



Cookbook Dinner Series with Horizon Books

March 3rd – 9th 2008

A Return to Cooking
By Eric Ripert and Michael Ruhlman

Soups

Soup du Jour	daily selection from our own recipe book	<i>amical</i>	2 / 4
Tomato Soup en Croûte	our signature soup with a puff pastry crust	<i>amical</i>	6
Roasted Garlic Soup	with chicken stock, garlic & cream	<i>page 301</i>	6

Appetizers, Salads & Sides

Caramelized Onion Tart	simple Provencal preparation with olives, thyme, anchovy & caramelized onion	<i>page 71</i>	9
Pork & Liver Pâté en Croûte	individual puff pastry encrusted pâté infused with cognac & garlic	<i>page 281</i>	10
Tuna Tartare with Endive*	chopped cornichons, capers & chives mixed with sushi-quality tuna, lemon & cilantro	<i>page 206</i>	11
Steamed Littleneck Clams	a dozen steamed clams served over a parmesan-cucumber sauce	<i>page 45</i>	12
Arugula Salad with Goat Milk Yogurt Dressing	minced shallot & garlic, yogurt, pine nuts & chives, tossed with local Arugula	<i>page 73</i>	9

amical appetizers and salads

Olive Twists	7	Whitefish Pâté	8	Sesame Tuna	11	Caesar Salad	4/7	House Salad	4/6
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Entrees *ala carte*

Portobello and Eggplant Tart	oven-roasted garlic rubbed mushrooms served over a crisp phyllo shell with an eggplant spread	<i>page 171</i>	15
Oven-Roasted Chicken with Bread Stuffing	one-half chicken served over a prosciutto-liver-sausage stuffing with vegetables & garlic potatoes	<i>page 315</i>	16
Mussels with Spicy Italian Sausage	cavatappi pasta tossed with a simple ragout of shellfish & sausage with wine, garlic & shallots	<i>page 54</i>	18
Fresh Michigan Whitefish	oven-baked from John Cross in Charlevoix with a parmesan cheese & bread crumb crust	<i>amical</i>	18
Braised Lamb with Goat Cheese Mashed Potatoes	slow roasted lamb shank rubbed in garlic & oregano served with chevre-spiked potatoes	<i>page 222</i>	20
Duck Breast with Cherries & Rhubarb Puree	pan-seared duck served with local cherry-brandy sauce, house rice & fresh vegetables	<i>page 200</i>	20
Cod with Green Beans, Chorizo & Soy-Sherry Sauce	spicy sausage & beans between sautéed cod served with a flavorful sauce	<i>page 36</i>	22
Pan-Seared Sirloin with Bitter Greens	splashed with soy, lemon & shallots served with a side of bitter greens & garlic potatoes	<i>page 199</i>	22
Sautéed Walleye with Creamy Jasmine Rice	fresh Walleye served in a fragrant coriander broth with creamy rice and fresh vegetables	<i>page 198</i>	22
Lamb Loin with Parsnip-Celeriac Puree & Cranberries	lean & marinated loin served over a warm root vegetable puree & garnished with a cranberry relish	<i>page 296</i>	26
Filet with Shiitake Mushrooms*	pan grilled center-cut tenderloin served with a roasted garlic demi-glace, potatoes & fresh vegetables	<i>amical</i>	32
Banana Mille-Feuille	with gingered chocolate sauce	<i>page 315</i>	7

Dinner served nightly 5:00 pm – 10 pm Lunch served Monday thru Saturday at 11 am Sunday Brunch 9 am-3 pm
Next Cookbook- The Paris Cookbook by Patricia Wells April 7th thru 13th 2008

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