



AVEC ERIC

by, Eric Ripert

Soup

Soup du Jour	daily selection from our own recipe book	<i>amical</i>	3/5
Tomato Soup en Croute	our signature soup with a puff pastry crust	<i>amical</i>	6
Tuscan Bean Soup	traditional Italian soup with prosciutto & winter greens	<i>page 21</i>	3/5

Appetizers & Salad

Spicy Parmesan-Pistachio Cheese Straws	<i>page 183</i>	8
cayenne spiced nuts layered between puff pastry & baked, garnished with <i>Pecorino Pesto (page 162)</i>		
Tomato Bread with Ibérico	<i>page 184</i>	10
toasted baguette rubbed with fresh garlic & tomato, topped with thinly-sliced Spanish ham		
Steamed Clams in White Wine-Chorizo Broth	<i>page 73</i>	10
simple preparation of littleneck clams simmered in wine with sliced chorizo, garlic & shallots		
Roasted Oysters with Gremolata	<i>page 73</i>	12
four oysters on the half-shell broiled with garlic, parsley & lemon zest		
Pear & Endive Salad with Blue Cheese Vinaigrette	<i>page 184</i>	5/8
belgian endive, fresh parsley & toasted walnuts tossed in a champagne-gorgonzola dressing		

amical appetizers and salads

Whitefish Pâté 8	Sesame Tuna 12	Cheese Plate 12	Caesar Salad 5/8	House Salad 4/7
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Entrees ala carte

Ricotta Gnocchi with Prosciutto, Peas & Mint	<i>page 160</i>	17
potato-ricotta dumplings sautéed in butter & garlic, finished with fresh mint & shaved parmesan		
Coq Au Vin	<i>page 252</i>	17
classic braised chicken dish with red wine, mirepoix & mushrooms over egg noodles		
Fresh Michigan Whitefish	<i>amical</i>	18
house preparation choices: herb, parmesan, nut or blackened with basmati rice & vegetables		
Truffle Risotto	<i>page 29</i>	20
earthy risotto dish simmered in mushroom stock with black truffles, butter & parmesan cheese		
Chicken Paillard with Tomatoes, Fennel & Olives	<i>page 203</i>	20
thinly-sliced chicken breast topped with a fresh tomato-caper relish & baked		
Roasted Pork Loin with Wild Mushrooms, Garlic & Sage Pan Jus*	<i>page 22</i>	22
pan-seared local pork served over <i>Soft Polenta (page 28)</i> with sautéed oyster mushrooms		
Seared Salmon with Sautéed Arugula & Ginger-Soy Vinaigrette*	<i>page 51</i>	22
fresh salmon seared in a hot pan & served over basmati rice with a simple lime-olive oil dressing		
Pan Roasted Duck Breast with Wilted Arugula & Dolce-Forte Sauce*	<i>page 28</i>	22
oven-baked duck served over a rich red wine reduction flavored with dark chocolate & orange		
Seared Tuna Steak with Broccoli Rabe & Green Peppercorn Sauce*	<i>page 141</i>	26
herbes de Provence crusted tuna served over hearty sautéed greens with a cognac-cream sauce		
Shrimp in Coconut Curry Sauce	<i>page 273</i>	27
prawns simmered in a fragrant yellow curry accompanied by <i>Caribbean Fried Rice (page 275)</i>		
Bistecca alla Fiorentina*	<i>page 162</i>	32
olive oil & garlic marinated local NY strip steak topped with <i>Grilled Porcini Mushrooms (page 163)</i>		
Grilled Fruit en Papillote	<i>page 142</i>	7
vanilla-roasted fruit with brown butter ice cream		

Dinner served nightly 5:00 pm – 10 pm Lunch served Monday thru Saturday at 11 am Sunday Brunch 9 am-3 pm

*Michigan Food Law warns of certain risks associated with the consumption of raw or undercooked proteins
229 E. Front Street Downtown Traverse City, MI 49684 231 941-8888 www.amical.com