

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

Echanson  
Deirdre Conley

Conseiller Culinaire

Chambellan

Avocat  
Senator Paul B. Steinberg

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

June 2, 2009

Dear Confrères:

### REMINDER

Saturday, June 27th, 2009

**1 Bleu at the Regent Hotel**

PLEASE RESERVE THE DATE!!!!!!

Please find attached the menu

Dinner: 7:00pm  
Dress: Casual/Elegant with decorations  
Price: \$125.00 per member, \$140.00 for guests  
Address: 10295 Collins Ave, Bal Harbor, FL (305) 455-5460

Please send checks for \$125.00 per Chapter member, \$140.00 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

# 1 BLEU AT THE REGENT HOTEL

Passed Hors d'oeuvres

*Mumm Blanc des Noirs*

*Curried Cumin Quail Eggs*

*Maine Lobster Wrapped In Japanese Mint*

*Georges' Blanc Potato Fritters*

*Fresh Mozzarella And Heirloom Tomato*

*Crisp Laughing Bird Shrimp With Basil*

Amuse

*Warm Vichyssoise with Malepec Oyster*

First Course

*Brancott Reserve Sauvignon Blanc 2006*

*Crispy Skinned Wild Striped Bass With Chorizo And Saffron*

Entrée

*D'Arenberg Ironstone Pressings 2004*

*Filet Of Kobe Beef Rossini*

*With Wilted Malabar Spinach And Potato Galette*

Cheese Course

*Canestrato Pepato, Boschetto al Tartufo, Cruccolo*

Dessert

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

***Inniskillin Sparkling Ice Wine***

*Mango-Torrone Semifreddo, White Peach Gelle,*

*Coconut Jaconde and a Tahitian Vanilla-Amaretto Shake.*