

The Atlantic Inn

and

Jed Steele ~ Wine Maker & Owner

Steele Wines Inc.

Wednesday, May 21st, 2008

Writer's Block Roussanne 2006 (paired with)

Warm Oyster on the Half Shell



Steele Luvee Chardonnay 2006 (paired with)

Diver Scallops

poached in beurre fondue, lemon scented with chervil chips



Steele Cabernet Franc Rose 2007 (paired with)

Pan Fried Tomato

with a micro green salad and oregano infused olive oil



Federal Hill Lily 2005 (paired with)

Bruschetta

with cannellini bean and capocola



Steele Durrell Vineyard Pinot Noir 2004 (paired with)

Game Bird Ballotine

stuffed with cepes and served with wild rice and a marjoram jus



Writer's Block Syrah 2005 (paired with)

Grilled Flank Steak

served with a potato cake, braised greens, poblano sofrito and a mole broth

✦ *Dessert* ✦

Steele Late Harvest Chardonnay 1997 (paired with)

Strawberry Ice Cream Bombe

with toasted almond amaretti

Coffee, Tea and Petits Fours

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

\$80 per person

(tax and gratuity not included)