coco Verde

Second Course

*Key West Pink Shrimp and Curry Soup with Sweet Potato
Poised with Bitter Greens and an Open-Faced Panini of
Baby Frisée, Micro Arugula and Endive*

Third Course

*Local Florida Grouper Wrapped with Prosciutto and Dusted with Porcini Powder
Pan Fried and Served on a Buttermilk Risotto Cake Immersed in
Spicy Inlet Clam "Fire-Water" Broth with
Baby Plum Tomatoes Concassé and Thin Scallions*

Fourth Course

Hot "jerk" Lamb Chop Breaded with Mint Clover Honey Mustard and Sweet Pumpnickel finished with Parsnip Gratin and Watermelon Pucker

Finale

*Fresh Blueberry Bread Pudding Spring Rolls with Venezuelan Chocolate and
Orange Crème Brûlée Paired with Fresh Florida Tangerine Salad*

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