

The Atlantic Inn

and



present a

"Champagne Tasting"

Brut Royal ~ n/v

(paired with)

warm oyster with lemon walnut butter



Brut Rosé ~ n/v

(paired with)

strawberries sautéed in brown butter



Brut Apanage ~ n/v

(paired with)

seared scallop wrapped in nori



Brut Vintage ~ **1995**

(paired with)

wild mushroom vol-au-vent



Cuvée Louise ~ **1990**

(paired with)

braised veal shoulder with caramelized onion risotto and almonds



Pink "POP" ~ n/v

(paired with)

pear and shallot stuffed profiterole

\$35 per person

(tax and gratuity will be added)

Dan Puglia
Executive Chef

Linda Bondinone
Pastry Chef