

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

**This is the first in our series of seasonal wine dinners;
we hope you will join us again this fall for
"A Seasonal Taste: Fall's Harvest",
which is scheduled for October 15th.**

The Staff of SideBern's

FIRST

Watermelon taylor bay scallop, jamon iberico bellota, poppy seed vinaigrette
2003 Juvé Y Camps Cava Brut Nature 'Reserva de la Familia', Penedès, Spain

SECOND

Heirloom Tomato black olive, cucumber, feta cheese
2006 Vatistas Assyrtiko, Monemvasia, Greece

THIRD

Sweet Corn black bass, squid, coconut saffron
2006 Newton Unfiltered Chardonnay, Napa, California

FOURTH

Chanterelles roasted quail, foie gras chicken liver 'rilette', tarragon, summer truffle
2004 Gianfranco Alessandria Barolo, Monforte D'Alba, Italy

FIFTH

Pole Beans cold smoked wagyu skirt steak, black garlic, paprika potato
2005 Catena Alta Cabernet Sauvignon, Mendoza, Argentina

SIXTH

Summer Fruits istara, tome de couserans, la peral blue, pistachio crisp
2001 Beronia Gran Reserva, Rioja, Spain

SEVENTH

Peach pine nut chew, white chocolate ricotta, marsala wine
2006 Maculan 'Dindarello' Moscato Veneto, Italy