

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

December 4, 2008

Dear Confrères:

REMINDER

Monday, December 8, 2008

GAIA RESTAURANT

PLEASE RESERVE THE DATE!!!!!!

Please find attached the menu

Dinner: 7:00pm
Dress: Casual with Chaîne Decorations
Price: \$100.00 per person Guests \$115.00
Address: 101 Ocean Drive, Miami Beach, FL (305) 938-4600

Please send checks for \$100.00 per Chapter member, \$115.00 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

GAIA RESTAURANT

PASSED HORS D'OEUVRES

THE BRUSCHETTA'S :

ROMA TOMATOES AND PARMIGIANO REGGIANO

CHICKEN LIVER PATE, CRISPY GUANCIALE

PROSCIUTTO AND PARMIGIANO

CANNELLINI BEANS AND SHRIMPS

GORGONZOLA AND SWEET VIDALIA ONIONS



FIRST COURSE

PACCHERI ALLA NAPOLETANA

(LARGE RIGATONI WITH RAGU OF SHORT RIB AND BUFFALO RICOTTA)



SECOND COURSE

LOTS OF SHRIMP "SCAMPI" WHITE BEANS, ARUGOLA- PANCETTA SALA



THIRD COURSE

AGNELLO E CARCIOFI

(RAGOUT OF COLORADO LAMB AND ARTICHOKE ON A BARLEY RISOTTO)



FOURTH COURSE

CREMA BRUCIATTA ALLA VANIGLIA DI TAHITI CON MARMELLATA DI ARANCE E CARDAMOMO

TAHITIAN VANILLA CREME BRULE WITH ORANGE AND CARDAMON MARMELADE



AFTER DINNER

DANESI CAFFER(ESPRESSO OR CAPPUCCINO)

PICCOLLI RICORDI

(Fresh Fruit candies)

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