

FIRST

**Roasted Monkfish** celeriac, green apple, lovage, powdered dijon  
*NV Ruinart Blanc de Blanc Champagne*

SECOND

**Pheasant Breast** savoy cabbage, foie gras, chanterelle mushrooms, potato cream  
*2007 Patz & Hall Pinot Noir Sonoma Coast*

THIRD

**Matsutake  
Mushroom** jamon iberico, maple, spiced hazelnut  
*2005 J.L. Chave Saint Joseph 'Offerus'*

FOURTH

**Butternut Squash** pork cheek, porcini, blis elixer  
*2005 San Giuseppe Amarone Della Valpolicella Classico*

FIFTH

**Elk Striploin** raclette cheese, smoked parsnip, brussels sprouts, horseradish  
*2006 Bodega Termanthia 'Termes'*

SIXTH

**Pear Clafoutis** almond, cranberry, sage  
*2006 Jorge Ordonez & Co. Moscatel 'Victoria'*

**Thank you for joining SideBern's  
this evening for our wine dinner,  
"A Seasonal Taste: Autumn's Harvest".**

**This is the second in our series of seasonal wine dinners;  
we hope you will join us again this winter for  
"A Seasonal Taste"**

**The Staff of SideBern's**