

# The Atlantic Inn

*presents a*

## Jordan Wine Dinner

**J Sparkling Rosé ~ n/u**

*( paired with )*

*housemade salmon Gravlox with horseradish cream and crostini*



**Jordan Chardonnay, Russian River Valley ~ 2003**

*( paired with )*

*chilled smoked lobster with melon salad, walnuts and a citrus dressing*



**Jordan Cabernet Sauvignon, Sonoma County ~ 2001**

*( paired with )*

*peppered duck breast with quinoa, spinach and a cherry ragout*



**Jordan Cabernet Sauvignon, Sonoma County ~ 1999**

*( paired with )*

*tournedos Rossini with spaghetti squash, fava beans, yukon gold potatoes and a red wine jus*



**Jordan Rivière Russe, Alexander Valley ~ 1985\***

*( paired with )*

*apricot custard tart with toasted almonds*

*\*: available only at Jordan hosted dinners on a limited basis*



**\$75 per person**

*(tax and gratuity will be added)*

*Edward V. Keen  
Executive Chef*

*Dan Puglia  
Sous – Chef*

*Linda Condinone  
Pastry Chef*