

# Lobster Tacos

Servings: 4  
Prep. Time: 20 min

## INGREDIENTS:

- 1 Pound Lobster Meat, Steamed
- 8 each flour tortillas 6"
- 8 oz. Pepper Jack Cheese
- 8 oz. Baby Spinach
- 2 T Roasted garlic puree
- 6 oz. white wine
- To Taste Sea Salt & Pepper

## DIRECTIONS:

1. Sauté the lobster, garlic & spinach together for 2-3 minutes. Add the wine and reduce until au sec and season with salt and pepper.
2. Place tortillas on a baking sheet and put 1 oz of cheese in each one. Next, place 2oz of the lobster, spinach & garlic mixture in each tortilla and roll it up.
3. Place the tacos in a 450 degree oven for about 5 minutes, to melt the cheese and crisp the tortilla slightly.
4. Plate with yellow tomato salsa, and jicama slaw.

# Jicama Slaw

Servings: 6 | Serv. Size: 3/4 cup  
Prep. Time: 30 Minutes

## INGREDIENTS:

- 1 Ea. Jicama, peeled, julienned
- 1 Ea. Carrots, peeled, julienned
- 1 Ea. Red Bell Pepper, julienned
- 1 Ea. Yellow Bell Pepper, julienne
- 2 T Cilantro, rough chopped
- 2 T. Lime juice, fresh
- 4 T. Roasted peanut oil
- 1 T. Kosher Salt

## DIRECTIONS:

1. Peel and inspect Jicama for firm texture, sweet taste and bright white color. Using a mandolin or sharp French knife, carefully julienne Jicama.
2. Run peeled carrots through the fine blade of the mandolin or carefully julienne to matchstick size. Remove seeds from bell peppers and julienne
3. Combine Jicama, carrots, peppers & cilantro in a large salad bowl.
4. For the dressing, place lime juice in a bowl, slowly add the oil as you whisk to combine. Finally, add the salt.
5. When ready to serve, toss the dressing with the vegetables.



# Grilled Porterhouse Pork Chop

Servings: 4  
Prep. Time: 45 Minutes

## INGREDIENTS:

- 4 Each Porterhouse Pork Chops, 12oz
- To Taste Kosher Salt & Black Pepper

## DIRECTIONS:

1. Preheat grill.
2. Let the chop sit out for about half hour at room temp and season with salt and pepper.
3. Grill your chop to desired doneness.

# Roasted Fingerlings Potatoes

Servings: 4  
Prep. Time: 20 Minutes

## INGREDIENTS:

- 2 Lbs. Fingerling potatoes, scrubbed
- 4 T Extra Virgin Olive Oil
- To Taste Kosher Salt & Black Pepper

## DIRECTIONS:

1. Preheat oven to 400 degrees.
2. Cut the potatoes lengthwise & place them in a bowl. Toss potatoes with olive oil, salt and pepper.
3. Roast potatoes on a sheet pan for 15-20 minutes or until tender.

# Hot Mustard Fruit

Servings: 16 | Serv. Size: 2 oz  
Prep. Time: 45 min

## INGREDIENTS:

- |                       |                       |
|-----------------------|-----------------------|
| 1 C Dried Apricots    | 2 C Sugar             |
| 1 C Dried Cherries    | ¼ C Mustard Powder    |
| 1 C Dried Cranberries | 2 T Mustard Seeds     |
| 1 C Golden Raisins    | 2 T Red Pepper Flakes |
| 2 C White Wine        |                       |

## DIRECTIONS:

1. Place dried fruit and white wine in a heavy bottomed stock pot. Reduce by ¾ until a syrupy consistency is reached.
2. Stir in sugar and seasonings. Allow to cool, uncovered, until room temperature.

Amical, Celebrating  
20 years



EXECUTIVE CHEF AL  
SCHMITT

I am originally from Bootjack, Michigan and I grew up in a large family that was always cooking something. Cooking was something that I always helped out with growing up, but never realized my passion for it until later in life. I started working at Amical in

September of 2006 and finished my program at the Great Lakes Culinary Institute shortly after in December of 2006. Amical has been a great fit for me. I have been able to create great food, I continue to learn about food and also have the opportunity to learn the business from a great restaurateur, Dave Denison. I took over as the Executive Chef in July of 2009, and it has been a great privilege to help lead a great restaurant to continued success.

I am loving life and excited to be doing what I am doing. It is the three "F's" that help drive me every day – my faith, family and food. I am married to an amazing woman named Jennifer, and am the proud father of three beautiful children: my daughters, Ava, who is 6 years old; Addeline, is 4 years old; and my son, Abraham, who is 18 months. We live in Traverse City.

# Yellow Tomato Salsa

Servings: 2 C

## INGREDIENTS:

- 2 Lbs Yellow tomatoes
- 1 ea. Shallots, minced
- 1 ea. Jalapeno, seeded minced
- 2 T Cilantro
- 3 oz. Champagne vinegar
- 1 T Kosher salt

## DIRECTIONS:

Core yellow tomatoes. Rough chop all ingredients and pulse in a food processor just until combined.