

Blazek-Rector

Rehearsal Dinner

August 20, 2010

First Course

Farmer's Market Greens

lightly dressed with sherry vinaigrette

Local Heirloom Tomato Caprese

mozzarella, basil, crab, extra-virgin olive oil, aged balsamic

Roasted Beet Salad

arugula, goat cheese, extra-virgin olive oil, aged balsamic

Second Course

Roasted Rack of Lamb

garlic mashed potato, market vegetables, apple jus, garlic scape jam

Boneless Breast of Maine-Ly Poultry Chicken

market vegetables, garlic mashed potato, peach bbq glaze

Grilled Swordfish

basil orzo, farm stand tomato puttanesca, aged balsamic

Grilled All Natural Rib Eye

garlic mashed potato, formage d'ambert, atlantica steak sauce

Dessert Course

Lemon Curd & Fresh Berries

Chocolate-Chocolate Terrine

Maine Blueberry Cobbler & Vanilla Ice Cream

Congratulations

Matt and Amanda

Atlantica Restaurant