

# The Atlantic Inn

and



present

## Samuel Smith's

~ 7PM ~

### Organic Lager

*(paired with)*

*warm Welsh cheddar with sunflower seeds, light mixed greens and a pink lady glazy*



### India Ale

*(paired with)*

*fish and chips with a curry tarter sauce*



### Organic Cider

*(paired with)*

*veal crepinette with a grilled apple, sage and onion jam*



### Rut Brown Ale

*(paired with)*

*braised pork rib with bulgur wheat, chestnuts and honey powder*



### Taddy Porter

*(paired with)*

*wild boar loin with kale, Yorkshire pudding, carrots, beets and a coffee jus*



### Oatmeal Stout

*(paired with)*

*pumpkin tiramisu*



**\$55 per person**

*(tax and gratuity will be added)*

Aaron Wisniewski  
SousChef

Daniel Puglia  
Executive Chef

Linda Rondonone  
Pastry Chef