

*The Atlantic Inn*  
and  
*Segehesio Family Vineyards*

*Arneis 1999*

(Keyhole Ranch, Russian River Valley)  
*(paired with)*

*Baked, sorrel wrapped cherry stone*



*Pinot Grigio 1999*

(Keyhole Ranch, Russian River Valley)  
*(paired with)*

*Salad of mixed beans, arugula, fresh parmesan and a port basil vinaigrette*



*"Keyhole Ranch" Pinot Noir 1999*

(Russian River Valley)  
*(paired with)*

*Peared salmon with salmon bacon and a berry-orange sauté*



*Barbera 1999*

(Mendocino County, Redwood Valley)  
*(paired with)*

*Hot smoked squab with braised salsify, roasted shallots and oven dried cherries*



*"Home Ranch" Zinfandel 1999*

(Alexander Valley)  
*(paired with)*

*Braised lamb shank, osso bucco style with rabe, spicy papardelle and lamb jus*



*Pangiovese 1999*

(Alexander Valley)  
*(paired with)*

*Pecorino Toscano with fig vinegar*

✦ *Dessert* ✦

*OMAGGIO 1998*

(Home Ranch Estate, Alexander Valley)  
*(paired with)*

*Omaggio poached pear tart*

*Coffee, Tea and Petits Fours*

*(a selection of after dinner wines, brandies, single malt scotch, espresso and cappuccino are available for an additional charge)*

*\$70 per person*

*(tax and gratuity not included)*