



**FONDATEUR**  
**LEONARD M. SAKRAIS, DDS**  
1977-2002

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

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**Brian Berman, M.D.**

**Vice Conseiller Gastronomique**  
**A. Leah Berke, M.D.**

**Vice Chargée de Presse**  
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**Vice Chargé de Missions**  
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**Conseiller Culinaire**  
**Kurtis Jantz**

**Chambellan**  
**Howard Lavine**

**Conseiller de Protocole**  
**Carole Sakrais**  
**Bailli Honoraire**

**Avocat**  
**Senator Paul B. Steinberg**

**Conseiller des Professionels**  
**Chef Allen Susser**

**OFFICIÉRS**

**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**

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November 9, 2007

Dear Confrères:

### **REMINDER**

**Sunday, November 11, 2007**

**30<sup>th</sup> Anniversary Dinner at Cacao**

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

Please find attached the menu

**Dinner: 7:00pm**  
**Dress: Black Tie with Decorations**  
**Price: \$160.00 per person Guests \$200.00**  
**Address: 139 Giralda Ave, Coral Gables (305) 445-1001**

Please send checks for \$160.00 per Chapter member, \$200.00 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

## 30<sup>TH</sup> ANNIVERSARY DINNER AT CACAO

### Menu

#### **Teasers**

compressed watermelon, nuoc cham, black sesame soil  
'blue & blue' smokin' pork tender  
peruvian causa roll, evoo poached shrimp, aji amarillo, tobiko  
foie gras, shiraz jam  
acorn crusted oyster, oak essence, calabaza espuma

*Kurtis Jantz & Chad Galiano, Trump Sonesta*

#### **30 Flavors of Greece**

kampachi crudo, , sour marinated tomato, scents of truffle, oregano, lemon  
baby octopus, yogurt gelee, taramasalata  
lamb rosemary kebab

*Laurent Perrier Grand Siecle Champagne*

#### **"30 Rock" Fois Gras**

Pie spice sear, espresso poached pear, rhubarb dots,  
vanilla salt, toasted egg bread

*Chateau Haut Charmes 2004*

*Kurtis Jantz & Chad Galiano, Trump Sonesta*

#### **30 Pumpkins Swordfish**

achiote grilled, heirloom tomato and baby onion salad,  
sweet corn & chipotle broth

*Hanna Sauvignon Blanc 2006*

*Sean Brasel, Touch*

#### **30 % Salt Brined Duck**

warmed slow macerated stone fruits & figs, lavender essence,  
shallot red wine vinaigrette

*Domaine Drouhin Pinot Noir*

*Jacob Durham, The Food Gang*

Intermezzo  
Cacao

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

**30 Hour Braised Short Rib Osso Buco**  
slow braised beef, uruguay tannat red wine,  
aji amarillo quinoto

*Chateau Meyney St. Esteph 1990*

*Edgar Leal, Cacao*

**30-Love Chocolate, Rose & Tobacco**  
bittersweet tobacco infused chocolate cube  
rose sabayon, toffee spiced gelato, modena chocolate sauce,  
black olive caramel

*Osborne Vintage Port 2000*

*Fabian Di Paolo, Trump Sonesta*

**Cigars and Cognac**