

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

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

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

October 22, 2008

Dear Confrères:

REMINDER

Monday, November 3, 2008

KOBE 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: 404 Washington Ave, Miami Beach, FL (305) 673-5370

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



PASSED HORS D'OEUVRES

*PEPPER SEARED AHI TUNA CANAPÉ
FIVE SPICE CASHEWS*

*KOREAN DUCK NACHOS
SPICY MANGO CHUTNEY*

*KOBE BEEF TARTAR
FRESH WASABI ROOT, FICELLE TOAST*



FIRST COURSE

*TOMATO, TOMATO, TOMATO
TOMATO SORBET, TOMATO SALAD, TOMATO SOUP*



SECOND COURSE

*SEARED HUDSON VALLEY MOULARD DUCK FOIE GRAS
KABAYAKI SAUCE, LI HING MUI CHUTNEY*



THIRD COURSE

*GINGER CRUSTED LOCAL RED SNAPPER
MISO SESAME BEURRE BLANC*



FOURTH COURSE

*SURF & TURF: SNAKE RIVER FARMS WAGYU RIB CAP & DIVER SCALLOP
MORELS, SHIITAKE, CHANTERELLES
BLACK TRUFFLE- DEMI GLACE*



FIFTH COURSE

*"COFFEE AND DONUTS"
AMERICAN COFFEE SERVICE*



EXECUTIVE CHEF TIM NICKEY
SOUS CHEF EDUARDO BRUNO

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