

Thank you for joining SideBern's
this evening for the premier of our first
Cocktail Dinner

Your Hosts for the Evening:

Dean Hurst, SideBern's
Bill Hyatt, Coastal Wine & Spirits

September 23, 2010

COCKTAIL DINNER

FIRST

Spiny Lobster
Aperitivo

tomato, cucumber, mustard consommé
belvedere grapefruit vodka, sauvignon blanc, lemon juice, fennel

SECOND

Wild Striped Bass
Clover Club

shaved lardo, matsutake mushrooms, prawn jus
tanqueray 10 gin, lemon juice, grenadine, egg white

THIRD

Rabbit Ravioli
Barrel Aged Negroni

vermont chevre, juniper orange broth
beekeeper gin, campari, cinzano sweet vermouth aged for 7 weeks

FOURTH

Roasted Pork Loin
Orchard Afternoon

hafod welsh cheddar, guanciale, vanilla, 'mole'
don julio anejo tequila, honey crisp apple, agave, oak aged bitters

FIFTH

Dry Aged Delmonico
Left Hook

smoked foie gras, fig, maple
jameson's whiskey, cardamom dram, orange, cherry, lemon juice

SIXTH

'Tiramisu'
After Thought

marscapone semifreddo, ladyfingers, coffee, cocoa, raspberry
patron xo liqueur, st. george absinthe, cream, fee brother's bitters