



Confrérie De La Chaîne des Rôtisseurs

Bailliage de Miami Beach

Société Mondiale 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

April 18, 2006

Dear Confrères:

REMINDER

FRIDAY, May 12, 2006

The Trump International Sonesta Beach Resort

PLEASE RESERVE THE DATE!!!!!!

Please find attached the menu

William Berke, M.D.
Bailli / Commandeur
Bailliage de Miami Beach

Cocktails: 7:00pm Dinner: 7:45pm
Dress: Black Tie
Price: \$135.00 per person Guests \$150.00
Address: 18001 Collins Avenue, Sunny Isles Beach, FL

Please send checks for \$135.00 per Chapter member, \$150.00 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 _____

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 Chargée de Missions

Steve Berke

Chambellan

Howard Lavine

Conseiller de Protocole

Carole Sakrais

Avocat

Senator Paul B. Steinberg

Conseiller des Professionnels

Chef Allen Sussner

OFFICIERS

Leonard Lavine Commandeur

Vice-Conseiller Gastronomique Honoraire

George Jacobson M.D./Grand Commandeur

Donald Holzberg, M.D.

Officier-Commandeur

International Society of Gastronomes Created By King Louis IX in 1248



Confrérie de la Chaîne des Rôtisseurs

International Society of Gastronomes - Created by King Louis IX in 1248

BAILLIAGE DE MIAMI BEACH

THE TRUMP INTERNATIONAL SONESTA BEACH RESORT

Friday, May 12th, 2006

Menu

“Around the World”

Join our Culinary Team on “Sense-Sational” trip through the cuisines of different countries, cultures and traditions

Spanish “Tapas” & Cocktails

Little Bites of ‘Hot, Sour, Salty, Sweet’

White Anchovies with Extra Virgin Olives

Chorizo Cigars with Cilantro Dip

Black Mussel Ragout

Spring Pea Fritters

Basque Balls with Celery Root & Saffron

“Open Kitchen”

Our Chefs will create the following courses before your very eyes...

Peruvian Crustacean Causa ‘3-ways’

Yellow Potato with Crab & Aji Amarillo

Purple Potato with Lobster & Rocotto Pepper

Sweet Potato with Shrimp & Avocado

French Duck ‘2-ways’

Duck Confit Consommé

Duck Foie Gras en Torchon with Quince Mustard

Intermezzo

Coconut, Mango & Carrot Smoothie

Australian Cowboy Lamb ‘1-way’

Camp Style Wood Grilled Lamb Kebabs over

Roasted Root Vegetables with Mint Butter Candles & Shaved Radish

“Sweet Mezze”

Chocolate ‘All-Ways’!

Venezuelan 58% Bucare Fudge Brownie

Guanabana Jibara 41% Columbian Profiteroles

Icoa Banana Tara’la American

Chinese White Tea Cookies

Fromage ‘curds & whey’

A Unique Selection of Worldly Cheeses with Exotic Fruit

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