



## SideBern's Presents a New Look, New Hours & New Cocktail Hours

After last year's new paint and new look inside the Dining Room and Brick Room, change has come to the Lounge. We are excited to present an upgraded Lounge area so that you can enjoy a more intimate dining experience with us. The enclosed dining spaces along with the darker wood and sleek walls should offer great respite from the hot Florida weather this summer.

To accompany the changes to the Lounge, we are also pleased to present Cocktail Hours from 5-7 p.m. daily featuring \$6 appetizers from the kitchen and \$5 wine and cocktail specials as well as \$3 beers.

SideBern's will now open from 5-10 p.m. Monday through Thursday and 5-11 p.m. on Fridays & Saturdays. The dinner menu will be available at 6 p.m. and we will offer the full menu until closing. We will remain closed on Sunday evenings.

Please keep in mind that our Group Sales Manager, Jenifer Stephan is happy to assist in any special bookings and that holiday party scheduling begins early. You can contact Jenifer at 813.253.0358 or [jstephan@bernssteakhouse.com](mailto:jstephan@bernssteakhouse.com)

To make reservations, call SideBern's at 813.258.2233 or email them at [sideberns@bernssteakhouse.com](mailto:sideberns@bernssteakhouse.com)

## Chef Chad's Blog

By Chad Johnson, Executive Chef

The changing of each season brings with it a whole new set of ingredients - during summer, we are inspired by chanterelle mushrooms and beautiful squashes, and our focus on cooking techniques and presentation changes too. This time of year our cuisine has a heavier focus on cold preparations, crisp vegetables, lighter seafood courses, and the quintessential summer cooking medium, the grill.

Two of our cold starters that will represent this new focus are our Beef Tartar and Almond Gazpacho. The gazpacho is a silky puree of roasted almonds, lightly seasoned



with sherry vinegar and garlic. Garnishing this refreshing soup will be crispy pieces of fried avocado, a touch of citrus, and poached Key West pink shrimp. The beef tartar will be a blend of hand chopped filet mignon for tenderness and dry aged rib-eye for richness. The tartar will be dressed with fresh orange juice and basil from our farm. To finish we'll be grating Manchego cheese over the top for a salty punch.

My favorites of our new hot appetizers are the Lobster Perogies and Florida Frog Legs. We've taken the classic perogie and given it a refined interpretation by seasoning the filling with mustard and lobster stock. Accompanying the dumplings will be tender pieces of poached lobster and a light saffron broth. The delicate frog legs are being prepared with the classic combination of garlic and parsley. To add a unique spin to this classic we're finishing the dish with a sauce of grilled chanterelles and house-made preserved lemons.

For entrees you can't go wrong with the Pole Caught Tuna. The fish is seasoned with a light dusting of fennel pollen and espelette chile for the slightest bit of spice. Garnishing the tuna will be a spin on a traditional ratatouille that we're seasoning with a puree of herbs from our farm. The finishing touches will be a crispy squash blossom filled with local blue crab and a coriander jus.

To finish you can always select from our extensive and ever growing cheese collection garnished with some classic and some not so classic accompaniments. If you're a real cheese geek like us, then you should try the composed cheese course showcasing Bleu Sunshine Cheese from Winter Park Dairy or our spin on the Gateau Basque with cherries and Petit Basque sheep's milk cheese. If the more traditional sweet finish is what you're looking for then I recommend finishing your meal with a bowl of

sorbet made with basil from our farm and local wild blackberries.

## Affordable & Delicious Summer White Wines

By Kevin Pelley, Wine Director

Now that summer is here and the outside temperatures are soaring, it is the natural time of the year to enjoy white wines with your summer dining. Just as Chef Chad's menu adapts to lighter, summer fare, so too should diners look for crisp, refreshing summer white wines to enjoy with their dinners. SideBern's award winning winelist has over fifty affordable and delicious white wine offerings to choose from for less than \$45 per bottle! From the United States we offer Chardonnay, Sauvignon Blanc, Pinot Gris, Pinot Blanc, Riesling Tocai Friulano, Semillion, Viognier, Rhone blends and more. French wine has slowly become a larger part of the SideBern's repertoire and we now offer affordable white selections from Burgundy, Loire, Rhone and Alsace at or below \$45.00 per bottle. We also feature other global selections from Italy, Spain, Greece, Argentina, Chile, Austria, Australia and New Zealand at these affordable prices.

Have you ever been told that good French wine is too expensive to order when dining out? Let us change your perception with the 2007 Chateau de Sancerre Sancerre, a dazzling white with flavors of citrus, pungent herbs and minerals for \$38. This wine's bracing acidity and herbaceous qualities would be a natural pairing with our Bonne Bouche, a fresh and lemony goat's milk cheese with a soft and creamy texture.

Another favorite is the 2008 Laurenz V. 'Singing' Grüner Veltliner from Austria. Laurenz V's proprietor, Lenz Moser, has winemaking pedigree that stretches back to the 15th century and produces high quality wines at affordable prices. The 'Singing' is a ripe and delicious wine with nectarine, peach and white pepper flavors and a bone dry, mineral finish. At just \$33 per bottle it is a steal and would pair marvelously with Chef Chad's Almond Gazpacho with poached Key West pink shrimp.

So join us for dinner at SideBern's this summer and let us help you find a white wine for your enjoyment. Bon appetite and cheers!

## "Good Day Sunshine"

By Kira Jefferson, Manager/Cheese Director

"Fresh from Florida means just that - Fresh," [www.winterparkdairy.com](http://www.winterparkdairy.com).

In our quest at SideBern's to bring you the best local ingredients possible, we have partnered and established relationships with many Florida farmers, brewers and even a whiskey distiller! Of course my favorite local finding is cheese, and it is with great delight that I introduce you to Bleu Sunshine, a Jersey cow's milk cheese from Winter Park Dairy. Bleu Sunshine is the first raw cheese made in our state (it's true, we can produce more than oranges). We love this cheese so much; we made it our signature blue. You will find Bleu Sunshine throughout our summer menu and on our artisanal cheese list where we have paired it with a decadent currant chutney.

Although Winter Park Dairy started as a citrus farm four generations ago, the freezes



of the early 80's forced the Green family to switch gears. The next phase of the plan to help generate income for the farm was to raise Angus cattle. This was short lived, as owners David and Dawn-Taylor Green quickly realized the "meaningless life of a beef cow" was "not (their) kind of farming". They sought a more meaningful relationship with the animals, and now they tend to every need and whim of their Jersey cows. You can taste the animal's bliss and harmony in the final product.

What is so wonderful about this cheese (other than it is made in Florida at an awesome dairy)? Bleu Sunshine is handcrafted in very small batches. Winter Park Dairy uses the freshest raw milk product that can legally be purchased and then ages the wheels 60 days. You will notice the cheese has a slightly yellow tint due to the high butterfat content. Each wheel is truly artisanal varying slightly in texture, flavor, color and size but never disappointing in quality. Bleu Sunshine is mild with a balanced richness and saltiness, and it sings with flavor! Each bite will leave you gratified and sunny!

So join us at SideBern's this summer for some local "sunshine" of another kind. You won't be disappointed!

## Pouring On the Beer & 'Q with Bell's Brewery on July 15 at SideBern's

By Dean Hurst, General Manager

SideBern's summer Beer & BBQ series is rolling; our second event, scheduled for July 15th is coming up quickly. With Chef Chad at the helm, our patio becomes the backyard BBQ you wish your neighbor had.



Maybe you're wondering, why do we have a BBQ series anyway? Well, several reasons come to mind. First, beer and food pairings are quite popular and more and more common. Since we didn't want to mirror our already scheduled seasonal wine dinners, we created these casual events to allow you, our guests, to explore the world of beer and food more thoroughly. Also, beer drinkers can be fickle (or is it slightly ornery?) and we wanted to create a casual event to demonstrate how more than one beer can effectively complement beef ribs, grilled game meats or even fish.

Beer has great overall flexibility. The simple rules that apply to wine simply don't work with beer. A light colored IPA can pack a serious punch of hops and funk, like Sierra Nevada's Torpedo IPA. Darker beers can balance high alcohol and sweetness with laser precision. There is no better example of this than Bell's Expedition Stout. Dark as night on a new moon with layers of complexity that finish slightly sweet, this ale pairs well with hard cheeses, pork chops or chocolate sponge cake.

A beer list can be a tricky read! There are so many styles to choose from, produced by a seemingly endless amount of breweries. How do you pick your next whistle wetter? First is the tried and true method of picking what you know. Then there is the adventurous step into the unknown, which is easy with all the new labels popping up lately. At our BBQs you can try several different beers without obligating yourself to a whole beer just for tasting. Taste a little of this with a little of that, and then start all over. It's beer pairing boot camp for your palate.

Come out on July 15 to taste Michigan's finest - Bell's Brewery - paired with Florida's own grass-fed Deep Creek Ranch Beef and later taste Sierra Nevada and a host of seasonal brews for the finale in October. The beers will cool you down and showcase themselves as Chad and his culinary team create BBQ fireworks from our own local Florida farms.

## CONTACT

Opening at 5 daily.  
Friday & Saturdays until 11.  
813.258.2233  
please visit our website  
[www.sideberns.com](http://www.sideberns.com)