

Mediterranean Maine

by Anastasia Glassman



In late summer or early fall, local Maine foods lend themselves beautifully to a rustic Mediterranean meal. Frutti di mare combines the fresh, briny tastes of local lobster, scallops, mussels, and squid with olive oil, lemon, and herbs. Tenderloin and white bean salad with local greens add warm, Italian components, while the radishes garnished with buttery triple-crème croutons inject a bit of French flavor. Dolcelinos (little sweets) and grappa mixed with cream and vanilla provide the sweet ending to the meal. A burlap tablecloth, moss green runners, and birch bark centerpiece underline the earthy look and down-home foods that make up a Mediterranean wedding meal in Maine.

Swan's Way

Hors d'Oeuvres

Polenta corn fritters
Chicken saltimbocca

Appetizer

Local organic watermelon radishes on a bed of greens with triple-crème croutons and a champagne mustard oil vinaigrette

Entrée

Beef tenderloin with an Italian salsa verde

Frutti di mare

Wilted local organic greens with white beans drizzled with olive oil, garlic, and herbs

Local organic baby Tondo di Parigi carrots

Dessert

A chocolate Dolcelino with truffle chocolate sauce and fresh berries

Grappa sabayon



