



## PACIFIC RIM SCALLOPS

(Small plate)

### INGREDIENTS:

- 2 ounces canola oil blend
- 3 scallops
- 1 teaspoon chef salt
- 3 ounces teriyaki wasabi sauce
- 1 ounce mushrooms, large, sliced
- 4 each asparagus, fresh, whole
- 1 ounce beurre blanc
- 2 tablespoons green onion, bias cut
- 1 teaspoon black sesame seeds
- 1 teaspoon white sesame seeds

### DIRECTIONS:

Heat non-stick sauté pan over medium-high heat. Add canola oil to pan, then add scallops. Season with chef salt and sear scallops on both sides until dark golden brown in color. Meanwhile, sear asparagus on flat top. Remove scallops from pan and lay on towel to absorb moisture. Add mushrooms and teriyaki sauce to pan and sauté for 1 minute. Place asparagus in center of oval white china plate. Place scallops on top of asparagus and pour sauce and mushrooms over both. Ladle beurre blanc over scallops. Garnish scallops with sesame seeds and green onion.

## SCHULER'S RESTAURANT & PUB MARSHALL

### FRESH TOMATO & BASIL LINGUINE

#### INGREDIENTS:

- 1 ounce olive oil
- 2 teaspoons garlic, chopped
- 6 ounces fresh crushed tomatoes
- 1/4 teaspoon crushed red pepper
- 1 teaspoon chef salt
- 8 ounces garlic parsley linguine, blanched
- 3 tablespoons basil, fresh, chiffonade
- 1 tablespoon butter
- 2 tablespoons parmesan, grated
- 2 tablespoons parmesan, shredded

#### DIRECTIONS:

Heat oil in sauté pan over medium-high heat. When hot, add garlic and brown lightly. Add fresh tomatoes, crushed red pepper and chef salt. Drop blanched pasta into boiling water and cook until tomatoes become soft, approximately 2 minutes. Add pasta and toss until blended. Remove from heat and add basil, butter and grated parmesan. Toss until thoroughly blended, butter is melted and pasta is evenly coated. To finish, twist pasta into bowl and pour any remaining sauce over the top. Garnish evenly with shredded parmesan.



### SCHULER'S TEAM

Schuler's has assembled a team worthy of a fourth-generation family-run restaurant, and each of the chefs has a unique background.

The team is led by Schuler's executive chef, Phil Schuknecht of Jackson. Phil has been Schuler's executive chef for five years, and previously was head chef at Zelo & Bacio in Minneapolis-St. Paul for a decade. His training occurred at the Los Angeles International Culinary Academy. Within the restaurant, he is perhaps best known—tongue in cheek—for having been the lead singer in a rock and roll band during the '70s.

Marshall's Eric Oliphant is Schuler's executive sous chef and has been with the restaurant for nearly seven years in various kitchen capacities, including sous chef, kitchen supervisor, and line and pub cook, pantry and prep cook.

Jeff Shaver, also of Marshall, is affectionately known as "Red," due to his hair color, and he has served as kitchen supervisor for the past year. Prior to that, he was the pub supervisor and was a line and pub cook, pantry and prep cook. Locals swear by his buffalo hot sauce that is his unique blend.

The team is rounded out by relative newcomer David Frame of near-by Homer. Frame is the pantry/laundry/housekeeping supervisor.

Because Schuler's does such a volume of year-round business—and essentially incorporates two restaurants internally, the Pub and the main dining room—it is extremely important that the lead chefs work together seamlessly. Schuler's culinary team does its best to make certain that a "little extra effort" succeeds in making a good experience a great one.

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