

MIAMI

# FROM Fun-Raising TO Fund-Raising



(Left) Connie Danluck and Ruth Kaufman.

By Nancy Radlauer, *Vice Chargée de Presse*

The milieu for the Miami Bailliage's black-tie gala and silent auction on December 6 was the historic Santa Maria Estate. In her book *Miami: A Backward Glimpse*, Muriel V. Murrell details the city's history and intrigue, which still captures our hearts today. Magnificent estates once extended along Brickell Avenue as far south as Vizcaya. These mansions of yesteryear were exchanged for vertical living, with the exception of Santa Maria—a spacious, Spanish-style home that is both inviting and luxuriously simple. It was owned by the first mayor of Miami, Maurice Ferre, whose father bought it from Dr. James M. Jackson, founder of Jackson Memorial Hospital.

According to legend, the estate was once the venue that the Lowe Gallery's Beaux Arts group used to thank its patrons. On this balmy night, the courtyard was aglow with golden mums and candlelit tables, and a classical guitarist entertained. Maurice Ferre and his father

emerged from the darkness in period costumes, astride their Arabian horses. With the embossed silver on their stirrups and saddles shining in the moonlight, they greeted their guests in the courtyard. The ambiance at our chapter's affair was just as electric.

During the reception and silent auction, tasty hors d'oeuvres were in abundance and Nicolas Feuillatte Champagne flowed freely. Such auction items as magnums of wine and champagne, vintage Scotch, a Bahamas escape, culinary tools, gift baskets, and restaurant certificates inspired generous bids. The proceeds—nearly \$3,000—were earmarked to assist Johnson & Wales and Le Cordon Bleu students in their culinary endeavors.

In the grand dining salon, tables shimmered with gold-embroidered silk linens, vases of hot pink roses, Belgian chocolate favors, and flickering votives. Conversations flourished over honey-miso sea bass on crispy wonton with celery-root purée, married with Bodegas Nora Nora da Neve Albariño 2005. Arriving next was a beautifully choreographed soft egg topped with black caviar and suspended in smoked bacon over watercress mousse, enhanced by Au Bon Climat Chardonnay Santa Maria 2006—a play on words, considering the setting.

For the entrée, petite filet mignon with foie gras, port wine reduction, and fingerlings was paired with Château Haut-Beauséjour 2006. Imported cheeses, complemented by Silkwood Syrah 2004, preceded the sweet finale of blood-orange caviar that had been molecularly created that afternoon. Crêpe blini and orange chantilly were plated with this concoction. From fun-raising to fund-raising, our enchanting evening was a resounding success. ☒



(Above) Bailli Charles Radlauer, Dame Diane Bergheim and Fort Lauderdale Officer Jerry Bergheim.

(Right) Denise Weaver, Chevalier Maury Jayson, Carmen Grier and Chevalier Ken Grier.



(Below left) Jeanne Dietz, Bailli Provincial Larry Krams and Vice Chargée de Presse Nancy Radlauer.

(Below right) Ecuyer Robin Austin and Vice Echanson Pat Sullivan.



OUTREACH