



Cookbook Dinner Series with Horizon Books

May 5th thru 10th 2008

## ROSA'S New Mexican Table

by Roberto Santibañez

### Soups

<b>Soup du Jour</b>	daily selection from our own recipe book	<i>amical</i>	<b>3/5</b>
<b>Tomato Soup en Croute</b>	our signature soup with a puff pastry crust	<i>amical</i>	<b>6</b>
<b>Sopa de Tortilla</b>	chicken, sliced avocado and tortilla strips	<i>page 64</i>	<b>6</b>

### Appetizers, Sides & Salads

<b>Guacamole</b>	smashed ripe avocados, cilantro, chile paste, diced tomato & white onion served with chips	<i>page 73</i>	<b>9</b>
<b>Queso Fundido</b>	melted jack cheese served with green chile sauce, roasted poblano chiles & flour tortillas for dipping	<i>page 56/114</i>	<b>9</b>
<b>Mushroom Quesadilla</b>	Shiitakes, cremini buttons, garlic & chiles in griddled corn tortillas with Chihuahua cheese	<i>page 46</i>	<b>10</b>
<b>Crab Empanadas</b>	crabmeat, jalapeno, white onion & crema in a pan-fried red masa turnovers with peach pico de gallo	<i>page 40/42</i>	<b>12</b>
<b>Rosa Mexicano House Salad</b>	mixed local greens tossed with cherry tomatoes, carrots & pumpkin seeds with pomegranate dressing	<i>page 60/61</i>	<b>10</b>

### amical appetizers and salads

<b>Olive Twists</b> 7	<b>Whitefish Pâté</b> 8	<b>Sesame Tuna</b> 12	<b>Caesar Salad</b> 5/8	<b>House Salad</b> 4/7
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### Entrees ala carte

<b>Roasted Poblanos Stuffed with Spinach &amp; Goat Cheese</b>	pine nut & raisin-filled peppers served with Ranchera Sauce ( <i>pg 122</i> ), red rice & slow baked green beans	<i>page 165</i>	<b>16</b>
<b>Adobo-Rubbed Roasted Chicken</b>	one half roasted bird rubbed with blended chiles, garlic & cumin, with red rice & refried black beans	<i>page 166/123</i>	<b>16</b>
<b>Spicy Peanut-Crusted Walleye*</b>	garlic & chile peanut crusted baked Whitefish with slow baked green beans & red rice	<i>page 185</i>	<b>18</b>
<b>Slow Braised Lamb</b>	chipotle adobo rubbed lamb shank, served with tomatillo sauce, red rice, beans & cactus leaf salad	<i>page 199/201</i>	<b>21</b>
<b>Crab Enchiladas</b>	crabmeat & spicy Escabeche rolled inside corn tortillas topped with warm green salsa & cheese	<i>page 116/117</i>	<b>21</b>
<b>Pork Tenderloin with Cuitlacoche &amp; Roquefort Sauce*</b>	mushroom-topped seared pork with a warm green salsa-roquefort sauce, red rice & beans	<i>page 208/114</i>	<b>21</b>
<b>Seared Duck Breast with Pecan-Prune Mole *</b>	a rich smooth sauce made with chiles, pecans, prunes & tomatillos highlights this dish	<i>page 172</i>	<b>22</b>
<b>Veracruz-Style Whitefish*</b>	oven-baked with tomatoes, onion, pickled jalapeno, garlic & olives, served with red rice & green beans	<i>page 180</i>	<b>23</b>
<b>Sirloin with Mushroom &amp; Tequila*</b>	pan grilled steak served with tequila-sautéed Shiitake mushrooms, chiles & garlic with a splash of cream	<i>page 202</i>	<b>23</b>
<b>Prawns with Cilantro Cream*</b>	large shrimp sautéed with cumin, garlic & red onion, finished with lime, cream & cilantro	<i>page 36</i>	<b>26</b>
<b>Citrus "Three Milks" Cake</b>	creme fraiche & citrus frosted cake	<i>page 240</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

\*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