

The Atlantic Inn

and

E. Guigal

present

Northern Rhone Wine Dinner

Thursday, September 16, 2004 ~ 7PM

Cotes Du Rhone '03 (*Rose*)

(*paired with*)

Le Marechal gougères



Condrieu '02

(*paired with*)

sautéed monkfish with lobster sauce



Gigondas '01

(*paired with*)

roasted guinea hen with potato sticks and caramelized pearl onion jus



Chateauneuf du Pape '95

(*paired with*)

foie gras au torchon, frisée and chanterelles in a reduced cream jus



Cote Rotie '91

(*paired with*)

grilled rack of lamb with potato gratin, spinach and fig sauce



Hermitage Rouge '99

Hermitage Blanc '99

(*paired with*)

specially selected cheese comparison



Domaine des Baumard

Quarts de Chaume '99

(*paired with*)

apple and almond pithiviers with crème anglaise



\$65 per person

(tax and gratuity will be added)

Edward J. Noon
Executive Chef

Dan Puglia
Sous - Chef

Linda Condinone
Pastry Chef