



Cookbook Dinner Series

December 5<sup>th</sup>-11<sup>th</sup> 2011

# BALTHAZAR

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## Soup

<b>Soup du Jour</b>	daily selection from our own recipe book	<i>amical</i>	<b>3/5</b>
<b>Tomato Soup en Croute</b>	our signature soup with a puff pastry crust	<i>amical</i>	<b>6</b>
<b>Potage Saint-Germain</b>	puréed split pea & bacon soup topped with croutons	<i>page 30</i>	<b>3/5</b>

## Appetizers & Salad

Goat Cheese Tart		<i>page 28</i>	<b>8</b>
caramelized onions & Land of Goshen chevre baked in a pie crust & garnished with roasted tomatoes			
Chicken Liver Mousse		<i>page 12</i>	<b>10</b>
classic liver spread blended with butter & cognac served with toasted baguette			
Glazed Pork Belly		<i>page 152</i>	<b>10</b>
cured & braised fresh bacon with an aromatic white wine-pineapple sauce			
Escargots		<i>page 19</i>	<b>12</b>
snails topped with an herb-garlic compound butter & broiled until bubbling hot			
Roasted Beets & Mache Salad		<i>page 6</i>	<b>5/9</b>
a composed salad with blanched haricot verts & leeks, toasted walnuts & Roquefort cheese			

### amical appetizers and salads

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

Roast Chicken for One		<i>page 103</i>	<b>17</b>
one half bird roasted with fresh herbs & butter served over <i>Garlic Mashed Potatoes (page 173)</i>			
Fettucine with Wild Mushrooms		<i>page 188</i>	<b>18</b>
shiitakes, creminis & oyster mushrooms tossed with noodles & spinach in a mascarpone cream			
Fresh Michigan Whitefish		<i>amical</i>	<b>19</b>
house preparation choices: fresh herb & olive oil, parmesan, nut or blackened with rice pilaf & vegetables			
Pork Milanese*		<i>page 146</i>	<b>20</b>
local pork loin chop pounded thin, breaded & pan-fried served with a grilled onion-tomato salad			
Mustard-Crusted Salmon*		<i>page 80</i>	<b>22</b>
fresh salmon topped with dijon-bread crumbs & served over lentils with <i>Sweet Garlic Jus (page 233)</i>			
Duck Confit		<i>page 111</i>	<b>22</b>
herb-salt cured duck legs slowly simmered in duck fat, served over <i>Pommes à la Sarladaise (page 178)</i>			
Risotto with Shrimp & Red Peppers		<i>page 190</i>	<b>22</b>
sautéed shrimp with roasted peppers & scallions over creamy risotto with fresh basil & shaved parmesan			
Sautéed Skate		<i>page 54</i>	<b>24</b>
flour-dusted skate wing pan-seared in hazelnut brown butter with haricots verts & <i>Rice Pilaf (page 192)</i>			
Grilled Quail*		<i>page 124</i>	<b>26</b>
fresh sage & prosciutto wrapped quail served with glazed figs & port wine reduction			
Braised Short Ribs		<i>page 139</i>	<b>28</b>
local beef slow-cooked with red wine & mirepoix served with <i>Pan-Roasted Vegetables (page 198)</i>			
Steak Frites*		<i>page 132</i>	<b>28</b>
grilled local NY Strip steak topped with Maître D'Hôtel Butter, served with a large side of French Fries			
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Chocolate Pot de Crème	rich chocolate custard topped with fresh whipped cream	<i>page 211</i>	<b>7</b>

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

Make plans to spend your New Years Eve at amical and watch the Cherry Ball drop! Reserve your table soon!

Next Cookbook: Beyond the Great Wall recipes from the inner regions of China January 9<sup>th</sup> - 12<sup>th</sup> 2012

Open Christmas Eve 11 am - 3 pm    Closed Christmas Day and New Years Day

\*Michigan Food Law warns of certain risks associated with the consumption of raw or undercooked proteins  
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