



Chef Chad's Blog

By Chad Johnson, Executive Chef

As with every menu, we take our inspiration from the ingredients of the season and the classic preparations of the Mediterranean, with a couple of twists and turns along the way. Autumn comes with its own set of unique ingredients; an array of wild mushrooms, orchard fruits, hard squashes, wild game and the list could go on and on. As always, it is difficult fitting all of these amazing items on one menu.

Our dinner and tasting menus will be showcasing many of these ingredients in a variety of preparations. For our first courses, we'll be offering everything from a simple



preparation of Day Boat Scallops with endive and blood orange grenoblaise, to a more complex and assertive dish of Oxtail Ravioli with porcini mushrooms, coffee oil and cardamom consomme. Our entrees will feature everything from grilled spiny lobsters to elk sirloins and a dish showcasing three different preparations of Ellington Ranch Lamb.

Another exciting addition this fall is our new vegetarian tasting menu. Just like our normal six course tasting dinner, the menu will progress from lighter to more aggressive flavors. The vegetarian menus will start with refreshing salads like our autumn Coleslaw with savoy cabbage, figs and a thyme vinaigrette and work its way up to a rich dish of Charred King Trumpet Mushrooms with smoked parsnip, aged Gouda and horseradish.

For a sweet finish, our pastry chefs have created a beautifully balanced dessert menu showcasing the bounty of autumn's harvest. For the chocoholics our Chocolate Marquis with lemon verbena ice cream is as rich and decadent as you can get. If chocolate isn't your thing, then try our spin on the traditional coffee cake; ours is infused with amaretto and served with pears and glazed chestnuts.

For me, the most exciting aspect of our new menu isn't the preparations; it's where our products will be coming from. With the end of summer's blazing heat, our organic farm is back in full swing. In addition to showcasing the work of our farmers, we'll also be serving herbs and vegetables from Urban Oasis Farms and Cahaba Clubs right here in Tampa. It's not always the easiest thing to let farmers and nature dictate our cooking, but I think you'll agree the taste is worth the hassle.

Half Bottles

By Kevin Pelley, Wine Director

Have you struggled at dinner to find a wine that will pair with your chilled oyster appetizer AND Lamb Sirloin entrée? Or a perfect wine to complement a seasonal complement an Autumn Coleslaw Salad to start and a Clam Fricassee for course two? While it seems impossible, there is a delicious and fun solution – order half bottles! However, finding a good selection of half bottles on a wine list is sometimes difficult or not available at all. At SideBern's, we are proud to offer over forty half bottle selections from around the world.

Whether you are looking for a Napa Cabernet Sauvignon, Oregon Pinot Noir, Amaro, red or white Burgundy or a Spatlese or Auslese Riesling from Germany, SideBern's offers both an interesting and diverse selection of white, red and dessert wines in the half bottle format.

Half bottles are perfect for single diners, those watching calories or an affordable consideration in place of a full bottle. A half bottle contains 375ML of wine or 12.7 ounces. This is the perfect amount for two or three people to enjoy a glass. If you have decided to start your evening with the Seared Day Boat Scallops, why not try pairing it with a half bottle of 2002 Latour Meursault-Blagny (\$43)? Next up, Grilled Duck Hearts with Hen of the Woods Mushrooms paired

beautifully with 1998 Simon Bize & Fils Les Bourgeots Sauvigny-Les-Beaune (\$30). Still hungry? Try the Charred Skirt Steak with 2005 PlumpJack Cabernet Sauvignon (\$102). And after dinner, what about a trio of Spanish cheeses – diazabal, Zamarano and Aragones with the complex, sweet and nutty flavored 2004 Alvear de Anada Pedro Zimenez (\$45). Half bottles allow you the flexibility to pair the perfect wine with the dish of your choice and it's a convenient way to sample a wine you may not have tried before, but at half the price of a full bottle. So next time you dine at SideBern's, please consider choosing from the half bottle list and make sure that each course is complemented perfectly!

Tickets Still Available For



Fall Wine Classes featuring
Sommelier Trey Christy

Cheese Talk: A Match Made in SideBern's

By Kira Jefferson, Manager/
Cheese Director

Cooler weather is approaching! With the decreasing temperature, our biological cravings for foods with higher fat and flavor increase. Favorite recipes that require baking and toppings of rich cheese are resurrected from cookbooks that were stored away during the hot summer months. Fanciful daydreams of beautiful holiday cheese platters for celebratory gatherings start to fill our thoughts and the fall harvest offers us pumpkin, squash, apple, potato and zucchini (just to name a few). Not only does the earth naturally bear heartier fare, autumn's cheeses are more lush and deca-



dent too. When longing for these indulgent treats - don't fight it! Trust in us to deliver the perfect autumn cheese plate with individual accompaniments.

Our accompaniments are deserving of their own attention: they are perfectly suited to the cheeses they adorn. Some cheese tastes best with honey, Marcona almonds or quince paste (we use them all), but the arsenal of ingredients and techniques in our kitchen allow us the opportunity to go beyond the traditional.

As the perfect autumn cheeses start to appear on our menu, so do the beautiful chutneys, marmalades, conserves and mostardas that scream FALL! Instead of honey, maple syrup will be paired with soft cheeses like Bellwether Farm's sheep's milk ricotta. For soft ripened cheeses like the Spanish Leonora, a rustic, oil packed sun-dried tomato pairing offers an acidity that provides balance to the velvety texture of this goat's milk selection. Creamy, moist and wrapped in sycamore leaves, Valdeon blue is delightfully paired with sugar-crusted praline bacon; a match providing an unforgettable textural contrast, and a sweet peppery twist that is truly addictive.

Autumn is also the ideal season for compotes of poached pears or apples with cinnamon and nutmeg. Not only are the sensory memories of these ingredients enchantingly satisfying they also create a sweet and savory profile to complement semi-soft cheeses such as Etorki, a sheep's milk from France (one of Chef Chad's favorites because of its doughy, caramel flavor).

The autumn holidays are perfect occasions to experiment with festive cheese pairings. For instance, what would Halloween be without chocolate? Chocolate fig cake or cocoa nibs are the perfect accompaniments for the more pungent Alpine-Style

cheeses like Pleasant Ridge Reserve from Uplands Cheese Company. The acidity and woody, grassy nuances of traditional mountain style cheeses pair well with chocolate. Pumpkin is also a holiday staple for both Halloween and Thanksgiving. The comfort of spiced pumpkin butter translates through a pairing with a hard cheese like real Italian Parmigiano-Reggiano. At the same time, the pumpkin rounds out the intense flavors.

So as fall flavors beckon and as your body naturally starts to crave these perfectly matched indulgences, remember SideBern's is the place to savor each extravagant, delicious calorie.

Fall Cocktails

By Dean Hurst, General Manager

The season of autumn introduces a drastic shift in our day-to-day lives. In a single evening, a jolt of cool, dry air reminds us that we have a beautiful patio with comfortable furniture and strengthens our desire to use it. So what do we drink to usher in this refreshing state of atmosphere? Let's take a look at what we have to work with.

The colors of autumn are vastly red and orange earth tones, so pink drinks are out, but the produce basket is what I am referring to: apples, pears, citrus, and pumpkins. A prime new addition to our cocktail list is the Cider House Ten, which prominently features a perfect fall ingredient: Calvados, an apple brandy made in the north of France. The warm notes of baked apple and subtle hint of winter spice plays perfectly when blended with Tanqueray Ten gin, lemon juice and a few drops of pimento dram.

A perennial SideBern's favorite returns for a sixth year. The Pearfection has been modified to the point of perfection. No, really! Pear Puree, Absolut Pear vodka, St. Germain and a dash of cinnamon makes for a sweeter welcome to the cool weather. We have tried all kinds of vodkas (twist my arm) and this is the best version yet.

Orange juice finds its way into two SideBern's originals: Harvest Moon and Bacchus Rising. The Harvest Moon is a repeat of last year's sleeper hit made with vanilla vodka, spiced pumpkin consomme and fresh OJ. We loved it and that was that. We had no idea how anyone else would feel about it, but here we are for round two!

Bacchus Rising is a test of our creative side. Spurred by the Vinos Jerez sherry cocktail competition, we reached down deep into our bag of tricks to create this treat. SideBern's selection of rare liqueurs led me to use Atholl Brose and a very rare Red Curacao. Starting with dry fino sherry, we built on the flavor profile of sweeter styles, creating a perfect aperitif. Made with food pairings in mind, try this one with seafood or lighter fare before dinner.

Just one more Fire & Ice. I had to have one straightforward, ultra refreshing cocktail for those days when we are reminded we still live in Florida. Pomegranate gives this one a bright red appearance and a tart punch. We balance it with the creamy texture of Diamond vodka, fresh lime juice and a dash of rhubarb bitters. I dare you to have just one!

Grab the nearest person, find your way to our patio and celebrate the day al fresco!

Limited Seating Available For



CONTACT

We are open:

Monday- Saturday 6 - 11pm.
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please visit our website
www.sideberns.com

We hope to see you soon!

