



**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

**Avocat**  
Senator Paul B. Steinberg

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**Donald Holzberg, M.D.**  
Grand-Commandeur

**Harvey D. Caplin, D.D.S.**  
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

October 6, 2011

Dear Confrères:

## **REMINDER**

**Monday, October 17, 2011**

**Mister Collins**

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

**Dinner: 6:30**  
**Dress: Jacket with Decorations**  
**Price: \$115.00 per Chapter Member and one guest/ Guests \$135.00**  
**Address: 10295 Collins, Bal Harbour, FL (305) 455-5460 –**

**Please send checks for \$115.00 per Chapter member, \$135.00 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 \_\_\_\_\_**

## **Mister Collins**

### **Passed Hors D'oeuvres**

Roasted Fig and Camembert on brioche toast  
Spicy Yellowfin Tuna Tartar on yucca crisp  
Local Shrimp Ceviche with avocado and mango  
Foie Gras Mousse with caramelized apple and chives

### **First Course**

Bartlett Pear and Shave Fennel Salad,  
Fromage blanc, walnuts, honey-sherry vinaigrette

### **Second Course**

Chanterelle Mushroom Ravioli with tomato basil ragu

### **Third Course**

Pan roasted local tripletail with snap pea stir-fry, kafir lime

### **Fourth Course**

Lake Meadow Ranch duck Breast buttered brown yams cranberry port gastrique

### **Fifth Course**

Chef's selection of dessert