

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

November 25, 2008

Dear Confrères:

**REMINDER**

**Sunday, January 11, 2009**

**Neomi's Grill**

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

Please find attached the menu

Dinner: 7:00pm

Dress: Black Tie

Price: \$145.00 per person Guests \$160.00

Address: 18001 Collins Ave, Sunny Isles, FL (800) 76-3782

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

# **NEOMI'S GRILL INDUCTION GALA JANUARY 11, 2009**

### PASSED HORS D'OEUVRES

PARFAIT DE FOIE GRAS FERNAND - FOIE GRAS, TRUFFLE, PORTO JELLY

CREME DE MORILLES — MOREL MUSHROOMS, CLASSIC LIASON

RIS DE VEAU MARÉCHALE — CRISPY SWEETBREADS, BROWN BUTTER

GRATIN DE SARDINES — WHITE ANCHOVY, ROAST TOMATOES, CROSTINI

AMUSE BOUCHE

OEUFS A' LA GELEE

QUAIL EGGS, GELEE

« OUR MENU CONTINUES WITH OUR MODERN APPROACH TO CUISINE, YET RESPECTING  
TRADITION »

I

**SALADE DE BOUILLABAISSE**

NAGE GEL, OYSTER BLOCKS, MUSSEL, SKATE, DILL,

CHAURICE, ROUILLE FROTH, SOURDOUGH CRUMBS

II

**FOIE**

CHICKEN LIVER CONES, DUCK LIVER B.L.T.

REFRESH

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

**LEMON MASCARPONE PARFAIT**

'PASSION TEA', TAPIOCA PEARLS

**IV**

**LEMON FISH EN PAPILOTE**

CITRUS, POPPY, HERBS, AROMATICS

**V**

**42 HOUR WAGYU SHORTRIBS**

ROASTED 'MUSH'MALLOWS, SAINT AGUR BLUE

BITTER CHOCOLATE STREUSEL

**PRE-DESERT**

**MINI SAVARIN 'LILLET BLANC'**

POACHED APRICOT, POMEGRANATE SORBET

**GRANDE FINALE**

**BLACK WALNUT CAKE**

CANDIED WALNUTS, GOAT CHEESE BAVARIN, MERLOT SYRUP

TURRON GELATO