



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

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

**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 19, 2008

Dear Confrères:

**REMINDER**

**Monday, July 14, 2008**

**Havana Club**

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

Please find attached the menu

Dinner: 7:00pm  
Dress: Black Tie  
Price: \$145.00 per person Guests \$160.00  
Address: 200 S. Biscayne Blvd, 55<sup>th</sup> Floor, Miami, FL (305) 405-7663

Please send checks for \$145.00 per Chapter member, \$160.00 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



#### HORS D'OEUVRES

OYSTER SHOOTERS WITH SHALLOT LIME MIGNONETTE

MINI CHICKEN AND GOAT CHEESE CREPES WITH RED PEPPER CREAM

MOREL MUSHROOM AND ASPARAGUS TART  
CHAMPAGNE

#### DINNER

SPICY SHRIMP CEVICHE WITH GREEN VEGETABLE GAZPACHO, CRÈME FRIACHE, MOREL AND  
APRICOT CHUTNEY  
ANSEMI 2007

SEARED "HUDSON VALLEY" FOIE GRAS WITH ROASTED GARLIC CUSTARD, HAZELNUT, CARAMELIZED  
PEACH BRIOCHE

SUMMER TRUFFLE AND PLUM DEMI-GLACE  
HAUT CHARMES SAUTERNE 2003

GUINNESS HONEY BRAISED SHORT RIB WITH WHITE BEAN PUREE, CARAMELIZED TOMATO AND  
NATURAL REDUCTION SAUCE  
RIDGELINE MERLOT 2002

LEMON SORBET AND CHAMPAGNE IN SMOKING GLASS

PISTACHIO CRUSTED COLORADO LAMB RACK WITH WHITE ASPARAGUS, PERUVIAN POTATO PUREE,  
CARROT AND BING CHERRY GLACE  
EMIGRE BAROSSA VALLEY 2005

CHOCOLATE PANNA COTTA WITH PINEAPPLE COMPOTE, CANDIED BANANA, COCONUT AND  
CHANTILLY CREAM

COFFEE, CIGARS, COGNAC CAMUS BORDERIES

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