

The Atlantic Inn

presents a

Jordan Wine Dinner

J Sparkling Rosé ~ n/u

(paired with)

housemade salmon Gravlox with horseradish cream and crostini



Jordan Chardonnay, Russian River Valley ~ 2003

(paired with)

chilled smoked lobster with melon salad, walnuts and a citrus dressing



Jordan Cabernet Sauvignon, Sonoma County ~ 2001

(paired with)

peppered duck breast with quinoa, spinach and a cherry ragout



Jordan Cabernet Sauvignon, Sonoma County ~ 1999

(paired with)

tournedos Rossini with spaghetti squash, fava beans, yukon gold potatoes and a red wine jus



Jordan Rivière Russe, Alexander Valley ~ 1985*

(paired with)

apricot custard tart with toasted almonds

**: available only at Jordan hosted dinners on a limited basis*



\$75 per person

(tax and gratuity will be added)

*Edward V. Keen
Executive Chef*

*Dan Puglia
Sous - Chef*

*Linda Condinone
Pastry Chef*