

QUINTESSA
and
The Atlantic Inn
"An Evening With Quintessa"
Friday, July 7, 2006



Quintessa "Dragon's Terrace" Cabernet Sauvignon ~ 2004

(paired with)

Chilled Peppered Duck Breast
with frisée, duck cracklings and a warm tomato sauce



Quintessa "Cruz del Sur" Cabernet Sauvignon ~ 2004

(paired with)

Seared Black Cod
with swiss chard, quinoa, hazelnuts and a prune demi-glace



Quintessa "Corona Sur" Cabernet Sauvignon ~ 2004

(paired with)

Braised Lamb Shank
with Parmesan risotto, dandelion greens and crispy onions



Quintessa, Rutherford, Napa Valley ~ 2001 and 2002

(paired with)

Open Faced Grilled Ribeye Sandwich
with comté cheese, roasted tomato, cipollini onion relish and jus

and

Spiced Plum Cobbler
with bittersweet chocolate house-made ice cream

\$95 per person

(tax and gratuity not included)

Daniel Puglia
Sous Chef

Edward V. Keon
Executive Chef

Linda Bondinone
Pastry Chef

www.atlanticinn.com