



## Chef Chad's Blog

By Chad Johnson, Executive Chef

Autumn is a very exciting time for the kitchen at Sidebern's. The focus of our food turns from the lighter cuisine of summer, to more rustic preparations showcasing braised meats, orchard fruits, game birds, and much more. In addition to the stylistic shift in our cooking, autumn brings with it the beginning of harvest season for our local farmers, which is without question the greatest influence on our cuisine.

Of all the first courses we offer, our dish of grilled quail captures the essence of autumn and the local farm scene all on one plate. The quail is simply grilled, which gives the delicate bird a smoky richness. To offset the richness we're garnishing the dish with a salad of raw autumn squash from Hunsader Farm dressed with honey from Hi-Hat Ranch and a touch of champagne vinegar. A dollop of Crescenza cheese from Bellweather Farms brings a pleasant tanginess to the plate. To finish the plate we drizzle vinaigrette infused with our house made pancetta, which we make with pork from Palmetto Creek Farm.

This time of year the Florida waters are full of gorgeous yellow-tail snappers, which I personally believe are one of the best local



fish to work with. We're cooking the fish a la plancha, which results in a delicious crispy skin and succulent moist flesh. To garnish the fish we'll be making 'cous cous' with cauliflower grown on our own farm. The 'cous cous' is nothing more than grated cauliflower seasoned with Moroccan spices and pine nuts, but cooked in a way that the appearance and texture mimic that of real cous cous. The top the fish, we add a crisp salad of arugula, also from our farm, and shavings of orange zest which bring an acidic brightness to the plate. The dish is finished with a brown butter sauce that is perfumed with pomegranate molasses and fresh mint.

For your autumn dessert, I would recommend our Warm Bread & Butter Pudding. Inspired by a traditional English pudding, we slowly bake house made brioche with a rich custard that's been seasoned with Palm Ridge Florida whiskey. To finish the plate a decadent scoop of maple vanilla ice cream. Simple, comforting, and prepared with local ingredients, the perfect finish to our fall menu.

## Autumn Wines

By Kevin Pelley, Wine Director

Autumn has arrived and so has a time for slightly richer, heartier more rustic wines with greater tannins and more structure to pair with the braised meats, game and the heartier flavors of autumn coming from our kitchen. Autumn is an exciting time of the year for red wine lovers, as it signals a return to bold, earthy and rich red wines that don't seem as appealing in the summer months.

Gattinara is a wine that is ideal for autumn. Gattinara is the commune in northern Italy's Piedmont region where a local clone of the Nebbiolo grape varietal, called Spanna, is produced. The wines exhibit all the classic characteristics of Barolo or Barbaresco including a highly perfumed nose of dried flowers, savory herbs, truffles, mushrooms, and a dry finish, but without the excessive tannins. The best producer in the region is Travaglini. Here at SideBern's we offer two selections from this legendary producer – the 2001 Gattinara (\$72) that is silky, earthy and aromatic and the 2000 Gattinara Riserva (\$96), which sees an additional year of oak aging. Either offering would be an ideal pairing with the grilled quail, from our new autumn menu, with its smoky flavors and accented by the dollop of Crescenza cheese.

One exciting new addition to the SideBern's winelist is the 2008 Bogeda Numanthia Termes (\$54 or \$12 per glass). Bogeda Numanthia is a state of the art winery in Spain's Toro region that boasts old vine Tinta de Toro, the local clone of Tempranillo, with some vines exceeding 140 years in age! The result of these old vines is an intense wine with flavors of ripe plum, blackberries, tar, smoke and cocoa that would complement

Chef Chad's Potato Gnocchi with Braised Beef Shank perfectly!

We look forward to seeing you soon and sharing some of our favorite autumn wine recommendations!

## Let us Cater to your Cheesiest Needs this Holiday Season

By Kira Jefferson, Manager/Cheese Director

Finally the humidity has subsided, the days are shorter and the best time of year to be a Floridian is upon us. Our opportunity to enjoy these few perfect days is short. Soon the arctic chill from the North will reach its icy fingers into our Southern paradise. For now, enjoy autumn and its seasonal bounty while thinking ahead to the events you will be holding, and how SideBern's and Bern's Fine Wines and Spirits can help you host the perfect party.

Whether you are throwing a soiree to celebrate football, Oktoberfest, Halloween, Thanksgiving, Hanukkah, Christmas or Kwanzaa; our team can put together a cheese compilation paired with culinary delights and well-matched libations. Of course you are always welcome to indulge and enjoy our expert pairings inside the restaurant with groups of any size, but don't forget our cheeses are for sale at retail prices at Bern's Fine Wines and Spirits. That's right, you can take them home with you too!

Our current retail list contains twenty-five selections from all over the world. User-friendly favorites like Detroit Street Brick (a creamy goat's milk cheese studded with green peppercorns), Coolea (an Irish farmhouse Gouda with lingering notes of whiskey), and Blue Sunshine (a local favorite handcrafted at Winter Park Dairy) are perfect selections for large groups. We have accompaniments available to garnish your cheeses as well. Let us package some Florida farmed honeycomb, Marcona almonds from Spain, or gourmet olives that have been marinated in thyme, orange and chiles. If you know Chef Chad you are aware he always keeps charcuterie on hand. Unique products like honey sweet dry-cured ham known as Serrano and a musty tender air dried beef called Bresaola are just two examples of charcuterie available for your next function. And please, don't forget



the wine! Our wine shop team can hand pick the very best selections to go with your cheese choices. Your guests will be amazed at the way your cuisine sings with the wines you are serving.

Whether you decide to host an event with us at the restaurant and/or at your home this upcoming holiday season, remember to utilize our talents! We have all your needs covered: the cheese, the accompaniments, the wine and the experts.

## Autumn Spirits

By Dean Hurst, General Manager

Autumn brings cool weather and a thirst for the darker spirits. Sipping on a slug of whiskey is a rite of passage from the sticky days of summer to the beautiful dry days that mark the coming of fall. Call me sentimental. This is my favorite time of year for my favorite spirits. Let me introduce you.

Most of us know some form of whiskey; some enjoy the sweetness of bourbon while others prefer the smokiness of scotch. I like rye whiskey. It's a marriage of the two, with a bit of spice to mark a true difference. We carry several, including Old Overholt and Tuthilltown's Manhattan Rye. Overholt is subtle and slightly sweet, perfect for sipping or making cocktails. Tuthilltown's expression takes a more robust approach with fresh rye bread aromas and spice, melting into a smooth finish that lasts for several minutes. Perfect for toasting the season and warming the insides!

The best values in quality spirits are easily found in the rum category. Often overlooked, well-aged rums are abundant and quite delicious. Made predominately from the by-

product of sugar production, rum is inexpensive to produce, leaving room for extended aging without the wallet crushing price tag. We have a diverse selection of 16 rums from around the Caribbean, with all but two at \$12 or less.

Tequila requests a higher price tag, and rightfully so. Agave plants take 8 to 12 years



to fully mature. This simple fact, along with increased demand, has driving prices up. Fortunately, the proof is in the bottle with sublime spirits packed with complexity. Jose Cuervo Reserva de la Familia Blanco is an outstanding example of fresh, bright agave flavors. Don Julio 1942 folds layers of the aged spirit with subtle oak, vanilla and spice that hold on the palate. For a truly decadent experience, try Herradura Selección Suprema. Aged over three years, this tequila drinks like the finest Cognac or single malt!

There are many more worthy of writing about, but I could ramble on for far too long! These are just a few to whet the appetite. Of course we have cocktails made with these, if straight spirits are not your fancy. Either way, try something new while the weather holds. You just might be surprised how enjoyable a new discovery can be when found at the right moment.

Also, we have a tequila dinner on Friday, October 22nd with Milagro Tequila and their brand ambassador, Jaime Salas. Jaime brings a wealth of knowledge on the subject and will walk the diners through a one of kind experience with 6 courses of Chef Chad's cuisine!

## Bern's Fine Wines & Spirits 2010 FALL WINE CLASSES

On selected dates this fall, come join Bern's Steak House Sommelier, Trey Christy as he presents the fall wine class series. Each date serves 7 wines paired with cheeses for \$40/ per person with an educational presentation of the profiled wine.

Monday, October 11, 2010

French Wines 101

To many wine lovers, France represents the first and last word in the history of fine wine. In this class we'll enjoy a whirlwind tour of French wine and culture, exploring the vines and terroir that give birth to some of the world's greatest white and red wines.

Monday, October 18, 2010

Germany

Don't be confused by that scary German wine bottle! Come along on our journey through the great vineyards of Germany, and we'll explore why her wines are easy to understand, and very easy to love!

Monday, November 1, 2010

Spanish Wine 101

Spanish wine is enjoying a quality revolution that has changed everything from the vineyard to the table. We will compare and contrast traditional and modern Spanish wines, and revel in the beauty and power of each!

Monday, November 8, 2010

Dessert Wines

Dessert Wines- Delicious, sweet wines are produced in every corner of the globe, and from a multitude of different grape varieties. In this class, we will uncover the production techniques and unique climactic conditions that combine to create the succulent wines of Sauternes, Tokaji, Port and others!

Classes will be held inside the wine shop. Classes are \$40 per person, plus tax. Seating is limited, so reservations are required & may be secured with a credit card by calling the wine shop at 813.250.9463 or [kpelley@bernssteakhouse.com](mailto:kpelley@bernssteakhouse.com).

## CONTACT

Opening at 5 daily.  
Friday & Saturdays until 11.  
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