



DD  
FONDATEUR  
LEONARD M. SAKRAIS, DDS  
1977-2002

MEL DICK  
BAILLI/ HONORAIRE/ COMMANDEUR  
CHEVALIER DE LA LÉGIION  
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 Susser

OFFICIERS

Leonard Lavine Commandeur

Vice-Conseiller Gastronomique Honoraire  
George Jacobson MD/Grand Commandeur

Donald Holzberg, 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 25, 2006

Dear Confrères:

**REMINDER**

**Sunday, June 11, 2006**

**The Ritz Carlton Key Biscayne**  
**PLEASE RESERVE THE DATE!!!!!!**

Please find attached the menu

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

Cocktails: 7:00pm Dinner: 7:45pm  
Dress: Jacket, Tie & Chaîne Decorations  
Price: \$135.00 per person Guests \$150.00  
Address: 455 Grand Bay Drive, Key Biscayne, FL

Please send checks for \$135.00 per member to the  
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

## THE RITZ CARLTON KEY BISCAYNE

*Sunday, June 11th, 2006*

### Menu

Reception Hors d'oeuvres

*Served Chilled*

Duck Liver Crostini

Artichoke and Shitake Mushroom Spiedini with Tomato Jam

Cucumber Cup with Wasabi Cream and Salmon Caviar

*Served Warm*

Twice Baked Truffle Mini Potatoes

Classic Italian Arancini

Semi-Smoked Sturgeon, Vanilla-Dill Froth

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White Asparagus and Ricotta Ravioli

Truffle Sauce

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Slow Cooked Short Ribs with Three Purées

Turnip, Parsnip and Carrot

In its own Braising Jus

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Artisan Cheeses from Italy

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White Chocolate Namelaka and Lemon Opaline

Raspberry-Jasmine Tea Sorbet

*International Society of Gastronomes Created By King Louis IX in 1248*

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Freshly Brewed Coffee, Decaffeinated Coffee and The Ritz-Carlton Tea Selection  
Plus a few extras