

The Atlantic Inn

and



present a

"Champagne Tasting"

Brut Royal ~ n/v
(paired with)
warm oyster with lemon walnut butter



Brut Rosé ~ n/v
(paired with)
strawberries sautéed in brown butter



Brut Apanage ~ n/v
(paired with)
seared scallop wrapped in nori



Brut Vintage ~ **1995**
(paired with)
wild mushroom vol-au-vent



Cuvée Louise ~ **1990**
(paired with)
braised veal shoulder with caramelized onion risotto and almonds



Pink "POP" ~ n/v
(paired with)
pear and shallot stuffed profiterole

\$35 per person
(tax and gratuity will be added)

Dan Rughia
Executive Chef

Linda Condinone
Pastry Chef