

# *The Atlantic Inn*

and

## **Slocum & Sons of Rhode Island**

*present a champagne and hors d'oeuvres pairing  
featuring the world renowned fine champagnes of*



### *Ultra Brut*

*paired with  
oyster on-the-half shell*

### *Brut Non-Vintage*

*paired with  
stuffed littleneck with bacon and beurre blanc*

### *Cuvée Rosé Brut*

*paired with  
braised short-ribs*

### *Brut Vintage 1995*

*paired with  
seared scallops with coconut lemongrass*

### *Grand Siècle 'La Cuvée'*

*paired with  
roast chicken with black truffle risotto*

### *Grand Siècle Alexandra Rosé - 1997*

*paired with  
pan seared duck with cranberry relish*

### *Demi Sec*

*paired with  
profiteroles with strawberry mousse and Gianduja*

*Daniel Puglia  
Sous Chef*

*Edward Moon  
Executive Chef*

*Linda Rondinone  
Pastry Chef*