

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

**with Special Guest
Mimi Casteel of Bethel Heights Vineyard**

**This is the fourth in our series of seasonal wine dinners;
we hope you will join us again this summer for
"A Seasonal Taste: Summer's Bounty,"
which is scheduled for August 12th.**

The Staff of SideBern's

March 18, 2010

FIRST

Dungeness Crab fava beans, crispy ham, tomato, lychee
2008 Oregon Pinot Gris

SECOND

**Pea Tendril
Ravioli** sheep's milk ricotta, fiddlehead fern, peas, pistachio emulsion
2008 Estate Pinot Blanc

THIRD

**Grilled
Asparagus** crispy halibut, sauce gribiche
2007 Estate Chardonnay

FOURTH

**Fennel Roasted
Striped Bass** nettle risotto, truffle 'tea'
2007 Estate Pinot Noir

FIFTH

**Morel Mushroom
Fricassee** potato puree, braised duck, miner's lettuce
2007 'Flat Block' Pinot Noir

SIXTH

**Roasted Lamb
Shoulder** creamy spelt, bull's blood beets, oregano, goat gouda
2007 'Casteel Reserve' Pinot Noir