

The Atlantic Inn

Established 1879

First Course

Potage of Sunchoke and Roasted Garlic

garnished with caramelized onions, leeks and a celery salad

Salad of Lola Rossa Greens

a lemon papaya vinaigrette, thyme, crystallized ginger and crisp macadamia nuts

Exotic Mushroom Tart

stuffed with feta and oil cured olives in a lentil crust with frisée and a sherry reduction

Cashew Crusted Tilapia

served with sweet and sour pearl onions, red rice and a spicy sweet potato sauce

Charred Tuna Poke

with Asian greens, scallions and a sesame honey crisp

Smoked Duck Breast

hardwood smoked and served chilled with an ancho guacamole, crisp tortillas and a blueberry sauce

Hudson Valley Foie Gras Two Ways

seared and sauced with a dried strawberry and rhubarb compote a torchon with a red pepper gelée and herb shortbread

(Additional Nine Dollars)

suggested pairing - Dom. Disznoko Tokáy Aszu 5 Puttonyos 1995 - Hungary

Intermezzo

Mango - Lime Granite

Main Course

Grilled Diver Scallops

with a horseradish-bacon potato rosti, pea shoots, roasted beets and an English pea cream

Seared King Salmon

served with sautéed dandelion greens, squash, a white bean and cucumber salad and roasted tomato broth

Roasted Halibut

over oven fried potatoes, mussels, leeks, red peppers and a beer beurre blanc

Herbed Lamb Loin

roasted and served with celeriac puree, haricot verts, endive, watercress and a brandy jus

Roasted Breast of Chicken

with curried jasmine rice, cauliflower, zucchini strings, naan bread and a ginger glaze

Beef Hanger Steak

with a ragú of mustard greens, turnips, chick peas, brussel sprouts, toasted almonds and sauce romesco

Freeform Lasagna

stuffed with a rapini ricotta, oven dried tomatoes, porcini, artichokes and a mushroom velouté

Fine Cheese Course - Ask For Menu

Dessert Course

(...with suggestions from our Wine Steward...)

Amaretto Rice Pudding Brûlée with toasted sliced almonds

suggested pairing - Chateau Rieussec Premier Cru Sauterne - 2002 France

Summer Berry Pudding

house made brioche with seasonal fresh berries and brandied vanilla bean anglaise
suggested pairing - Selak's "Ice Wine" - New Zealand

Chocolate –Peanut Mousse Torte

chocolate glazed peanut butter mousse chiffon with peanut brittle

suggested pairing - Hardy's Whiskers Blake 8 Year Tawny - Australia

Roasted Pineapple Napoleon with coconut ice cream and pineapple caramel

suggested pairing - Nicolas Feuillatte Brut Reserve Champagne N/V - France

Chocolate Strawberry Shortcake

bittersweet chocolate biscuit, fresh berries and Chantilly cream

suggested pairing - Domaine des Baumard "Quarts de Charme" 2002 - France

Atlantic Inn Coffee

Our own special blend of Hennessy V.S., Kahlua and a splash of Frangelico, topped with chantilly cream

Four-Course Prix- Fixe Forty-Nine Dollars

(please be aware that items served rare or raw may pose a potential health risk, for more information please see the host / hostess)

(a twenty percent gratuity will be added for parties of six or more)

Christopher D. Leach Dan Puglia Linda Rondinone

Sous Chef Executive Chef Pastry Chef

High Street

Block Island, Rhode Island

call for reservations

401-466-5883 - 800-224-7422