



Cookbook Dinner Series with Horizon Books

April 7th thru 13th 2008

## The Paris Cookbook & At Home in Provence

by Patricia Wells

### Soups

<b>Soup du Jour</b>	daily selection from our own recipe book	<i>amical</i>	<b>2/4</b>
<b>Tomato Soup en Croute</b>	our signature soup with a puff pastry crust	<i>amical</i>	<b>6</b>
<b>Cream of Corn Soup</b>	cream, Shiitake mushrooms & shallots	<i>PC page 154</i>	<b>6</b>

### Appetizers, Sides & Salads

<b>Annie's Goat Cheese Gratin</b>	broiled chevre with fresh herbs, black olives & home made tomato sauce, served with crostini	<i>HP page 20</i>	<b>9</b>
<b>Tomato Clafoutis</b>	eggs, cream and <i>Parmigiano-Reggiano</i> baked with ripe tomatoes & fresh thyme	<i>HP page 37</i>	<b>9</b>
<b>Ginger &amp; Lime Scallop Seviche*</b>	fresh squeezed lime & grated ginger tossed with fresh sliced scallops	<i>HP page 213</i>	<b>11</b>
<b>Taxi Driver's Wife's Secret Mussels*</b>	shallots sautéed with butter & herbs along with the secret ingredient ...Gewürztraminer	<i>PC page 178</i>	<b>12</b>
<b>Arugula and Parmesan Salad</b>	locally grown Arugula tossed with crisp Pancetta, lemon juice & <i>Parmigiano-Reggiano</i>	<i>HP page 54</i>	<b>10</b>

### amical appetizers and salads

<b>Olive Twists</b> 6	<b>Whitefish Pâté</b> 7	<b>Sesame Tuna</b> 11	<b>Caesar Salad</b> 4/7	<b>House Salad</b> 3/6
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### Entrees ala carte

<b>Zucchini Lasagna with Spicy Tomato Sauce</b>	spiral-rolled zucchini & pasta with a pepper-flaked tomato sauce with mozzarella cheese	<i>HP page 150</i>	<b>16</b>
<b>Roast Chicken with Tarragon &amp; Sherry Vinegar</b>	one half roasted bird served with a mustard-tarragon sauce, a splash of vinegar & parmesan potatoes	<i>HP page 227</i>	<b>16</b>
<b>Fettucine with Roquefort, Lemon Zest &amp; Rosemary</b>	simple but classic pasta preparation with a dash of nutmeg, fresh rosemary & lemon	<i>HP page 140</i>	<b>18</b>
<b>Breast of Chicken with Asparagus &amp; Morels</b>	sautéed breast of chicken with morel cream served with asparagus & parmesan potato puree	<i>PC page 76</i>	<b>20</b>
<b>Lemon-Thyme Braised Lamb</b>	slow-cooked lamb shank rubbed with lemon juice & fresh thyme, served with parmesan potato puree	<i>HP page 268</i>	<b>20</b>
<b>Brine-Cured Pork Tenderloin*</b>	juniper berries & fennel-brined pork, served with rosemary-thyme butter & parmesan potatoes	<i>HP page 274</i>	<b>20</b>
<b>Duck Breast with Lime &amp; Honey*</b>	marinated breast of duck served with a lime-honey glaze, <i>haricot verts</i> , turnip-cumin puree	<i>HP page 234</i>	<b>20</b>
<b>Le Dôme's Sole Meunière</b>	fillet of sole sautéed with lemon, butter and parsley, served with <i>haricot verts</i> , turnip-cumin puree	<i>PC page 170</i>	<b>22</b>
<b>Sirloin Broufaddo*</b>	wine-marinated steak with a sauce of cornichons, capers & anchovy, served with parmesan potatoes	<i>HP page 260</i>	<b>22</b>
<b>La Cagouille's Sea Scallops with Warm Vinaigrette*</b>	pan-seared fresh scallops drizzled with warm sherry vinaigrette, chopped herbs & turnip-cumin puree	<i>PC page 180</i>	<b>26</b>
<b>Tarte Tatin Benoît</b>	upside-down caramelized apple tart	<i>PC page 232</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  
 Final Cookbook- **Rosa's New Mexican Table** by NYC's Roberto Santibanez May 5<sup>th</sup> – 10th

\*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