



CONFRÉRIE DU SABRE D'OR - USA EMBASSY

December, 2023

Cher Sabreur,

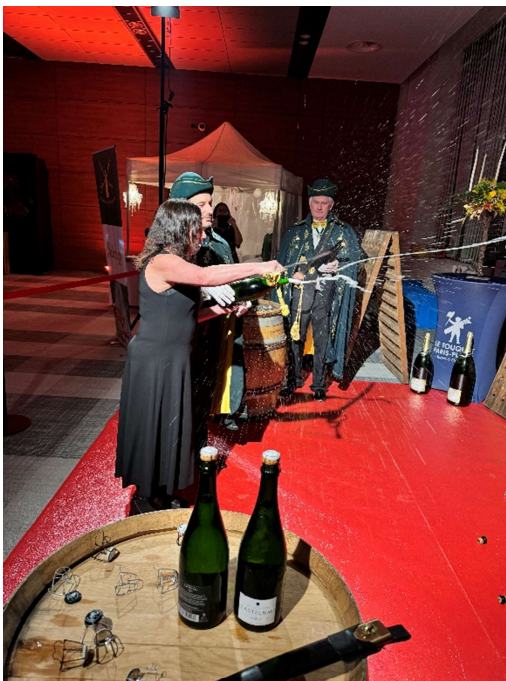
Greetings from the USA Embassy of the Confrérie du Sabre d'Or.

As 2023 draws to a close, the Confrérie would like to thank you for your loyal membership and continued interest in our Fraternity. As you will see below, 2024 is already setting up to be an exciting year for the Confrérie and we hope that you will take the opportunity to participate in one or more of our events.

Recent Past Events

On November 18, 2023, the Confrérie convened its 36th annual meeting, the Grand Chapitre in the beautiful seaside town of Le Touquet, France.

The black-tie event featured members from around the world, dancing, live entertainment, a multi-course banquet and, of course, Champagne! During the festivities, Dr. Jeanne Ruderman, Master of Protocol was elevated to the rank of Officier by sabring a Magnum and Philippe Milgrom was named Governor for the United States.





CONFRÉRIE DU SABRE D'OR - USA EMBASSY

Upcoming Events:

There are four upcoming events for the Confrérie in the US. First, is a new Caveau opening at Arden Restaurant in West Hollywood on January 7th. Then, on January 19, a Gala Dinner in San Francisco. Then, on March 5th, we will inaugurate another Caveau, this time, in Las Vegas at the Eiffel Tower Restaurant. Finally, on March 7th, we will hold our Grand Chapter in New Orleans at the Fabled Brennan's Restaurant.

Arden Restaurant. On Sunday, **January 7, 2024**, the Confrérie will be opening a new Caveau Sabrage at Arden Restaurant, in West Hollywood, California. At the event, we will initiate new Sabreurs and elevate Sabreurs the rank of Chevalier-Sabreur. The event begins at noon. Tickets are \$142 per person including food and wine pairings. **RSVP by December 27th** by calling Philippe Milgrom (818) 422-2637. Payment may be made by Zelle:(milgromphilippe@aol.com) or mailed check to the Confrérie du Sabre d'Or USA, 1515 Palisades Drive, Unit T, Pacific Palisades, CA 90272. Menu below.

Choice of Red or White Wine.

White: Loire Valley Tressallier

Reds: Kara- Tara, Pinot Noir - Western Cape, South Africa or
Sella & Mosca, Cannonau Di Sardegna- Sardegna, Italy

Starters

Selection of Two

Focaccia - Normandie butter, Maldon, marinated olives

French Fries- Truffle, parm

Wagyu beef meatballs- Braised tomato, fennel pollen, parm

Salmon Crispy Rice- Black garlic chili aioli, pickled Fresno

Salad – Chose One

Caesar Salad - little gem, white balsamic, parmigiano, fried capers

Greek Salad -Feta, heirloom tomatoes, cucumber, taggiasca olives, herb vinaigrette

Main Course- Chose One

Bronzino Fish - kosho gremolata, cauliflower, burdock

Steak Frites - 6oz, red miso au poivre, French fries

Dessert – Chose One

Panna cotta

Cookies

Bread Pudding

Seasonal fruit plate

Confrérie du Sabre d'or

Consulate of Northern California

You're invited!

Celebrate the new year and champagne with the Confrérie du Sabre d'or at a special event in San Francisco!

The Confrérie du Sabre d'Or would like to invite you to a celebration in honor of the feast of Saint Vincent of Saragossa, patron of Vignerons (wine growers) on January 19, 2024 from 6:00 pm – 8:30 pm at Freemason's Hall at the California Masonic Memorial Temple in San Francisco!

This regional event invites all members of the Confrerie, and those who wish to join us in the performance of the noble and daring art of sabrage (the art of opening a bottle of Champagne with a sword) for a night of health, happiness, and Champagne! The Confrerie du Sabre d'Or promotes the wine of Champagne and the art of sabrage around the world.

As a highlight, we will be privileged to hear from Champagne vigneron Alexandra Sainz during the Feast. The renowned Champagne house bearing her name garnered prestigious gold medals in both 2022 and 2023, by the Sommeliers Choice Awards.

Space is limited, so please RSVP to secure your spot!

[RSVP TODAY](#)

Confrérie du Sabre d'or

Celebration in honor of the Feast of Saint Vincent of Saragaossa

Friday, January 19, 2024

6:00 PM – 8:30 PM

Freemason's Hall at the
California Masonic Memorial Temple
1111 California Street
San Francisco, CA 94108

The dinner cost for the upcoming event is \$85, and for those seeking an extra touch of celebration, bottles of Champagne available for sabering and enjoyment are priced at \$60.

An invitation is extended to those who wish to join the Confrérie at the esteemed rank and dignity of Chevalier Sabreur. To secure their place in our order, interested individuals must RSVP and submit the initiation fee by January 5, 2024. Those who meet this deadline will have the honor of receiving their diploma and regalia at the Feast. However, for those who RSVP after this date, their diploma and regalia will be presented at a future event hosted by the Confrérie. Instructions for becoming a Chevalier Sabreur can be found on the RSVP page.

Don't miss this opportunity to become a Chevalier Sabreur and partake in the rich traditions and camaraderie of our esteemed society.

If you have any questions about the event, please feel free to contact us at Jordan.Yelinek@gmail.com.

[RSVP TODAY](#)



Eiffel Tower Restaurant. On Tuesday, March 5th, 2024, the Confrérie will inaugurate another Caveau, this time at the world famous Eiffel Tower Restaurant in Las Vegas. The festivities will begin at 6:00pm with the entrance of the Confrerie du Sabre d'Or Grand Master accompanied by USA Confrerie du Sabre d'Or Grand Chapter Members and opening of the Grand Chapter. At 6:15pm we will induct the Restaurant's lead sommelier as a Master Sabreur followed by induction of Chevalier Sabreurs. Dinner will begin at 7:15pm. Tickets are \$400 per person including food and wine. **RSVP** by February 25, 2024 by calling Philippe

Milgrom (818) 422-2637. Payment may be made by mailed check to the Confrérie du Sabre d'Or USA, 1515 Palisades Drive, Unit T, Pacific Palisades, CA 90272 or by Zelle:(milgromphilippe@aol.com). Menu follows.

Les Préludes

Torchon de Foie Gras, Fig Compote, White Fish Salad, Cucumber, Alsace Tarte Flambée
Champagne, Piper Heidsieck, 1785, Brut, Reims

Slow Roasted Filet of Salmon, Pinot Noir Sauce
Saint-Emilion, Château Simard 2015

Herb Crusted Rack of Lamb, Roasted Turnips, Caraway, Garlic Flan
Châteauneuf-du-Pape, Domaine du Grand Tinel, Classique 2019

Pineapple Rosemary Strudel, Caramel
Sauternes, Château La Fleur d'Or 375 ml 2017

Brennan's Restaurant. On Thursday, March 7th, 2024, the Confrerie will conclude its Grand Chapter at Brennan's Restaurant in the Historic French Quarter of New Orleans. For more information, contact Philippe Milgrom email: confreriesabredorusa@gmail.com (818) 422-2637.

If you are interested in holding a Sabrage event near you, please let us know. Also, if you are interested in purchasing your own official Confrérie Saber, please let me know.

Our Sabres are made in the traditional method, in France and are engraved with your name as well as the Confrérie logo.

Best Wishes for the New Year!

Santé! Bonheur! Champagne!

Darryl Gugig, Secretary
Officier & Consul for South Georgia

Directory of Consuls for the USA Embassy:



Ratu Muda Princess Karen Cantrell, Consul for Southern California
ratumudaprincess@gmail.com



Brian Mandel, Consul for New Jersey
bkmandel@optonline.net



Robert Scruggs, Consul for Northern Georgia
travelingbacchus@yahoo.com



Darryl Gugig, Consul for Southern Georgia
dgugig@gmail.com



@darryl.gugig



Christian Pendleton, Consul for Louisiana
cpendleton@neworleans-food.com



Sebastien Taveau, Consul for Northern California
staveau@gmail.com

Helpful Links:



<https://www.facebook.com/SabredorUS>



<https://twitter.com/ratumudapk>