

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

**with Special Guest  
Timothy Wagner with Veuve Clicquot**

**This is the fifth in our series of seasonal wine dinners;  
we hope you will join us again this summer for  
"A Seasonal Taste: Autumn's Harvest,"  
which is scheduled for November 4th.**

**The Staff of SideBern's**

August 12, 2010

## FIRST

**Big Eye Tuna**

crispy oyster, cucumber, egg, caviar vinaigrette  
*NV Veuve Clicquot*

## SECOND

**Vegetable Crudite**

pink shrimp, chorizo, smoked paprika  
*NV Veuve Clicquot Rosé*

## THIRD

**'Ham & Cheese'**

brie de meaux, farmer jim's ham, summer truffle, hazelnut, apricot  
*2002 Veuve Clicquot Vintage Reserve*

## FOURTH

**Foie Gras Ravioli**

chicken oyster, chanterelle mushrooms, sweet corn 'meunière'  
*1998 Veuve Clicquot La Grande Dame*

## FIFTH

**Beef Crudo**

bone marrow, fig, eggplant agrodolce, saffron  
*1998 Veuve Clicquot La Grande Dame Rosé*

## SIXTH

**Pain Perdue**

peach, pecan, bacon, vanilla maple ice cream  
*NV Veuve Clicquot Demi-Sec*