

The Atlantic Inn

and

Slocum & Sons of Rhode Island

*present a champagne and hors d'oeuvres pairing
featuring the world renowned fine champagnes of*



Ultra Brut

*paired with
oyster on-the-half shell*

Brut Non-Vintage

*paired with
stuffed littleneck with bacon and beurre blanc*

Cuvée Rosé Brut

*paired with
braised short-ribs*

Brut Vintage 1995

*paired with
seared scallops with coconut lemongrass*

Grand Siècle 'La Cuvée'

*paired with
roast chicken with black truffle risotto*

Grand Siècle Alexandra Rosé - 1997

*paired with
pan seared duck with cranberry relish*

Demi Sec

*paired with
profiteroles with strawberry mousse and Gianduja*

*Daniel Puglia
Sous Chef*

*Edward Moon
Executive Chef*

*Linda Rondinone
Pastry Chef*