

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