

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

**with Special Guests  
Fred & Sally Schweiger from Schweiger Winery**

**This is the sixth in our series of seasonal wine dinners;  
we hope you will join us again next year for  
"A Seasonal Taste: Winter's Wonder,"  
which is scheduled for January 13th.**

**The Staff of SideBern's**

November 4, 2010

## FIRST

**Stone Crab**

heirloom tomatoes, pickled chiles, feta dill vinaigrette  
*2008 Sauvignon Blanc 'Uboldi Vineyards'*

## SECOND

**Brioche Crusted  
Flounder**

pumpkin quark cheese, apple ginger meunière  
*2008 Chardonnay*

## THIRD

**Roasted Pheasant  
Breast**

guanciale, chestnuts, chaterelle mushrooms, black garlic  
*2006 Merlot*

## FOURTH

**'Fresh Cassoulet'**

goose confit, pork belly, garlic sausage, pole beans  
*2005 Cabernet Sauvignon*

## FIFTH

**Braised Short Ribs**

marble potatoes, brussels sprouts, red cabbage jus  
*2006 Dedication*

## SIXTH

**Chocolate Crémieux**

foie gras walnut butter, orange, salted caramel ice cream, smoked cherry  
*PORT VIII*