

Georges Auguste Escoffier was and still is considered to be the father of Modern French cuisine. Taking cues from other chefs leading the way, he simplified and modernized the traditional French style of cooking. His book "Le Guide Culinaire" is still referenced to a great degree in Culinary schools and kitchens throughout the world. The American Culinary Federation requires chefs to know the book forward and back when testing for the prestigious Master Chef level. Below is a brief explanation of the menu that was chosen for this luncheon.

Amuse-Bouche

It literally means to "amuse the mouth". This course is served to whet the appetite of the patron and get them ready to eat. It is traditionally served as a simple dish of some ripe olives or an intricately garnished canapé. You only get one bite of these morsels and on to the next course.

Hors d'œuvres

It means "outside the works". These are items that are not part of the overall meal, but still an essential part. Our choice is the classic lobster bisque, garnished in the traditional style.

Entrée

Contrary to popular belief, entrée refers to appetizers, not the main course, in a French dinner. In this dish, flounder is simply poached and served with garnishes of cooked crayfish and a Béchamel flavored with crayfish butter.

Entremet

The palette-cleansing course. This course is designed to clear your taste buds and get you prepared for the main course. In some parts of France, this course can be served after the main course and sometimes even after dessert.

Plate Principale

The third course in a French dinner may include a wide variation of cooking styles according to the different regions in France. We chose styles that we believe encompass the true French spirit, simple but elegant. *Beurre* (pronounced BURRE) in French means butter and *Noisette* (Nwah-sett) means hazelnut. So, the asparagus we are serving is cooked in butter that has been browned to a hazelnut shade with a sweet caramel scent.

Salade

Once again we see a salad served after the main course. It is generally meant to be light and refreshing and somewhat vibrant. This simple salad is straightforward and delicious, but leaves plenty of room for dessert.

Dessert

Ours is an interpretation of a dessert classic for you to enjoy.

Bon Appetit!!

Our last luncheon of this season will be May 6 - Pacific Rim:

We will introduce you to the cuisines of several different cultures in this journey along the coastline of the Pacific Rim, including Vietnam, Japan and Thailand.

Amuse-bouche

Betteraves Rôties avec la Mousse de Fromage Bleu
Roasted beets with blue cheese foam

Hors-d'œuvres

Bisque de Homard

Creamy lobster bisque garnished with crème fraîche and chives

Entrée

Fillet de Flet Nantua

Poached paupiettes of flounder garnished with
cooked crayfish meat and Sauce Nantua

Entremet

Sorbet de Champagne

Champagne sorbet

Plate Principale

Paupiette de Bœuf Farcie Lyonnaise

Paupiette of beef stuffed with ground pork
and onions served with red wine demi-glace

ou

Suprême de Poulet de Bresee Farcie à la Julienne de Légumes

Chicken supreme stuffed with julienne vegetables
and served with red wine demi-glace

avec

Pommes des Terre Château

Tourné of potatoes tossed with brown butter and parsley

Asperges au Beurre Noisette

Asparagus with brown butter

Salade

Salade de Poire

Pears garnished with carrots, turnips, leeks
and celery served atop mixed greens

Dessert

Crêpes Suzette

Suzette pancakes served with softened brandy butter,
curaçao and orange juice