



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

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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
Brian Berman, M.D.

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
Bailli Honoraire

Avocat
Senator Paul B. Steinberg

Conseiller des Professionels
Chef Allen Susser

OFFICIERS

Vice-Conseiller Gastronomique Honoraire
George Jacobson M.D./Grand Commandeur

Donald Holzberg, M.D.

April 24, 2007

Dear Confrères:

REMINDER

Sunday, April 29, 2007

Prezzo

PLEASE RESERVE THE DATE!!!!!!

Please find attached the menu

Cocktails: 7:00pm Dinner: 7:45pm
Dress: Jacket/Casual with Decorations
Price: \$145.00 per person Guests \$160.00
Address: 18831 Biscayne Boulevard, Aventura (305) 931-5775

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

PREZZO

Sunday, April 29th, 2006

Menu

Hors D'oeuvres

Hokkaido Jumbo Lump Crab Cakes with English Pea Crème Fraiche

Heirloom Tomato Sandwich with Goat Cheese and Fresh Basil

Gulf Shrimp and Golden Rice Croquettes with Fresh Herbs, Serrano Ham, Ham, and Caperberry Tartare

Burgundy Snails, Rye Croutons, and Sweet Fennel Foam

Champagne-Laurent Perrier Grand Siecle

First Course

Cured Cauliflower Soup, Garnished with Fried Cauliflower and Sage Crème Fraiche

Second Course

Tuna Tartare with Kimchee Vinaigrette, Pine Nuts, and Orange Segments

Third Course

Roasted Filet Mignon on a Bed of Potato, Rutabaga, Sweet Potato Gratin, Fois Gras with Madeira Sauce, Shitaki Mushroom, and Asparagus

Fourth Course

Marinated Artichoke, Arugula, Roasted Beets, and Shaved Parmesan

Fifth Course

Roasted Banana Crème Brulee Pecan Nougat with Mango & Raspberry

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