



Confrérie De La Chaîne des Rôtisseurs

Bailliage de Miami Beach

Société Mondiale Du Vin

William Berke, M.D.

BAILLI/COMMANDEUR

1400 NE Miami Gardens Dr., N. Miami Bch, FL 33179

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FONDATEUR
LEONARD M. SAKRAIS, DDS
1977-2002

MEL DICK
BAILLI/ HONORAIRE/ COMMANDEUR
CHEVALIER DE LA LÉGION
D'HONNEUR

LES OFFICIERS

Vice Chancelier-Argentier
Patty Robinson

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
Avocat
Senator Paul B. Steinberg

Conseiller des Professionnels
Chef Allen Susser

OFFICIERS

Leonard Lavine Commandeur

Vice-Conseiller Gastronomique Honoraire
George Jacobson MD GrandCommandeur

Donald Holzberg M.D. Officier Commandeur

August 18, 2006

Dear Confrères:

REMINDER

SUNDAY, September 10, 2006

Chef Allen's

Creative dinner at Chef Allen's **PLEASE RESERVE THE DATE!!!!!!**

Please find attached the menu

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

Cocktails: 6:30pm Dinner: 7:30pm
Dress: Black Tie & Chaîne Decorations
Price: \$130.00 per person Guests \$135.00
Address: 19088 NE 29th Ave., Aventura, FL

Please send checks for \$130.00 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

CHEF ALLEN'S

Sunday, September 10, 2006

**Tuna Tartare “ Pina Colada”
Bahamian Black Grouper Escabeche
Tunisian Seared Turks and Caicos Conch with Green Olives**
Kobe Beef Mojito
Mionetto Prosecco

**Key Largo Crab and Mango Salad
Kaffir Lime, Nam Pla, Holy Basil
Blanck VV Grand Cru Furstentum Gewurtraminer 2001**

Chermoula Seared Diver Scallops
Cape Canaveral Rock Shrimp, Star Anise Risotto, Cilantro Chatni
Far Niente Chardonnay 2004

Za'atar Roasted Bob White Quail
Preserved Lemon, Green Lentils, Chorizo, Indian Nuts
Pinot Noir 2001

Jamaican Blue Mountain Rubbed Chateaubriand
Roesti Potato, Palm Romesco, Cane Rum Au Poivre Vert
Hendry “Primitivo Block” Zinfandel, Napa 2002

**Assorted Cheese
Clarendon Hills Grenache “Hickenbotham”2001**

Francine Mango Tart Tatin
Pistachio Ice Cream, Coconut Curry Sauce
Coutet a Barsac Sauterne 2001