

Thank you for joining SideBern's
this evening for our wine dinner,
"A Seasonal Taste: Winter's Wonder"
featuring
Clos Pegase Winery

This is the first in our 2010 series of seasonal wine dinners;
we hope you will join us again on March 18th for
"A Seasonal Taste: Spring's Renewal"

January 12, 2010

WINTER'S WONDER

FIRST

**Key West
Pink Shrimp** myakka valley farm's tomatoes, dodoni feta, dan's preserved key lime
2008 'Mitsuko's Vineyard' Sauvignon Blanc

SECOND

**Yellow Eye
Snapper** cedar key clams, almond, cahaba clubs lettuce, urban oasis' romesco
2007 'Mitsuko's Vineyard' Chardonnay

THIRD

**Anson Mills
Spelt Cavatelli** lake meadow farm's egg, house made guanciale, sauce perigueux
2007 'Mitsuko's Vineyard' Pinot Noir

FOURTH

**Seely's Ark
Farm's Rabbit** bern's farm's turnip confit, walker farm's honey, provence mustard
2005 Merlot Napa Valley

FIFTH

**Palmetto Creek
Farm's Pork** rosemary, omega shiitake mushrooms, juniper red wine jus
2005 Cabernet Sauvignon

SIXTH

**Deep Creek
Ranch
'Carbonnade'** strathdon blue, sweet water farm's leeks, stout jus
2005 Cabernet Sauvignon Hommage Artist Series Reserve

It is our daily goal to source the freshest ingredients possible. We seek out items that are raised with care and concern for the land, the product and the farmer. We then respectfully use those products in their entirety; there is minimal waste in our kitchen. Please see the back of this menu for a list of such ingredients used to create tonight's menu.