



One hundred years after founder Albert Schuler first offered blue plate specials to Michigan travelers, Schuler's Restaurant remains committed to quality, hospitality, and providing an experience that its guests—new and old—can depend upon.

Many of our return guests come to Schuler's because of the traditional favorites on the menu, and rightly so. Throughout our history, our menus have evolved, and new items have been added to the mix of offerings for our guests. The restaurant is always looking for something fresh, taking the best of the past and looking towards the future.

As Win Schuler once noted, "We're always looking for ways to increase the attractiveness of our plates." Changing times, dining habits and dietary considerations have also contributed to menu changes over the years, and Schuler's has kept pace with the times. In addition to Schuler's "signature dishes", the menu has taken a lighter turn and now includes "heart-healthy" offerings and options to meet today's lifestyle.

Small plates, in particular—such as the Pacific Rim Scallops—provide an opportunity for Schuler's culinary team to showcase different flavors and presentations, with mouth-watering results. The combination of a teriyaki wasabi, beurre blanc, mushroom, and sesame sauce with seared scallops and crisp asparagus gives our guests the best of both worlds.

Pacific Rim Scallops

With Teriyaki Wasabi sauce and beurre blanc

Canola Oil Blend	2 oz
Scallops	2 per person (as appetizer)
Chef salt	1 t
Teriyaki wasabi sauce _(recipe follows)	1.5 t
Mushrooms, large, sliced	½ cup
Asparagus, fresh, whole	4 each serving
Beurre blanc _(recipe follows)	2 t per serving
Green onion, bias cut	2 t
Black sesame seeds	1 t
White sesame seeds	1 t

1. Heat non stick sauté pan over medium high heat
2. Add canola oil to pan, then add scallops, season with chef salt and sear scallops on both sides until dark golden brown in color
3. Meanwhile sear asparagus in a hot sauté pan
4. Remove scallops from pan and lay on paper towel to absorb moisture
5. Add mushrooms and teriyaki sauce to pan and cook for one minute
6. Lay asparagus in center of plate
7. Lay scallops on top of asparagus and pour sauce and mushrooms over both
8. Ladle beurre blanc over scallops
9. Garnish scallops with sesame seeds and green onion

Teriyaki Wasabi Sauce

Chicken stock	1 cup
Wasabi powder	1.5 t (or to taste)
Teriyaki Glaze	2 cups
Minors soy wasabi sauce	½ cup

1. Wisk wasabi powder into chicken stock and set aside
2. Combine teriyaki glaze and soy wasabi sauce in saucepan and heat over low heat to simmer
3. Add wasabi chicken stock and bring to a simmer again
4. Serve warm with scallops. Refrigerate to store.

Beurre Blanc

Shallot	1 whole
Tarragon	2 springs
Lemon	1 whole
White wine	¾ cup
Cream, heavy whipping	1 cup
Butter	1 lb

1. Mince shallot and place in small saucepan with sprigs of tarragon
2. Slice lemon in half and squeeze juice into pan
3. Heat pan and then add white wine
4. Cook over high heat until little liquid is left (AuSec)
5. Add cream and cook over medium heat until bubbles become light yellow
6. Reduce to low, then dice butter and add all at once, mixing until butter is melted
7. Salt and pepper to taste, strain to remove tarragon sprigs and serve over scallops