

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
Ron Gup, M.D.

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

Harvey D. Caplin, D.D.S.
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

May 17, 2009

Dear Confrères:

REMINDER

Friday, May 29, 2009

Barolo Restaurant

PLEASE RESERVE THE DATE!!!!!!

Please find attached the menu

Dinner: 7:00pm
Dress: Casual
Price: \$55.00 per member, \$75.00 for guests
Address: 444 Ocean Drive, Miami Beach, FL (305) 532-5511

Please send checks for \$55.00 per Chapter member, \$75.00 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

BAROLO RESTAURANT

**** Champagne will be served and each member is to bring a bottle of wine

First Course

CHOICE OF

CRAB CAKE WITH FRIED CAPERS, TOMATO AND ARUGOLA SALAD

OR

OPEN LAMB RAVIOLI WITH CUCUMBER FLOAT

OR

CAPRESE SALAD

SECOND COURSE

SWEET BREADS, CIPPOLINI ONIONS, ARTICHOKE IN A SAGE BUTTER

OR

PAN SEARED ESCOLAR OVER VEGETABLE RISOTTO AND KEY LIME "BEURRE BLANC"

OR

FILET MIGNON OVER GOAT CHEESE MASH POTATO AND CRIMINI SAUCE

OR

RISOTTO AL NERO, BLACK SQUID INK ARBORIO RICE WITH SHRIMPS, CALAMARI AND SCALLOPS

DESSERT

WHITE CHOCOLATE MOUSSE WITH RASPBERRY COULIS

OR

TIRAMASU

OR

ASSORTED SORBET

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