



## A Seasonal Taste

### The Bounty of Summer

Masi, Robert Foley, Bell Cellars, Cakebread, the list could go on and on. We've had the honor of hosting many dinners at Sidebern and Bern Fine Wine & Spirits



showcasing some of the best wines in the world complemented by our cuisine. This month Sidebern will begin our A Seasonal Taste series of dinners. For July's dinner, the stars of the show will be the amazing produce of summer. By starting with the food as our inspiration, wine director Kevin Pelley, has been able to source an array of unique and bold wines from around the globe to complement each course. We hope you'll be able to join us July 16th in our Brick Room for a night of outstanding food and wine.

### The Menu

**Watermelon** - bay scallop, ham, poppy seed vinegar

-2003 Juve Y Camps Cava Brut Nature Reserva, Spain

**Heirloom Tomato** - black olive, cucumber, feta ice cream

-2006 Vatisstas Assyrtiko, Greece

**Sweet Corn** - black bass, squid, coconut saffron

-2006 Newton Unfiltered Chardonnay, Napa

**Chanterelle Mushrooms** - roasted quail, foie gras chicken liver, rillettes, tarragon

-2004 Gianfranco Alessandria Barolo, Italy

**Pole Beans** - old smoked wagyu skirt steak, black garlic, paprika potato

-2005 Catena Alta Cabernet Sauvignon, Argentina

**Cherry, Porcini, Fig** - cana de oveja, tomme de crayeuse, saint agur

-2001 Beronia Rioja Gran Reserva, Spain

**Peach** - pine nut chew, mascarpone, Marsala, white chocolate

-2006 Maculan Dindarello Moscato, Italy

You can purchase tickets for A Seasonal Taste online at [www.bernsfinewines.com](http://www.bernsfinewines.com). Tickets are \$125 per person all inclusive.

### SideBern's Summer Menu

Normally when I change the menu for the restaurant it's a gradual process, a couple of dishes one day, a few more the next. Our newest menu came about much differently. Renovating for a week meant walking into an empty kitchen; no meat, no fish, nothing but bare shelves.

We've taken this opportunity, to change all of the dishes: 57 savory courses, 12 cheeses, and 6 desserts in total at my last count.

As always, the products of the season drive our menu, but with summer, the way we prepare them also plays a large role. Cold preparations, light vinaigrettes and crispy vegetables have all found their way on the menu in numerous applications. For our first courses we're offering refreshing combinations like Melon Gazpacho with blue crab, argan oil and radish sprouts, or a simple Peach Salad with almonds, sheep's milk ricotta cheese and tender butter lettuce.

For entrees, nothing is a truer expression of the season than the Big Eye Tuna a la Plancha with squash and eggplant finished with a puree of aromatic herbs from our farm.



Few things remind me more of summer than the smell of a charcoal grill, our Skirt Steak with braised pine nuts, tomato and trumpet royale mushrooms is a refined take on the classic backyard barbecue.

This is also my favorite time of year to work with fruits; cherries, figs and berries are all at their peak of perfection. Our new desserts showcase all of these items. The Cobbler is a modern spin on the classic comfort food, with sweet blackberries and blueberries garnished with a brown butter crumble, basil and sweet corn ice cream. Yes, I said corn ice cream: trust me you'll be hooked. A unique change to our dessert

menu is the addition of composed cheese plates. If you can't decide between finishing your meal with a sweet dessert or a cheese plate, then you can try the Great Hill Blue Cheese Terrine, with glazed cherries, pistachio crisp and honey Dijon ice cream. I know another weird ice cream flavor. If you're looking for a more traditional bowl of frozen refreshment, our pastry chefs are also making melon sorbet, roasted pineapple ice cream and Meyer lemon frozen yogurt.

### Summer Cocktails

Summer is here and I need a drink; something that will cool me down and refresh my palate. One that erases the heat and delivers me to that comfort zone found only in the presence of a perfect cocktail. We have looked to the summer bounty of fruits, and to the past, to write a new list of libations for your summer enjoyment.

The One Eyed Bee blends Tombo Sochu, muddled raspberries and a house cardamom honey served over ice. Sochu enjoys success in New York and California and has finally found its way to the Sunshine State. The 24% alcohol of this spirit creates a light, bright and perfectly refreshing ode to summer. A truly unique libation.

Our Sapphire SideStep will make you rethink your opinion of gin; its popularity is on the rise! Bombay Sapphire is the jumping off point combined with lemon juice and a simple syrup made of blueberries, lavender and cinnamon. You know the gin is there, but your palate is too busy to notice, as it works through all the wonderful botanicals and fruit flavors.

And why fix what isn't broken? Aperol, the lighter, sweeter cousin of Campari,



Italy's bitter liqueur of great fame, is featured in the Aperol Spritz. Aperol's signature cocktail. Prosecco adds personality to this terrific summer aperitif: paired with our foie gras rilette and you are in for a seesaw of flavors and textures balanced on the bitter, sweet backbone of this European favorite.

Also this summer, bartenders across the country are turning the pages of history for new found inspiration. America was, pre-Prohibition, the center of the cocktail world; where the foundation of modern mixology was laid. One creation from the 1800's is called the Daisy; father of the Sidecar, Margarita and Cosmopolitan. This cocktail consisted of a basic mix of a spirit, a liqueur, fruit juice and simple syrup. Most cocktails stem from this timeless formula.

We give a wink at these cocktail classics with drinks like our Cherry Naugle: a twist on the Sidecar, with 44 North's Rainier Cherry Vodka replacing Cointreau. Brandy and cherry flavors are often found together in the kitchen, so why not in a martini glass? Fresh lemon juice adds acidity, which beckons the next sip, and a house made maraschino cherry will have you racing to the bottom.

When you think of a Daiquiri, most of us usually think of a frozen libation with tropical fruit and an umbrella, but the original Daiquiri is nothing like the modern day version. The first Daiquiri was flavored with grenadine and fresh lime juice. That is it! For our seasonal Daiquiri, we have substituted red Curacao from Bern's cordial list for the grenadine and used Mount Gay's XO Rum instead of a light rum. The XO Daiquiri is both refreshing and richly layered with molasses, citrus and hints of island spice. A perfect summer libation!

Come join us in the Lounge or on the Patio for some red hot cocktails this summer!

### A Storm's A-Brewin

This time of year, afternoon downpours and armies of mosquitoes mar events such as picnics and barbecues. And sadly, the word "storm" reminds us all too easily of being glued to the TV to see exactly where the next hurricane is projected to hit, instead of inspiring a craving for homemade ice cream. This summer at SideBern, we are intent on providing a

siesta from the hot listlessness of the season by pampering your palate and satiating your cravings.

No one knows a siesta better than the Spanish, whose talent for relaxing is topped only by their talent for producing some of the most fantastic cheeses, sausages and hams. Two sheep's milk cheeses often enjoyed in the Mediterranean will appear on our list this summer. One of my favorites is Torta de la Serena from Extremadura. This very creamy cheese is cooked at a low temperature with cardoon rennet. The result is an unctuous paste with a fresh, woody flavor. Torta de la Serena is traditionally served with the top cut off and its pudding-like texture exposed so it can be scooped up with chorizo. Chorizo is a cured pork sausage you can find on our charcuterie menu, accompanied by a tart, golden raisin relish.

Idiazabal is our second sheep's milk cheese (not the ninth named storm of the season) and hails from the Pais Vasco. Although made year round, the best production is in May when the sheep graze on spring pastures. This product finds its way to the States right about now, making it a summer treat for us! Idiazabal smells of soft smoke and fudge. It has a sharp acidity and pairs perfectly with the finely marbled, hard to acquire Jamon Iberico currently making an appearance on our charcuterie menu. Jamon Iberico is a delicacy only produced in Spain and just became available in the United States in 2008. Real Iberico has a smooth texture and rich savory taste due to the high consumption of acorns in the diet of the Pata Negra (black footed pigs) used to make this ham.

So pull yourself away from the weather report and stop by SideBern and enjoy our cheese and charcuterie selections! Turn the word "storm" into a pleasurable experience again and finish your evening with a scoop of frozen blackberry yogurt, green apple sorbet or sweet corn ice cream. We are sure to electrify your taste buds while providing shelter from the storm.

### Summer of Loring Pinot Noir:

#### Loring You In For a Glass

This summer we are thrilled to offer several single vineyard Pinot Noirs, for a by-the-glass selection, from one of California's best and most critically acclaimed producers Brian Loring and the Loring Wine Company. Loring is a self-professed Pinot Freak who caught the bug in college while working at a wine shop and tasting great red Burgundy. After learning from his mentor at Cottonwood Canyon, Brian began making his own wine from some of America's finest vineyard sites including Santa Rita Hills,



Santa Lucia Highlands and Oregon's Willamette Valley. During the summer months, SideBern will offer glasses of a different single vineyard Pinot Noir by Loring from highly sought after vineyards such as Garys' Rosella, Shea and Clos Pepe.

Brian Loring believes great wine is made from great fruit. Part of his philosophy is allowing the vineyard owner to choose when the fruit is harvested. Usually winemakers make this decision, however, each year Brian makes about twelve different single vineyard wines and he believes that by allowing the vineyard owner decide results in dramatically different wines and an interesting experience for the consumer. This belief has paid off, as Loring was named one of the "Magnificent 30 Pinot Noir Producers in California" by Wine Spectator magazine in 2006. Join us this summer for a glass of one of Brian Loring's unique and delicious wines!

### CONTACT

We are open:

Monday- Saturday 6 - 11pm.

813.258.2233

please visit our website  
[www.sideberns.com](http://www.sideberns.com)

We hope to see you soon!

