

# *The Atlantic Inn*

*and*

## *Rosenthal Wine Group*

### *"Tour de France" Wine Dinner*

*Saturday, June 20th, 2009*



*Cramant Grand Cru "Guy Larmandier" Blanc de Blanc n/v*

*(paired with)*

*Oyster In Shell*

*with brown butter-citrus gelée and crisp shallots*



*Lucien Crochet Sancerre, 2007*

*(paired with)*

*Seafood Mousse Boulade*

*poached trout, shrimp and bay scallops with baby frisée and grapefruit*



*J.A. Ferret Pouilly Fuissé "Les Sceles", 2006*

*(paired with)*

*Veal Sweetbreads*

*pan seared, with wild mushroom savory bread pudding, roasted garlic and apple leather*



*Domaine Jean-Marc Morey, Santenay Rouge "La Comme Dessus", 2005*

*(paired with)*

*Duck Breast*

*lightly smoked and pan crisped with baby vegetables, gougères, rilette and a black currant beurre rouge*



*Domaine Monpertuis, Chateauneuf du Pape "Cuvee Classique", 2006*

*(paired with)*

*Lamb Loin*

*medallion with house made lamb sausage, pommes gratin dauphinois, tomato-mustard braised parsnip, fig and black walnut*



*Domaine de Fenouillet, Muscat de Beaumes de Venise, 2007*

*(paired with)*

*Peach and Apricot Tarte Tatin*

*with rose infused honey and toasted almonds*

*\$80 per person*

*(tax and gratuity not included)*

*Aaron Wisniewski*  
*Sous Chef*

*Daniel Puglia*  
*Executive Chef*

*Linda Condinone*  
*Pastry Chef*