

ADDITIONAL DINING VOCABULARY (Book 2)

1. Crudités (crew-di-tay)
2. Caviar (kav-ee-ahr)
3. Escargot (es-car-go)
4. Canapé (kan-uh-pee)
5. Calamari (kah-uh-mahr-ee)
6. Antipasto (an-ti-pah-stoh)
7. Soufflé (soo-flay)
8. Chateaubriand (shah-toh-bree-ahn)
9. Pâté (pah-tey)
10. Bisque (bisk)
11. Consommé (kon-suh-mey)
12. Gazpacho (ga-spah-cho)
13. Vichyssoise (vee-she-swaz)
14. Crêpe (kreyp)
15. Blintz (blints)
16. Florentine (flawr-uh n-teen)
17. Au lait (oh ley)
18. A' la mode (ah-la-mode)
19. Au gratin (oh graht-n)
20. Au fromage (oh froh-mahzh)
21. Béarnaise Sauce (ber-neyz)
22. Sushi (soo-shee)
23. Sashimi (sah-shee-mee)

Answer key on the next page!

ADDITIONAL DINING VOCABULARY ANSWER KEY

1. Crudités

KEY ICON Raw vegetables, cut into bite-size pieces, served with dip (often served as an hors d'oeuvre)

2. Caviar

KEY ICON The roe of sturgeon (fish eggs) (often served as an hors d'oeuvre)

3. Escargot

KEY ICON Edible snail (often served as an hors d'oeuvre)

4. Canapé

KEY ICON Small cracker or bread with a topping (often served as an hors d'oeuvre)

5. Calamari

KEY ICON Squid (often served as an appetizer)

6. Antipasto

KEY ICON Cured and pickled meats, olives, anchovies, artichokes, cheeses, and marinated vegetables served to signify the beginning of an Italian meal

7. Soufflé

KEY ICON Light, fluffy baked dish made with egg

8. Chateaubriand

KEY ICON Thick beef filet (usually served for two people)

9. Pâté

KEY ICON A paste or spread made of chopped liver, meat, fish, etc. (often served as an hors d'oeuvre)

10. Bisque

KEY ICON Thick cream soup made from pureed shellfish or vegetables.

11. Consommé

KEY ICON Clear soup made from boiling meat, bones, and vegetables to extract nutritive properties and flavors

12. Gazpacho

KEY ICON Vegetable soup and served cold (Spanish dish)

13. Vichyssoise

KEY ICON Thick, creamy potato and onion soup served cold usually

14. Crêpe

KEY ICON French pancake

15. Blintz

KEY ICON Thick pancake rolled around cheese or fruit filling

16. Florentine

KEY ICON Dish with spinach

17. Au lait

KEY ICON Prepared or served with milk

18. A' la mode

KEY ICON Pie or dessert served with ice cream—beef braised or stewed with vegetables, herbs, and rich brown gravy

19. Au gratin

KEY ICON Cooked or baked with breadcrumbs, butter, or grated cheese (or combination)

20. Au fromage

KEY ICON With cheese

21. Béarnaise Sauce

KEY ICON Sauce made from butter, vinegar, and egg yolk

22. Sushi

KEY ICON Cold, boiled rice (moistened with rice vinegar) with raw seafood and/or vegetables (Japanese dish)

23. Sashimi

KEY ICON Raw fish (sliced very thin) (Japanese dish)