



## Chef Chad's Blog

Where's the Dim Sum? What happened to my favorite salad? No salmon? No asparagus? All questions I've heard on more than one occasion. The last year has brought many changes to SideBern's; a new Chef, new style of cuisine, new menu format. As we've learned, change isn't easy, especially in a restaurant. So why do it?

Food is very personal. What one person loves, another doesn't. Never is this statement truer than referring to chefs. As a chef, I can only cook food that speaks to me. Food that has a personal connection. The food I want to eat. Every guest that comes to SideBern's expects a great meal, and the only way for us to deliver that is to cook and serve what we believe in!

Our cuisine is heavily influenced by the Mediterranean region. Whether it's a modern take on a classic dish, or a unique use of indigenous ingredients, the flavors, preparations, and styles of cuisine from this region are vast and inspiring. We utilize many cooking techniques to produce our food, some very modern, others very old. What matters is the end result. Sometimes it's using a charcoal grill, for others it's an immersion circulator. None of what we cook at SideBern's is done to showcase a technique, rather we use the technique to



showcase the ingredients.

Small farm, sustainable, artisanal, and my favorite, "seasonal" are all buzz words in the restaurant industry. Unfortunately, these phrases have become marketing tools and have lost their true meaning. Here, we take these concepts of cooking and dining to heart. If you've ever had a strawberry straight from the fields in March, then you know the supermarket varieties in November may as well be another fruit. Asparagus in December? Sure it's available and tastes decent, but who wants to eat just decent? Why not wait until spring and eat delicious asparagus? We apply this concept to all of our ingredients. It's not always the easiest thing to let time and nature dictate your cuisine, but the sacrifice pays off in the flavor!

## Early Spring Menu

This time of year provides for exciting menu possibilities with the final touches of winter's rich, bold flavors blending with the beginning of spring's



refreshing lightness. Asparagus, morels and many of the other classic fruits and vegetables of the season will be showing up daily in our kitchen. Spring lamb, suckling pig, and house cured ham chops will be offered. "Hook and line" halibut will be paired with razor clams. Wild caught salmon from the Columbia and Yukon Rivers will be featured in a number of dishes. Our spring Fricassee will showcase the bounty from our organic farm, and other farms we work with. And for a sweet finish, our pastry chefs are working with exciting citrus like Meyer Lemons, and of course, local strawberries. To see our spring menu click here.

## Seasonal Wines

March, April and May are beautiful months in Florida. Cool breezes, blue skies, spring showers, flowers in bloom, bees buzzing... it is no wonder people from around the country flock to the Gulf Coast to enjoy this season. As seasons change, so does one's natural desire for lighter, fresher and more thirst quenching wines during spring. The SideBern's wine list features a vast selection of these refreshing Spring inspired wines from around the world that have been chosen to marry with and complement Chef Chad Johnson's modern Mediterranean cuisine.

Whether your preference is a glass, half bottle or full bottle, you will find the perfect wine to celebrate the season. Crisp, lighter bodied, fruity, high in acidity and minimal or no oak aging are some attributes of the perfect seasonal wines. Citrusy and herbaceous New Zealand Sauvignon Blanc, mineraly Italian Pinot Grigio, dry Washington State Riesling, aromatic Albarino from Spain and dry Rose from around the world are just a few recommendations. Red wine lovers need not fear, as lighter bodied, less oaked and fruity reds are in abundance, too. Fruity Oregon Pinot Noir, bright and fresh Barbera and spicy Cote du Rhones are ideal red's for this time of year. So come

celebrate spring at SideBern's with "hook and line" halibut accompanied by ricotta herb ravioli, asparagus, razor clam broth with New Zealand Sauvignon Blanc or Moroccan spiced duck breast, confit 'bisteeya', carrot, whipped pomegranate tea with Oregon Pinot Noir.

## Spring Cocktails

It can be quite the challenge to compete for attention in a restaurant like SideBern's. The focus tends to be on the food first and then the wine list. Tough crowd and rightfully so!

We made an effort to combine Chef Chad's culinary principles with classic cocktail disciplines. Together, they work seamlessly to create a drink list diverse with flavor and made from the freshest, seasonal ingredients. We created 5 original cocktails inspired by the spring harvest, as well as variations of timeless classics with a stamp of SideBern's originality.

Strawberries and rhubarb are a timeless food pairing that is the base for a drink we call the RumBerry. The perfect sweet and sour balance to pair with Kilo Kai



Spiced Rum's peppery profile. Take away the strawberry and you have the bright pink juice of the rhubarb with racy fruit acidity and tartness. We turn this into the Belvedere Pink Panther; a lively martini with an eye catching pink hue. Ty Ku liquor adds layers of fruity, citrus notes to make this the perfect start to a Spring evening on our patio!

## The Art of Fromage

Spring is a wonderful season for cheese! Our current artisanal selection has an array of luscious sheep, goat and cow milk cheeses. Next time you're in, ask for Kira to help you put together your own special cheese plate.

## CONTACT

We are open:  
Monday- Saturday 6 - 11pm.  
813.258.2233  
www.sideberns.com