



Officier-Commandeur

# Confrérie De La Chaîne des Rôtisseurs

Bailliage de Miami Beach

Société Mondiale Du Vin

William Berke, M.D.

BAILLI/COMMANDEUR

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May 16, 2007

**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

**Chambellan**  
Howard Lavine

**Conseiller de Protocole**  
Carole Sakrais  
Bailli Honoraire

**Avocat**  
Senator Paul B. Steinberg

**Conseiller des Professionnels**  
Chef Allen Susser

**OFFICIERS**

**Vice-Conseiller Gastronomique Honoraire**  
George Jacobson M.D./Grand Commandeur

Donald Holzberg, M.D.

Dear Confrères:

## **REMINDER**

**Sunday, June 3, 2007**

**Escopazzo**

**PLEASE RESERVE THE DATE!!!!!!**

Please find attached the menu

**Dinner: 7:00pm**  
**Dress: Jacket/Casual with Decorations**  
**Price: \$135.00 per person Guests \$150.00**  
**Address: 1311 Washington Ave, Miami Beach, FL 305 674-9450**

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 \_\_\_\_\_



## *Confrérie de la Chaîne des Rôtisseurs*

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

*BAILLIAGE DE MIAMI BEACH*

### **ESCOPAZZO**

*Sunday, June 3, 2007*

### **Menu**

Ostrich carpaccio with mustard sprouts, caramelized fennel, Parmigiano and caper citronette

Prosecco di Conegliano, Canella Rose NV

Asparagus flan with mixed cheese fonduta and crispy shitake mushrooms with white truffle infused essence

Chardonnay, Coppo Costebianche 2005

Ravioli filled with sheep's milk ricotta and caramelized pear with butter and sage

Muller Thurgau, La Vis 2005

Risotto with Prosecco, chestnuts and Robiola cheese

Prosecco Millenium NV

Arctic Char fillet with Cointreau reduction, golden raisins, pinenuts, pink peppercorn and mint

Greco di Tufo, Mastroberardino 2004

Beef tenderloin wrapped in prosciutto and cabbage with Yukon gold potato and rosemary puree, Barbera reduction

Barbera D'Alba Michele Chiarlo "Le Orme" 2003

Sweet cream panna cotta with Peach and clove soup

Moscato D'Asti Michele Chiarlo 2005

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