



Cookbook Dinner Series with Horizon Books

February 4th thru 10th 2008

Aquavit

by Marcus Samuelsson

Soups

Soup du Jour	daily selection from our own recipe book	<i>amical</i>	2/4
Tomato Soup en Croute	our signature soup with a puff pastry crust	<i>amical</i>	6
Grandmother's Chicken Soup	with curry, apple, chives, mushrooms & rice	<i>page 104</i>	6

Appetizers, Sides & Salads

Goat Cheese and Artichoke Tart		<i>page 56</i>	9
Mediterranean preparation of sun-dried tomatoes, kalamata olives, fresh thyme & garlic			
Swedish Meatballs		<i>page 142</i>	10
pork, veal & ground chuck meatballs accompanied with pickled cucumbers & lingonberry preserves			
Gravlax-Cured Tuna with Papaya Salad*		<i>page 24</i>	10
cured with ginger, salt & dill, served over a spicy mix of pine nuts, mint, cilantro & fresh lime			
Crispy Seared Salmon with Orange-Fennel Broth*		<i>page 108</i>	12
potato-wrapped salmon, sautéed rare and served in a fragrant citrus broth			
Radicchio, Bibb & Danish Blue Cheese Salad		<i>page 79</i>	10
hearty Radicchio tossed with tender Bibb in Hazelnut vinaigrette with house croutons			

amical appetizers and salads

Olive Twists	6	Whitefish Pâté	7	Sesame Tuna	11	Caesar Salad	4/7	House Salad	3/6
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Entrees *ala carte*

Orzo with Mushrooms		<i>page 193</i>	16
earthy combination of shiitake & portabella mushrooms tossed with rice-shaped pasta & mascarpone			
Swedish Roast Chicken with Spiced Apple Rice		<i>page 136</i>	16
Cardamom-scented half chicken roasted with sweet potatoes & apple, served with aromatic rice			
Fresh Whitefish with Prosciutto		<i>page 118</i>	18
oven-baked with thin-shaved cured ham served with dark beer sauce & roasted root vegetables			
Slow Cooked Lamb with Mustard Sauce		<i>page 155</i>	20
rubbed with Dijon mustard, garlic & thyme and slow roasted, served with garlic mashed potatoes			
Crispy Duck Breast with Glögg Sauce*		<i>page 140</i>	20
honey-citrus marinated duck with clove-scented red wine sauce, spiced apple rice & vegetables			
Glazed Salmon with Wasabi Sabayon*		<i>page 110</i>	22
pan-seared Salmon with Indonesian ketchup & egg yolk thickened wasabi, house rice & vegetables			
Dill-Crusted Arctic Char with Pinot Noir Sauce*		<i>page 113</i>	22
panko-potato crusted fish with a scent of mustard, served with red wine sauce & roasted root vegetables			
Pepper Crusted Sirloin*		<i>page 148</i>	22
flavorful pan-grilled steak dusted with a trio of cracked peppercorns, served with garlic potatoes			
Seared Tuna with Soy Beurre Blanc*		<i>page 126</i>	24
mushroom-miso scented tuna steak served with a soy-scented butter sauce, house rice & vegetables			
Spice-Rubbed Wild Boar Tenderloin		<i>page 164</i>	30
pastrami-spice rubbed pork seared in a smoking hot skillet, served with honey-mustard & garlic potatoes			
Soft Ginger Cake with Mascarpone Mousse		<i>page 242</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- [A Return To Cooking](#) by Le Bernardin's Eric Ripert March 3th thru 9th 2008

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