

## French Menu/Foods Glossary

<b><i>à l'ancienne</i></b>	in the old style
<b><i>à la vapeur</i></b>	steamed
<b><i>à l'étouffée</i></b>	stewed
<b><i>à point</i></b>	medium rare
<b><i>abats</i></b>	organ meats
<b><i>abricot</i></b>	apricot
<b><i>addition</i></b>	bill
<b><i>affiné(e)</i></b>	aged
<b><i>agneau (de lait)</i></b>	lamb (young-milk fed)
<b><i>aiglefin, églefin</i></b>	haddock
<b><i>aigre</i></b>	sour
<b><i>aigre-doux</i></b>	sweet & sour
<b><i>aigrelette (sauce)</i></b>	a sour or tart sauce
<b><i>aiguillettes</i></b>	thin slivers, usually of duck breast
<b><i>ail</i></b>	garlic
<b><i>aile</i></b>	wing of poultry or game bird
<b><i>aile et cuisse</i></b>	white meat (aile), dark (cuisse), usually chicken
<b><i>aïoli</i></b>	garlicky blend of eggs and olive oil
<b><i>aligot</i></b>	mashed potatoes with fresh Cantal cheese and garlic
<b><i>alose</i></b>	shad
<b><i>alose à l'oseille</i></b>	shad or other fish in light hollandaise garnished with sorrel
<b><i>aloyau</i></b>	loin area of beef
<b><i>alumettes</i></b>	puff pastry strips, also fried matchstick potatoes
<b><i>amande</i></b>	almond
<b><i>ananas</i></b>	pineapple
<b><i>anchoiade</i></b>	puree of anchovies, olive oil, vinegar
<b><i>anchois</i></b>	anchovy
<b><i>andouillette</i></b>	smaller chitterline (tripe) sausage
<b><i>aneth</i></b>	dill
<b><i>anis</i></b>	aniseed
<b><i>arachide</i></b>	peanut oil
<b><i>araignée de mer</i></b>	spider crab
<b><i>ardoise</i></b>	literally "slate" - refers to the day's specialties
<b><i>argumes</i></b>	citrus fruits
<b><i>aromates</i></b>	spices and herbs
<b><i>artichaut</i></b>	artichoke
<b><i>asperge</i></b>	asparagus
<b><i>assiette</i></b>	plate
<b><i>assiette du pecheur</i></b>	assorted fish platter
<b><i>assorti(e)</i></b>	assorted
<b><i>au four</i></b>	baked

<b>aubergine</b>	eggplant
<b>aumonière</b>	thin crêpe, filled, wrapped like bundle
<b>aurore</b>	béchamel or cream sauce with tomatoes
<b>automne</b>	autumn
<b>auvergnat(e)</b>	(style) often with cabbage, sausage, and bacon
<b>avocat</b>	avocado
<b>baies</b>	berries
<b>baies roses</b>	pink peppercorns
<b>baigne</b>	bathes
<b>ballotine</b>	usually poultry, boned, stuffed, rolled
<b>banane</b>	banana
<b>bar</b>	fish, similar to bass
<b>Barbarie (canard de)</b>	breed of duck
<b>barbue</b>	brill, fish related to turbot
<b>baron</b>	hindquarters - lamb, rabbit, etc.
<b>barquette</b>	small pastry shaped like a boat
<b>basilic</b>	basil
<b>basquaise</b>	Basque-style, usually with ham or tomatoes or red peppers
<b>bavaroise</b>	cold dessert, rich custard with cream and gelatin
<b>bavette</b>	skirt steak
<b>beatilles</b>	dish combining various organ meats
<b>bécasse</b>	woodchuck
<b>beignet</b>	fritter or doughnut
<b>belon</b>	prized, flat-shelled plate oyster
<b>Bercy</b>	fish-stock-based sauce thickened with flour, butter, shallots, white wine
<b>berrichonne</b>	garnish of braised cabbage, glazed baby onions, chestnuts, bacon
<b>betterave</b>	beet
<b>beurre</b>	butter
<b>beurre noisette</b>	lightly browned butter
<b>biche</b>	female deer
<b>bifteck</b>	steak (can be tough)
<b>bigarade</b>	orange sauce
<b>bigarreau</b>	cherry
<b>Billy Bi, Billy By</b>	cream of mussel soup
<b>biscuits à la cuillère</b>	ladyfingers
<b>blanc (de poireau)</b>	white part of leeks
<b>blanc (de volaille)</b>	usually breast of chicken
<b>blanquette</b>	veal, lamb, chicked, or seafood stew w/rich white sauce
<b>blette</b>	Swiss chard
<b>bleu</b>	bloody rare, usually for steak
<b>blinis</b>	small pancakes

<b><i>boeuf à la mode</i></b>	beef marinated and braised in red wine w/carrots, mushrooms, onions
<b><i>boeuf au gros sel</i></b>	boiled beef, with vegetables and coarse salt
<b><i>boissons (non) comprises</i></b>	drinks (not) included
<b><i>bombe</i></b>	molded, layered ice cream dessert
<b><i>bonne femme</i></b>	home style, meat with bacon, potatoes, mushrooms, onions
<b><i>bonne femme (fish)</i></b>	with shallots, parsley, mushrooms, potatoes
<b><i>bonne femme (sauce)</i></b>	white wine sauce with shallots, mushrooms, lemon juice
<b><i>bordelaise</i></b>	Bordeaux-style, also brown sauce of shallots, red wine, bone marrow
<b><i>bouchée</i></b>	tiny mouthful, bite-size
<b><i>boudin</i></b>	technically meat sausage, any sausage-shaped mixture
<b><i>boudin blanc</i></b>	white sausage (veal, chicken, or pork)
<b><i>boudin noir</i></b>	pork blood sausage
<b><i>bouillabaisse</i></b>	Mediterranean fish soup
<b><i>bouilli</i></b>	boiled
<b><i>bouillon</i></b>	light soup or broth
<b><i>boulette</i></b>	meatball or fishball
<b><i>bouquet</i></b>	large reddish shrimp
<b><i>bourdaloue</i></b>	hot poached fruit, sometimes wrapped in pastry
<b><i>bourguignon(ne)</i></b>	Burgundy-style, often with wine, onions, mushrooms, bacon
<b><i>bouribut</i></b>	spicy red wine duck stew
<b><i>bousside</i></b>	fish stew
<b><i>bouteille de</i></b>	bottle of
<b><i>braise</i></b>	live coals; braised
<b><i>braiser</i></b>	to braise, cook meat by browning, then simmering
<b><i>brandade (de morue)</i></b>	warm garlicky purée of salt cod, cream & sometimes mashed potatoes
<b><i>brebis (fromage de)</i></b>	sheep
<b><i>bretonne</i></b>	in the style of Brittany, dish served with white beans
<b><i>bretonne (sauce)</i></b>	white wine sauce with carrots, leeks, celery
<b><i>brioche</i></b>	buttery, egg-enriched yeast bread
<b><i>broche (à la)</i></b>	spit-roasted
<b><i>brochet</i></b>	pike
<b><i>brouillé(e)(s)</i></b>	scrambled, usually eggs
<b><i>brulé(e)</i></b>	literally, burned; dark caramelization
<b><i>brunoise</i></b>	tiny diced vegetables
<b><i>buffet froid</i></b>	cold buffet
<b><i>bugnes</i></b>	sweet fried doughnuts or fritters
<b><i>buisson</i></b>	literally bush; presentation (classically, crayfish)
<b><i>bulot</i></b>	large sea snail
<b><i>cabécou</i></b>	small round goat cheese

<b><i>cabillaud</i></b>	fresh cod
<b><i>Caen (à la mode de)</i></b>	usually cooked in calvados and white wine or cider
<b><i>café (crème) (au lait)</i></b>	coffee (with cream) ( with hot milk)
<b><i>café Liégeois</i></b>	iced coffee served with whipped cream, sometimes ice cream
<b><i>cagouille</i></b>	small snail
<b><i>caille</i></b>	quail
<b><i>calamar</i></b>	squid
<b><i>campagne (de la)</i></b>	country-style
<b><i>canard</i></b>	duck
<b><i>canard à la presse</i></b>	roast duck served with sauce of juices, red wine, cognac
<b><i>canard de Barbarie</i></b>	breed, with strong flavor
<b><i>canard de Nantes</i></b>	also canard de Challans, very delicate-flavored small duck
<b><i>canard de Rouen</i></b>	cross between domestic & wild, smothered not bled, special taste
<b><i>canard sauvage</i></b>	wild duck
<b><i>caneton</i></b>	young male duck
<b><i>canette</i></b>	young female duck
<b><i>cannelle</i></b>	cinnamon
<b><i>carbonnade</i></b>	braised beef stew with beer and onions
<b><i>cardon</i></b>	large, celery-like vegetable in artichoke family
<b><i>carré d'agneau</i></b>	rack or loin of lamb
<b><i>carré de porc</i></b>	rack or loin of pork
<b><i>carré de veau</i></b>	rack or loin of veal
<b><i>carrelet</i></b>	summer flounder
<b><i>carte</i></b>	menu
<b><i>carvi</i></b>	caraway seeds
<b><i>casse-croute</i></b>	snacks
<b><i>casse-pierre</i></b>	edible seaweed
<b><i>cassis</i></b>	black currant, black currant liqueur
<b><i>cassolette</i></b>	dish presented in a casserole
<b><i>cassoulet</i></b>	casserole of white beans, including various meats
<b><i>caudière</i></b>	chowder of fish and potatoes
<b><i>caviar d'aubergine</i></b>	cold eggplant purée
<b><i>céleri</i></b>	celery
<b><i>céleri branché</i></b>	celeriac
<b><i>cèpe</i></b>	large, meaty wild mushroom
<b><i>cerfeuil</i></b>	chervil
<b><i>cerise</i></b>	cherry
<b><i>cerise noire</i></b>	black cherry
<b><i>cerneau</i></b>	walnut meat
<b><i>cervelas</i></b>	garlicky pork sausage, or seafood sausage

<b>cervelles</b>	brains, of calf or lamb
<b>chair</b>	fleshy portion of poultry or meat
<b>champêtre</b>	rustic, simple presentation
<b>champignon</b>	mushroom (de bois) wild, (de Paris) cultivated, (sauvage) wild
<b>champignons à la grecque</b>	tiny mushrooms cooked with lemon, olive oil, spices
<b>chanterelle</b>	pale, curly-capped wild mushroom
<b>chantilly</b>	sweetened whipped cream
<b>chapon</b>	capon
<b>chapon de mer</b>	fish in the scorpion family
<b>charcuterie</b>	cold cuts, sausages, terrines, pâtés, also shop selling these
<b>chariot (de desserts)</b>	dessert cart
<b>charlotte</b>	molded dessert with ladyfingers, custard, fruit compote; cold or hot
<b>charolais</b>	light-colored cow that produces high-quality beef
<b>chartreuse</b>	dish of braised partridge and cabbage; also a liqueur
<b>chasse</b>	the hunt
<b>chasseur</b>	sauce with white wine, shallots, mushrooms, tomatoes, herbs
<b>châtaigne</b>	chestnuts
<b>chaud(e)</b>	hot (or warm)
<b>chaud-froid</b>	cooked poultry dish served cold, usually covered with sauce, aspic
<b>chaudrée</b>	fish stew, sometimes with potatoes
<b>chausson</b>	filled pastry turnover, sweet or savory
<b>chemise (en)</b>	wrapped in pastry
<b>chevreuil</b>	young deer
<b>chèvre</b>	goat cheese
<b>chicorée</b>	curly endive
<b>chiffonnade</b>	shredded, herbs and vegetables, usually green
<b>chinchard</b>	type of fish
<b>chipiron</b>	squid
<b>choix (au)</b>	a choice, usually may choose from several offerings
<b>choron</b>	Béarnaise sauce with tomatoes
<b>chou</b>	cabbage
<b>chou frise</b>	kale
<b>chou rouge</b>	red cabbage
<b>chou vert</b>	curly green savoy cabbage
<b>choucroute</b>	sauerkraut; also dish of sauerkraut, sausages, bacon, pork, potatoes
<b>chou-fleur</b>	cauliflower
<b>chous (pâte à)</b>	creampuff (pastry)
<b>choux de Bruxelles</b>	brussels sprouts

<b><i>ciboulette</i></b>	chive
<b><i>cidre</i></b>	cider, apple, or pear
<b><i>citron</i></b>	lemon
<b><i>citron pressé</i></b>	fresh lemonade
<b><i>citron vert</i></b>	lime
<b><i>citronnelle</i></b>	lemon grass (oriental herb)
<b><i>citrouille</i></b>	pumpkin, gourd
<b><i>civelles</i></b>	spaghetti-like baby eels
<b><i>civet</i></b>	stew of game thickened with blood
<b><i>civet de lièvre</i></b>	jugged hare; stewed hare thickened with blood
<b><i>clafoutis</i></b>	tart, made with crepe batter and fruit (usually black cherries)
<b><i>claires</i></b>	oysters (sometimes put in beds and fattened up before market)
<b><i>clamart</i></b>	garnish of peas
<b><i>clémentine</i></b>	small tangerine, from Morocco or Spain
<b><i>cloute</i></b>	studded with
<b><i>cochon (de lait)</i></b>	pig (suckling)
<b><i>cochonaille</i></b>	pork products, usually an assortment of sausages or pâtés (1st course)
<b><i>cocotte</i></b>	casserole or cooking pot
<b><i>coeur</i></b>	heart
<b><i>coffret</i></b>	box-shaped pastry
<b><i>coïng</i></b>	quince
<b><i>colin</i></b>	hake
<b><i>colvert</i></b>	wild duck
<b><i>compote</i></b>	stewed fresh or dried fruit
<b><i>concassé(e)</i></b>	coarsely chopped
<b><i>concombre</i></b>	cucumber
<b><i>confit</i></b>	duck, goose, or pork cooked & preserved in its own fat
<b><i>confit</i></b>	also fruit or vegetables preserved in sugar, alcohol, or vinegar
<b><i>confiture</i></b>	jam
<b><i>confiture de vieux garçon</i></b>	varied fresh fruits macerated in alcohol
<b><i>congeler</i></b>	to freeze
<b><i>congre</i></b>	eel or fish similar to eel
<b><i>contre-filet</i></b>	sirloin taken above the loin, tied for roasting, braising, grilling
<b><i>convives (la totalité des)</i></b>	all those gathered at a single table
<b><i>copeaux</i></b>	shavings
<b><i>coq (au vin)</i></b>	mature rooster stewed in wine
<b><i>coque</i></b>	tiny mild-flavored clam-like shellfish
<b><i>coque (à la)</i></b>	soft cooked egg, or anything served in a shell
<b><i>coquelet</i></b>	young, male chicken

<b>coquillage</b>	shellfish
<b>coquille</b>	shell
<b>coquille St Jacques</b>	sea scallop
<b>corail</b>	egg sac found in scallops, spiny lobster or crayfish
<b>corbeille (de fruits)</b>	basket (of fruit)
<b>coriandre</b>	coriander
<b>côte d'agneau</b>	lamb chop
<b>côte de boeuf</b>	beef blade or rib steak
<b>côte de veau</b>	veal chop
<b>cotelette</b>	thin chop or cutlet
<b>cotriade</b>	Brittany-style fish stew with butter, potatoes, onions, herbs
<b>cou d'oie (de canard)</b>	neck skin of goose, stuffed like a sausage
<b>couer de filet</b>	thickest (and best) part of beef filet (usually châteaubriand steaks)
<b>coulis</b>	puree or raw or cooked vegetables or fruit
<b>coulibiac</b>	hot Russian pâté, usually filled with salmon and covered with brioche
<b>coupe</b>	cup; dessert served in goblet
<b>courge</b>	squash or gourd
<b>courgette</b>	zucchini
<b>couronne</b>	ring or circle, usually of bread
<b>couteau</b>	knife
<b>couvert</b>	place setting
<b>crabe</b>	crab
<b>crapaudine</b>	preparation of grilled poultry or game bird, backbone removed
<b>crécy</b>	carrot garnish, or carrot-based dish
<b>crème chantilly</b>	sweetened whipped cream
<b>crème fouettée</b>	whipped cream
<b>crème patissière</b>	custard filling for pastries and cakes
<b>crème plombières</b>	custard filled with fresh fruit and egg whites
<b>crépinette</b>	small sausage patty wrapped in caul fat
<b>cresson</b>	watercress
<b>cressonade</b>	watercress sauce
<b>crête de coq</b>	cock's comb
<b>creuse</b>	elongated, crinkle-shelled oyster
<b>crevette grise</b>	tiny soft-fleshed shrimp that remains gray when cooked
<b>crevette rose</b>	small firm fleshed shrimp that turns red when cooked
<b>criste-marine</b>	edible algae
<b>croquant(e)</b>	crispy
<b>croque-madame</b>	toasted ham and cheese sandwich topped with an egg
<b>croque-monsieur</b>	toasted ham and cheese sandwich
<b>croquette</b>	ground meat, fish, fowl or vegetables bound with eggs

	or sauce
<b>croquettes</b>	usually coated in crumbs and deep fried
<b>crottin (de chavignol)</b>	firm goat cheese
<b>croustade</b>	usually small, pastry-wrapped dish (e.g., filled with fruit)
<b>croute (en)</b>	in pastry
<b>croute de sel (en)</b>	in a salt crust
<b>cru(e)</b>	raw
<b>crudités</b>	raw vegetables
<b>crustaces</b>	crustaceans
<b>cuillère (à la)</b>	to be eaten with a spoon
<b>cuisse de poulet</b>	chicken drumstick
<b>cuisson</b>	cooking
<b>cuissot</b>	haunch of veal, venison, or wild boar
<b>cuit(e)</b>	cooked
<b>cul</b>	haunch or rear, usually of red meat
<b>cure-dent</b>	toothpick
<b>dariole</b>	usually a garnish in a cylindrical mold
<b>darne</b>	a slice or steak from fish, often salmon
<b>dattes</b>	dates
<b>daube</b>	stew, usually meat
<b>daurade</b>	dorade or sea bream, similar to porgy
<b>décortiqué(e)</b>	shelled or peeled
<b>dégustation</b>	tasting or sampling
<b>déjeuner</b>	lunch
<b>délice</b>	delight, usually used to describe a dessert
<b>demi-deuil</b>	poached (usually chicked) with truffles inserted under skin. Also could be sweetbreads with a truffled white sauce
<b>demi-glace</b>	concentrated beef base
<b>désossé(e)</b>	boned
<b>diable</b>	with a peppery (often mustard based) sauce
<b>dieppoise</b>	dieppe style, white wine, mussels, shrimp, mushrooms, cream
<b>digestif</b>	after-dinner drink - liqueur
<b>dinde</b>	turkey ham
<b>dindon(neau)</b>	turkey in general
<b>discretion (à la)</b>	on menu usually refers to wine without limit, at customer's discretion
<b>dodine</b>	cold, boned stuffed duck
<b>dos</b>	back, also refers to meatiest portion of fish
<b>dos et ventre</b>	back and front; both sides (usually fish)
<b>douceurs</b>	sweets or desserts
<b>doux, douce</b>	sweet
<b>duglere</b>	white, flour-based sauce with shallots, white wine,



	tomatoes, and parsley
<b>duxelles</b>	chopped mushrooms and shallots sauteed in butter, mixed with cream
<b>eau du robinet</b>	tap water
<b>écailler</b>	to scale fish, also an oyster opener or seller
<b>échalotes</b>	shallots
<b>échine</b>	spare ribs
<b>écrevisse</b>	freshwater crayfish
<b>éffiloche</b>	frayed, thinly sliced
<b>églefin, aiglefin</b>	haddock
<b>émincé</b>	thin slice, usually of meat
<b>encornet</b>	small squid
<b>endive</b>	chicory or belgian endive
<b>entrecôte</b>	beef rib steak
<b>entrecôte maître d'hotel</b>	with herb butter
<b>entrecôte marchand de vin</b>	with sauce of red wine and shallots
<b>entrée</b>	first course
<b>entremets</b>	sweets
<b>épaule</b>	shoulder of veal, lamb, mutton, pork
<b>épi de maïs</b>	ear of sweet corn
<b>épices</b>	spices
<b>épinard</b>	spinach
<b>escabeche</b>	sardines or marinated raw fish (vinegar or lemon juice and herbs)
<b>escalope</b>	thinly slices meat or fish, usually cut at an angle
<b>escargot</b>	land snail
<b>escargot à l'alsacienne</b>	simmered in riesling, baked with garlic and parsley butter stuffing
<b>escargot de Bourgogne</b>	land snail prepared with butter, garlic, and parsley
<b>escargot petit-gris</b>	small land snail
<b>espadon</b>	swordfish
<b>estofinado</b>	fish stew from Auvergne w/dried cod, eggs, garlic, cream
<b>estouffade</b>	stew of beef, pork, onions, mushrooms, orange zest, red wine
<b>estragon</b>	tarragon
<b>été</b>	summer
<b>étrille</b>	small crab
<b>étuvé</b>	cooked in own juice, braised
<b>éventail (en)</b>	cut into fan shape (vegetables or fish)
<b>façon (à ma)</b>	my way (of preparing a dish)
<b>faisan(e)</b>	pheasant
<b>farandole</b>	rolling cart, usually of desserts or cheese
<b>farci(e)</b>	stuffed

<b>farine</b>	flour
<b>faux-filet</b>	sirloin steak
<b>fenouil</b>	fennel
<b>fera</b>	salmonlike lake fish
<b>fermé(e)</b>	closed
<b>ferme(fermier)</b>	farm-fresh
<b>feu de bois (au)</b>	cooked over a wood fire
<b>feuille de chêne</b>	oak-leaf lettuce
<b>feuille de vigne</b>	vine leaf
<b>feuilletage (en)</b>	(in) puff pastry
<b>feuilleté au foie gras</b>	puff pastry layered with sausage and foie gras (extravagant first course)
<b>fèves</b>	broad beans or favas
<b>ficelle (à la)</b>	tied with a string; also small, thin baguette
<b>figue</b>	fig
<b>financière</b>	madeira sauce with truffle juice
<b>fines de claire</b>	elongated crinkle shelled oysters (fattened up in beds)
<b>flageolets</b>	small, pale green kidney-shaped beans
<b>flagnarde, flaugnarde</b>	hot fruit-filled batter cake
<b>flamande (à la)</b>	flemish style, usually with cabbage, carrots, potatoes, bacon
<b>flambe</b>	flamed
<b>flamiche</b>	savory tart with rich bread dough crust
<b>flamiche aux poireaux</b>	leek and cream tart
<b>flan</b>	sweet or savory tart or crustless custard pie
<b>flanchet (de veau)</b>	flank (of veal)
<b>fletan</b>	halibut
<b>fleur</b>	flower
<b>fleurons</b>	puff pastry crescent
<b>florentine</b>	with spinach
<b>foe de veau</b>	calf's liver
<b>foie</b>	liver
<b>foie gras d'oie (de canard)</b>	liver of fattened goose (duck)
<b>foies blonds de volaille</b>	chicken livers; chicken liver lousse
<b>foin (dans le)</b>	cooked in hay
<b>fond</b>	cooking juices from meat, used to make sauces; also, bottom
<b>fond d'artichaut</b>	heart and base of artichoke
<b>fondant</b>	melting; as in melted sugar flavored and used for icing
<b>forestière</b>	garnish of wild mushrooms, bacon and potatoes
<b>four (au)</b>	baked in oven
<b>fourchette</b>	fork
<b>fourre</b>	stuffed
<b>frais, fraiche</b>	fresh

<b>fraise</b>	strawberry
<b>fraise des bois</b>	wild strawberry
<b>framboise</b>	raspberry
<b>frangipane</b>	almond custard filling
<b>frappe</b>	drink served very cold or with ice
<b>frémis</b>	(quivering); barely cooked (oysters)
<b>friandises</b>	sweets, petits fours
<b>fricadelles</b>	fried minced meat patties
<b>fricandeau</b>	thinly sliced veal or rmp roast, braised with vegetables, white wine
<b>fricassé(e)</b>	ingredients braised in wine with butter and/or cream added; stewed
<b>frisée</b>	curly, usually endive
<b>frit(es)</b>	french fries
<b>fritons</b>	coarse pork rillettes or minced spread (includes organ meats)
<b>fritot</b>	small organ meat fritter
<b>friture</b>	frying; also refers to preparation of small fried fish (ex. smelts)
<b>froid(e)</b>	cold
<b>fromage</b>	cheese
<b>fromage blanc</b>	smooth low-fat cheese, similar to cottage cheese
<b>fromage de tête</b>	head cheese, usually pork
<b>fromage maigre</b>	low-fat cheese
<b>fruit de la passion</b>	passion fruit
<b>fruits confits</b>	preserved fruits; generally refers to candied fruits
<b>fruits de mer</b>	seafood
<b>fumé(e)</b>	smoked
<b>fumet</b>	fish stock
<b>galantine</b>	boned poultry or meat stuffed, rolled, cooked, glazed with gelatin, cold
<b>galette</b>	crêpe made with buckwheat flour
<b>galette</b>	round, flat pastry, pancake or cake; sweet or savory
<b>gambas</b>	large prawns
<b>garbure</b>	generally a hearty soup of beans, cabbage, and pork or fowl
<b>garni(e)</b>	garnished
<b>garniture</b>	garnish
<b>gâteau</b>	cake
<b>gaufre</b>	waffle
<b>gayettes</b>	small sausage made with pork liver and bacon
<b>gelée</b>	aspic
<b>genièvre</b>	juniper berry
<b>genoise</b>	sponge cake

<b>germiny</b>	garnish of sorrel; sorrel and cream soup
<b>gésier</b>	gizzard
<b>gibelotte</b>	fricassée of rabbit in red or white wine
<b>gibier</b>	game
<b>gigot</b>	leg, usually of lamb (d'agneau)
<b>gigot de mer</b>	a preparation; usually large pieces of monkfish (lotte), oven-roasted
<b>gigue (de)</b>	haunch (of) certain game meats
<b>gingembre</b>	ginger
<b>girofle</b>	cloves
<b>girolle</b>	delicate, pale, orange wild mushroom
<b>glace</b>	ice cream
<b>glacé(e)</b>	iced, crystallized or glazed
<b>glaçons</b>	ice cubes
<b>gougère</b>	cheese flavored chou pastry (puff)
<b>goujonnettes</b>	generally describes small slices of fish, ex sole, usually fried
<b>goujons</b>	small catfish; or any small fish; or small piece; breaded & fried
<b>gourmandises</b>	sweetmeats
<b>gousse (d'ail)</b>	clove (of garlic)
<b>graine de moutarde</b>	mustard seed
<b>graisse</b>	fat
<b>graisserons</b>	crisply fried pieces of duck or goose skin; cracklings
<b>grand veneur</b>	usually a brown sauce for game, with red currant jelly
<b>granite</b>	water ice
<b>gras</b>	fatty
<b>gras-double</b>	tripe baked with onions and white wine
<b>gratin</b>	crusty-topped dish; also refers to a casserole
<b>gratin dauphinois</b>	baked casserole of sliced potatoes w/cream and sometimes cheese
<b>gratin savoyard</b>	baked casserole of sliced potatoes w/bouillon, cheese, butter
<b>gratiné(e)</b>	having a crusty, browned top; also onion soup
<b>grattons</b>	crisply fried pices of pork, goose or duck skin; cracklings
<b>gratuit</b>	free
<b>grecque (à la)</b>	cold vegetables, usually mushrooms, marinated in oil, lemon, water
<b>grelot</b>	small white bult onion
<b>grenade</b>	pomegranate
<b>grenadin</b>	small veal scallop
<b>grenouille (cuisses de)</b>	frog legs
<b>gribiche (sauce)</b>	mayonnaise with capers, cornichons, and herbs
<b>grillade</b>	grilled meat

<b>grillé(e)</b>	grilled
<b>griotte</b>	shiny, slightly acidic reddish black cherry
<b>grive</b>	thrush
<b>grondin</b>	type of ocean fish used in fish stews such as bouillabaisse
<b>gros sel</b>	coarse sale
<b>groseille</b>	red currant
<b>gruyère</b>	hard, mild cheese
<b>hachis</b>	minced or chopped meat preparation
<b>hareng</b>	herring
<b>haricot</b>	bean
<b>haricot blanc</b>	white bean; usually dried
<b>haricot de mouton</b>	stew of mutton and white beans
<b>haricot rouge</b>	red kidney bean; also preparation of red beans in red wine
<b>haricot vert</b>	green bean, usually fresh
<b>hiver</b>	winter
<b>hocchepot</b>	thick stew, usually oxtail
<b>homard</b>	lobster
<b>hongroise (à la)</b>	Hungarian-style, usually with paprika and cream
<b>hors-d'oeuvre</b>	appetizer; also can refer to a first course
<b>huile</b>	oil
<b>huile d'arachide</b>	peanut oil
<b>huile de pépins de raisins</b>	grapeseed oil
<b>huitre</b>	oyster
<b>hure de porc</b>	head of a pig or boar; usually headcheese preparation
<b>hure de saumon</b>	a salmon "headcheese", prepared with salmon meat, not the head
<b>ile flottante</b>	classically layered cake covered w/whipped cream, w/custard sauce
<b>ile flottantes</b>	floating island of meringue in crème anglaise
<b>imperatrice (à l')</b>	usually rice pudding dessert with candied fruit
<b>indienne (à l')</b>	East Indian style, usually with curry powder
<b>infusion</b>	herb tea
<b>jambon</b>	ham; also refers to thigh or shoulder of meat, usually pork
<b>jambon cru</b>	usually salt cured or smoked ham that has been aged but not cooked
<b>jambon de Bayonne</b>	raw, dried, salt-cured ham
<b>jambon de Paris</b>	lightly salted, cooked ham, very pale in color
<b>jambon de York</b>	smoked, English-style ham, usually poached
<b>jambon d'oie (canard)</b>	breast of fattened goose (duck), smoked or salted or sugar cured
<b>jambonneau</b>	pork knuckle

<b><i>jambonnette</i></b>	boned and stuffed knuckle of ham or poultry
<b><i>jardinière</i></b>	garnish of fresh cooked vegetables
<b><i>jarret de veau</i></b>	stew of veal shin
<b><i>Jésus de marteau</i></b>	smoked pork sausage from the Franche-Comte
<b><i>jeun(e)</i></b>	young
<b><i>joue</i></b>	cheek
<b><i>julienne</i></b>	slivered vegetables (sometimes meat)
<b><i>jus</i></b>	juice
<b><i>kir</i></b>	crème de cassis and white wine (usually, sometimes red)
<b><i>kir royal</i></b>	crème de cassis and champagne
<b><i>kougelhopf</i></b>	sweet, crown-shaped Alsatian yeast cake w/almonds and raisins
<b><i>lait</i></b>	milk
<b><i>laitance</i></b>	soft roe (often herring) or eggs
<b><i>laitue</i></b>	lettuce
<b><i>lamproie</i></b>	lamprey (eel shaped fish)
<b><i>langouste</i></b>	clawless spiny lobster; sometimes called crawfish or crayfish
<b><i>langoustine</i></b>	clawed crustacean, smaller than lobster or spiny lobster (prawn)
<b><i>langue (de boeuf)</i></b>	tongue (of beef)
<b><i>languedocienne</i></b>	garnish, usually of tomatoes, eggplant, and wild cèpe mushrooms
<b><i>lapereau</i></b>	young rabbit
<b><i>lapin</i></b>	rabbit
<b><i>lapin de garenne</i></b>	wild rabbit
<b><i>lard</i></b>	bacon
<b><i>lardon</i></b>	cube of bacon
<b><i>larme</i></b>	(teardrop); a very small portion of liquid
<b><i>lèche</i></b>	thin slice of bread or meat
<b><i>léger(e)</i></b>	light
<b><i>légume</i></b>	vegetable
<b><i>lemelle</i></b>	very thin slice
<b><i>lieu (jaune)</i></b>	pollack, a prized small (yellow) saltwater fish
<b><i>lièvre</i></b>	hare
<b><i>limande</i></b>	sole-like ocean fish, not as firm as sold
<b><i>limande sole</i></b>	lemon sole
<b><i>lisette</i></b>	small mackerel
<b><i>lit</i></b>	bed
<b><i>lotte</i></b>	monkfish or angler fish; a large firm-fleshed ocean fish, rich in flavor
<b><i>lou magret</i></b>	breast of fattened duck
<b><i>loup (de mer)</i></b>	Mediterranean fish, also known as bar, similar to striped

	bass
<i>lyonnaise (à la)</i>	in the style of Lyon, often garnished with onions
<i>macédoine</i>	diced mixed fruit or vegetables
<i>macérer</i>	to steep, pickle or soak
<i>mâche</i>	lamb's lettuce, a tiny, dark green lettuce
<i>madeleines</i>	small tea cakes
<i>madère</i>	madeira
<i>magret de canard (d'oie)</i>	breast of fattened duck (or goose)
<i>maigre</i>	thin, non-fattening
<i>mais</i>	corn
<i>maison (de la)</i>	of the house, or restaurant
<i>maître d'hôtel</i>	head waiter; also compound butter
<i>maltaise</i>	orange-flavored hollandaise sauce
<i>mandarine</i>	tangerine
<i>mange-tout</i>	literally, eat it all; podless green bean, snow pea, type of apple
<i>mangue</i>	mango
<i>manière (de)</i>	in the style of
<i>maquereau</i>	mackerel
<i>maraichère (à la)</i>	market-garden style; dish or salad that includes various greens
<i>marbré(e)</i>	marbled
<i>marc</i>	distilled residue of grape skins or other fruit after they've been pressed
<i>marcassin</i>	young wild boar
<i>marchand de vin</i>	wine merchant; also a sauce made with red wine, meat stock, shallots
<i>marché</i>	market
<i>marée (la)</i>	literally the tide; usually used to indicate that seafood is fresh
<i>marennnes</i>	flat-shelled, green-tinged plate oysters; village where raised
<i>mareyeur</i>	wholesale fish merchant
<i>marine</i>	marinated
<i>marinière (moules)</i>	mussels cooked in white wine with onions, shallots, butter, herbs
<i>marjolaine</i>	marjoram; also, multilayered chocolate and nut cake
<i>marmite</i>	small covered pot; also a dish cooked in a small casserole
<i>marquise (au chocolat)</i>	rich chocolate mousse cake
<i>marron</i>	large chestnut
<i>matelote (d'anguilles)</i>	freshwater fish stew (or of eels)
<i>mauviette</i>	wild meadowlark or skylark
<i>médailon</i>	round piece or slice

<b>mélange</b>	mixture or blend
<b>méli-mélo</b>	an assortment of fish and/or seafood, usually served in a salad
<b>melon de cavailon</b>	small canteloupe-like melon
<b>ménagère (à la)</b>	in the style of a housewife (simply prepared), onions, potatoes, carrots
<b>menthe</b>	mint
<b>menthe poivrée</b>	peppermint
<b>menu d'affaires</b>	(businessman's) - avoid - cell phones
<b>menu de la mer</b>	seafood menu
<b>menu dégustation</b>	tasting menu
<b>menu du marché</b>	fresh ingredients picked up by chef at market that day
<b>menu du terroir</b>	regional menu
<b>menu gastronomique</b>	extravagant or richly luxurious specialties
<b>mets</b>	dish or preparation
<b>mets selon la saison</b>	seasonal preparation
<b>meunière (à la)</b>	fish seasoned, floured, fried in butter, served with lemon and parsley
<b>meurette</b>	in, or with, a red wine sauce; also a Burgundian fish stew
<b>meurette</b>	red wine sauce w/mushrooms, onions, bacon, carrots
<b>miel</b>	honey
<b>mignardises</b>	petit fours
<b>mignonette</b>	small cubes, usually of beef; also refers to coarsely ground peppercorns
<b>mijoté(e) (plat)</b>	simmered (dish or preparation)
<b>mille-feuille</b>	refers to puff pastry
<b>mimosa</b>	garnish of chopped hard cooked egg yolks
<b>minute (à la)</b>	prepared at the last minute
<b>mirabeau</b>	garnish of anchovies, pitted olives, tarragon and anchovy butter
<b>mirabelle</b>	yellow plum
<b>mirepoix</b>	cubes of carrots and onions, or mixed vegetables in braising for flavor
<b>miroton (de)</b>	slices (of); also stew of meats flavored with onions
<b>mitonnée</b>	a simmered soup-like dish
<b>mode (à la)</b>	in the style of
<b>moelle</b>	beef bone marrow
<b>moka</b>	refers to coffee; coffee-flavored dish
<b>montagne (de)</b>	from the mountains
<b>montmorency</b>	garnished with cherries
<b>morceau</b>	piece or small portion
<b>morille</b>	wild morel mushroom
<b>mornay</b>	cheese sauce



<b><i>morue</i></b>	salted or dried and salted codfish
<b><i>mouclade</i></b>	creamy mussel stew; sometimes flavored with curry
<b><i>moule</i></b>	mussel
<b><i>moule de parques</i></b>	Dutch mussels; usually fattened in beds
<b><i>moule d'Espagne</i></b>	large mussel, often served raw as part of seafood platter
<b><i>moules marinières</i></b>	mussels cooked in white wine, shallots, butter, herbs
<b><i>moules-frites</i></b>	snack of steaming bowl of mussels, French fries w/mayonnaise
<b><i>mousse</i></b>	light, airy mixture; sweet or savory
<b><i>mousseline</i></b>	ingredients lightened with whipped cream or egg whites (sauces)
<b><i>mousseron</i></b>	tiny, delicate, wild mushroom
<b><i>moutarde (à l'ancienne en)</i></b>	mustard (coarse grained)
<b><i>mouton</i></b>	mutton
<b><i>mulet</i></b>	mullet, a rustic-flavored ocean fish
<b><i>mure</i></b>	blackberry
<b><i>muscade</i></b>	nutmeg
<b><i>museau de porc (boeuf)</i></b>	vinegared pork (beef) muzzie
<b><i>myrtille</i></b>	type of blueberry
<b><i>mystère</i></b>	cone-shaped ice cream dessert; also meringue/ice cream/choc sauce
<b><i>nage (à la)</i></b>	aromatic poaching liquid (served in)
<b><i>nantua</i></b>	sauce of crayfish, butter cream and truffles; also garnish of crayfish
<b><i>nappe</i></b>	covered; as with a sauce
<b><i>nature</i></b>	refers to simple, unadorned preparations
<b><i>navarin</i></b>	refers to lamb or mutton
<b><i>navet</i></b>	turnip
<b><i>niçoise</i></b>	w/tomatoes, onions, anchovies, olives
<b><i>nid</i></b>	nest
<b><i>nivernaise</i></b>	in the style of nevers, with carrots and onions
<b><i>noilles</i></b>	noodles
<b><i>noisette</i></b>	hazelnut; hazelnut flavored
<b><i>noisette</i></b>	also refers to small round piece (such as potato) browned in butter
<b><i>noix</i></b>	walnut; nut; nut sized
<b><i>normande</i></b>	refers to fish or meat cooked with apple cider or calvados; or sauce of seafood, cream, mushrooms
<b><i>normande</i></b>	also dessert with apples, usually served with cream
<b><i>nouilles à l'alsacienne</i></b>	noodles, usually with butter and cream
<b><i>nouveau (nouvelle)</i></b>	new or young
<b><i>nouveauté</i></b>	a new offering
<b><i>noyau</i></b>	stone or pit

<b><i>oeuf à la coque</i></b>	soft-cooked egg
<b><i>oeuf brouillé</i></b>	scrambled egg
<b><i>oeuf dur</i></b>	hard-cooked egg
<b><i>oeuf en meurette</i></b>	poached egg in red wine sauce
<b><i>oeuf mollet</i></b>	egg simmered in water for 6 minutes
<b><i>oeuf poche</i></b>	poached egg
<b><i>oeuf saut à la poêle</i></b>	fried egg
<b><i>oeuf sur le plat</i></b>	fried egg
<b><i>oeufs à la neige</i></b>	(in the snow) sweetened whipped whites poached in milk/in custard
<b><i>oeufs au jambon</i></b>	eggs and ham
<b><i>offert(e)</i></b>	offered; free or given
<b><i>oie</i></b>	goose
<b><i>oignon</i></b>	onion
<b><i>omble chevalier</i></b>	member of trout family with firm flaky flesh from white to deep red
<b><i>omelette</i></b>	aux fines herbs; au fromage (cheese); au jambon (ham)
<b><i>onglet</i></b>	cut similar to beef flank steak; biftek, and entrecote (can be tough)
<b><i>oreilles (de porc)</i></b>	ears (of pig)
<b><i>orties</i></b>	nettles
<b><i>ortolan</i></b>	tiny wild bird (now protected)
<b><i>os</i></b>	bone
<b><i>oseille</i></b>	sorrel
<b><i>oursin</i></b>	sea urchin
<b><i>ouvert</i></b>	open
<b><i>paillard (de veau)</i></b>	thick slice (of veal)
<b><i>pailles (pommes)</i></b>	fried straw potatoes (finely shredded)
<b><i>paillettes</i></b>	cheese straws, usually made with puff pastry and Parmesan cheese
<b><i>pain</i></b>	bread
<b><i>paleron</i></b>	shoulder of beef
<b><i>paletot</i></b>	(coat) skin bone and meat of fattened duck or goose
<b><i>palmier</i></b>	palm-leaf-shaped cookie made of sugared puff pastry
<b><i>palmier (coeurs de)</i></b>	palm hearts
<b><i>palombe</i></b>	wood or wild pigeon
<b><i>palourde</i></b>	prized medium sized clam
<b><i>pamplemousse</i></b>	grapefruit
<b><i>panache</i></b>	mixed; liberally used menu term to denote any mixture
<b><i>panade</i></b>	thick mixture used to bind (flour and butter, bread crumbs, etc.)
<b><i>panais</i></b>	parsnip
<b><i>pané(e)</i></b>	breaded
<b><i>panier</i></b>	basket

<b><i>pannequet</i></b>	rolled crêpe filled with sweet or savory mixture
<b><i>papillote (en)</i></b>	cooked in parchment paper or foil
<b><i>paquets (en)</i></b>	(in) packages or parcels
<b><i>parfait</i></b>	a dessert mousse; also mousse-like mixture of chicken, duck liver, etc.
<b><i>parfum</i></b>	flavor
<b><i>parisienne (à la)</i></b>	varied garnish , always includes fried potato balls tossed in meat glaze
<b><i>parmentier</i></b>	dish with potatoes
<b><i>partager</i></b>	share
<b><i>passe-pierre</i></b>	edible seaweed
<b><i>pastèque</i></b>	watermelon
<b><i>pastis</i></b>	refreshing long, cool drink; anise liqueur or flavor w/ice and water
<b><i>pastise</i></b>	anise liqueur
<b><i>pâte</i></b>	pastry dough
<b><i>pâte à choux</i></b>	cream puff pastry
<b><i>pâte Brisée</i></b>	pie pastry
<b><i>pâte sablée</i></b>	sweeter, richer than pâte sucrée
<b><i>pâte sucrée</i></b>	sweet pie pastry
<b><i>pâté</i></b>	molded, spiced, minced meat, baked and served hot or cold
<b><i>pâté en croute</i></b>	pate baked in pastry crust
<b><i>pâtisserie</i></b>	pastry
<b><i>pâtissier</i></b>	pastry chef
<b><i>patte</i></b>	paw, foot, or leg or bird or animal
<b><i>patte blanche</i></b>	small crayfish
<b><i>patte rouge</i></b>	large crayfish
<b><i>paupiette</i></b>	thin slice of meat, usually beef or fish, filled, rolled, then wrapped
<b><i>pavé</i></b>	thick slice of boned beef or calve's liver; also king of pastry
<b><i>paysan(ne) (à la)</i></b>	country style; garnish of carrots, turnips, onions, celery, bacon
<b><i>peau</i></b>	skin
<b><i>pêche</i></b>	peach
<b><i>pêche melba</i></b>	poached peach with vanilla ice cream and raspberry sauce
<b><i>pêcheur</i></b>	usually refers to fish preparations
<b><i>pelure</i></b>	peelings, such as truffles, used for flavorings
<b><i>perce-pierre</i></b>	samphire, edible seaweed
<b><i>perche</i></b>	perch, finely flavored fresh water fish
<b><i>perdreau</i></b>	young partridge
<b><i>perdrix</i></b>	partridge

<i>périgourdine (à la)</i>	sauce, usually with truffles and foie gras
<i>persil</i>	parsley
<i>petit déjeuner</i>	breakfast
<i>petit-pois</i>	small green peas
<i>petits fours</i>	tiny cakes and pastries
<i>petits-gris</i>	small land snail
<i>petoncle</i>	tiny scallop, similar to bay scallops
<i>pets de nonne</i>	small, dainty fried pastry
<i>pibale</i>	small eel, also called civelle
<i>pièce</i>	portion or piece
<i>pied de mouton</i>	meaty, cream-colored wild mushroom; also sheep's foot
<i>pied de porc</i>	pig's foot
<i>pigeonneau</i>	young pigeon or squab
<i>pignons</i>	pine nuts, or pignoli
<i>pilau, pilaf</i>	rice cooked with onions and broth
<i>piment (poivre) de Jamaïque</i>	allspice
<i>piment doux</i>	sweet pepper
<i>pince</i>	claw; also tongs used when eating snails or seafood
<i>pintade</i>	guinea fowl
<i>pintadeau</i>	young guinea fowl
<i>pipérade</i>	basque dish of peppers, onions, tomatoes, and often scrambled eggs
<i>pipérade au jambon</i>	above served on slice of ham
<i>piquant(e)</i>	sharp or spicy tasting
<i>pique</i>	larded; studded
<i>pissaladière</i>	a flat open-face tart garnished with onions, olives, anchovies
<i>pissenlit</i>	dandelion (leaves)
<i>pistache</i>	pistachio nuts
<i>pistil de safran</i>	thread of saffron
<i>pistou</i>	sauce of basil, garlic, olive oil; also a rich vegetable soup
<i>pithiviers</i>	classic puff pastry dessert filled with almond cream
<i>plat</i>	a dish
<i>plat principal</i>	main dish
<i>plate</i>	flat-shelled oyster
<i>plateau</i>	platter
<i>plateau de fruits de mer</i>	seafood platter (raw & cooked combined)
<i>plates côtes</i>	part of beef ribs usually used in pot-au-feu
<i>pleurote</i>	oyster mushroom
<i>plie franche</i>	flounder
<i>plombières</i>	dessert of vanilla ice cream, candied fruit, kirsch, whipped cream
<i>pluches</i>	leaves of herbs or plants, generally used for garnish

<b><i>poché(e)</i></b>	poached
<b><i>pochouse</i></b>	freshwater fish stew prepared with white or red wine
<b><i>poêlé(e)</i></b>	pan-fried
<b><i>pointe (d'asperge)</i></b>	tip (of asparagus)
<b><i>poire</i></b>	pear
<b><i>poireau</i></b>	leek
<b><i>poires belle hélène</i></b>	poached pears served on vanilla ice cream with hot chocolate sauce
<b><i>pois</i></b>	peas
<b><i>poisson</i></b>	fish
<b><i>poitrine</i></b>	breast (of meat or poultry)
<b><i>poitrine demi-sel</i></b>	unsmoked slab bacon
<b><i>poitrine fumée</i></b>	smoked slab bacon
<b><i>poivrade</i></b>	peppery brown sauce of wine, vinegar, and cooked vegetables (strained)
<b><i>poivre</i></b>	pepper
<b><i>poivre frais de Madagascar</i></b>	green peppercorns
<b><i>poivre noir</i></b>	black peppercorns
<b><i>poivre rose</i></b>	pink peppercorns
<b><i>poivre vert</i></b>	green peppercorns
<b><i>poivron (doux)</i></b>	sweet bell pepper
<b><i>polenta</i></b>	cornmeal cooked with butter and cheese
<b><i>pommade (en)</i></b>	usually refers to a thick, smooth paste
<b><i>pomme</i></b>	apple
<b><i>pomme en l'air</i></b>	caramelized apple slices usually served with blood sausage
<b><i>pommes (de terre)</i></b>	potatoes
<b><i>pommes à la vapeur</i></b>	steamed or boiled potatoes
<b><i>pommes à l'anglaise</i></b>	boiled potatoes
<b><i>pommes allumettes</i></b>	very thin fries 1/4 x 2-1/2
<b><i>pommes boulangère</i></b>	potatoes cooked with the meat; gratin with onions, sometimes bacon
<b><i>pommes dauphinoise</i></b>	baked dish of sliced potatoes w/milk, garlic, cheese
<b><i>pommes dauphine</i></b>	mashed potatoes mixed with chou pastry, shaped into balls & fried
<b><i>pommes duchesse</i></b>	mashed potatoes with butter, egg yolks, nutmeg garnish
<b><i>pommes en robe</i></b>	potatoes cooked with skins on
<b><i>pommes frites</i></b>	French fries
<b><i>pommes gratinées</i></b>	baked dish of potatoes, browned, often with cheese
<b><i>pommes lyonnaises</i></b>	potatoes sautéed with onions
<b><i>pommes paillés</i></b>	potatoes cut into julienne strips, then fried
<b><i>pommes pont-neuf</i></b>	classic fries, cut 1/2 x 2-1/2
<b><i>pommes soufflées</i></b>	small thin slices of potato fried twice (inflate like pillows)
<b><i>porc (carré de)</i></b>	pork (loin)

<b><i>porc (côte de)</i></b>	pork (chop)
<b><i>porcelet</i></b>	young suckling pig
<b><i>porto (au)</i></b>	with port
<b><i>portugaises</i></b>	type of oyster
<b><i>potage</i></b>	soup
<b><i>pot-au-feu</i></b>	boiled beef with vegetables, often served in two or more courses
<b><i>pot-de-crème</i></b>	individual custard or mousse-like dessert, often chocolate
<b><i>potée</i></b>	hearty soup of pork and vegetables, generally cabbage and potatoes
<b><i>poularde</i></b>	fattened hen
<b><i>poule d'inde</i></b>	turkey hen
<b><i>poule faisane</i></b>	female pheasant
<b><i>poulet (rôti)</i></b>	chicken (roast)
<b><i>poulet basquaise</i></b>	basque style chicken, with tomatoes and sweet peppers
<b><i>poulet de Bresse</i></b>	high-quality, free-running, corn-fed chicken
<b><i>poulet de grain</i></b>	corn-fed chicken
<b><i>poulet fermier</i></b>	free-range chicken
<b><i>poulpe</i></b>	octopus
<b><i>pousse-pierre</i></b>	edible seaweed
<b><i>poussin</i></b>	baby chicken
<b><i>praire</i></b>	small clam
<b><i>pralin</i></b>	ground caramelized almonds
<b><i>primeur</i></b>	refers to early fresh fruits and vegetables
<b><i>printanière</i></b>	garnish of spring vegetables, cut into dice or balls
<b><i>prix fixe</i></b>	fixed-price menu
<b><i>prix net</i></b>	service included
<b><i>profiterole</i></b>	chou pastry dessert, filled with ice cream and topped with chocolate
<b><i>provençal(e)</i></b>	in the style of Provence; with garlic, tomatoes, olive oil
<b><i>prune</i></b>	fresh plum
<b><i>pruneau</i></b>	prune
<b><i>ptes (fraiches)</i></b>	pasta (fresh)
<b><i>purée</i></b>	mashed
<b><i>quenelle</i></b>	dumpling, usually of veal, fish, or poultry
<b><i>quetsch</i></b>	small purple damson plum
<b><i>queue (de boeuf)</i></b>	tail (oxtail)
<b><i>rable de lièvre (lapin)</i></b>	saddle of hare (rabbit)
<b><i>radis</i></b>	small red radish
<b><i>radis noir</i></b>	large black radish
<b><i>ragout</i></b>	stew, usually of meat
<b><i>raie</i></b>	skate (fish)
<b><i>raifort</i></b>	horseradish

<b><i>raisin</i></b>	grape
<b><i>ramequin</i></b>	small individual casserole, also small tart
<b><i>rapé(e)</i></b>	grated or shredded
<b><i>rascasse</i></b>	scorpion fish
<b><i>rave</i></b>	root vegetables - celery, turnip, radish
<b><i>ravigote</i></b>	thick vinaigrette sauce w/vinegar, white wine, shallots, herbs, mayo
<b><i>réchauffer</i></b>	to reheat
<b><i>reine-claude</i></b>	greengage plum
<b><i>reinette</i></b>	fall and winter variety of apple
<b><i>rémoulade</i></b>	sauce of mayo, capers, mushrooms, herbs, anchovies, gherkins
<b><i>rillettes (d'oie)</i></b>	minces spread of pork (goose), or duck, fish, rabbit
<b><i>rillons</i></b>	usually pork belly, cut up and cooked 'til crisp
<b><i>rince doigt</i></b>	finger bowl
<b><i>ris d'agneau</i></b>	lamb sweetbreads
<b><i>ris de veau</i></b>	veal sweetbreads
<b><i>rivière</i></b>	river
<b><i>riz à l'imperatrice</i></b>	cold rice pudding with candied fruit
<b><i>riz complet</i></b>	brown rice
<b><i>rognonnade</i></b>	veal loin with kidneys attached
<b><i>rognons</i></b>	kidneys
<b><i>romarin</i></b>	rosemary
<b><i>rondelle</i></b>	round slice
<b><i>rosette (de porc)</i></b>	dried sausage (of pork) usually from Beaujolais
<b><i>rosé</i></b>	rare (meat)
<b><i>rôti</i></b>	roast
<b><i>rouelle (de)</i></b>	slice of meat or vegetable cut at an angle
<b><i>rouget (rouget barbet)</i></b>	sweet, red-skinned fish commonly called red mullet; smaller, better
<b><i>rouille</i></b>	thick, spicy, rust-colored sauce, w/olive oil, peppers, tomatoes, garlic
<b><i>roulade</i></b>	roll, often stuffed
<b><i>roulé(e)</i></b>	rolled
<b><i>roux</i></b>	butter and flour mixed together to thicken sauce
<b><i>sabayon</i></b>	light sweet sauce of egg yolks, sugar, wine, flavoring, whipped as cooked
<b><i>sable</i></b>	shortbread-like cookie; also sweet pastry dough
<b><i>safran</i></b>	saffron
<b><i>saignant(e)</i></b>	very rare (for the cooking of meat)
<b><i>saint pierre</i></b>	mild, flat, white ocean fish; john dory
<b><i>saint-germain</i></b>	with peas
<b><i>saint-hubert</i></b>	sauce poivrade with chestnuts and bacon added
<b><i>saint-jacques (coquille)</i></b>	sea scallop

<b>saison (suivant la)</b>	according to the season
<b>salade aux noix</b>	green salad with walnuts dressed with walnut oil
<b>salade folle</b>	mixed salad, usually including green beans and foie gras
<b>salade panachée</b>	mixed salad
<b>salade verte</b>	green salad
<b>salé(e)</b>	salted
<b>salicorne</b>	edible algae
<b>salmis</b>	stewlike preparation of game birds or poultry
<b>salpicon</b>	diced vegetables, meat and /or fish in a sauce
<b>salsifis</b>	salsify, or oyster plant
<b>sandre</b>	perchlike freshwater fish
<b>sang</b>	blood
<b>sanglier</b>	wild boar
<b>sarriette</b>	summer savory; also called poivre d'âne
<b>saucisse</b>	small fresh sausage
<b>saucisson</b>	large dried sausage
<b>saucisson de Lyon</b>	pork sausage with garlic, pepper, sometimes truffles or pistachios
<b>sauge</b>	sage
<b>saumon (sauvage)</b>	salmon (wild, non-cultivated)
<b>saumon d'Ecosse</b>	scottish salmon
<b>saumon fumé</b>	smoked salmon
<b>saupiquet</b>	classis aromatic wine sauce thickened with bread crumbs
<b>sauté(e)</b>	browned in fat
<b>sauvage</b>	wild
<b>savarin</b>	yeast-leavened cake shaped like a ring, soaked in sweet syrup
<b>savoyarde</b>	usually, flavored with Gruyère cheese
<b>scarole</b>	escarole
<b>seiche</b>	large squid
<b>sel</b>	salt
<b>selle</b>	saddle (of meat)
<b>serpolet</b>	wild thyme
<b>service (non) compris</b>	service (not) included
<b>serviette</b>	napkin
<b>sirops</b>	flavored syrup w/mineral water, seltzer, lemon soda (bar or cafe)
<b>smitane</b>	sauce of cream, onions, white wine and lemon juice
<b>soissons</b>	dried or fresh white beans
<b>sole normande</b>	sole poached in cider, garnished with mussels, shrimp, cream sauce
<b>sorbet</b>	sherbet



<b>soubise</b>	onion sauce
<b>souffle</b>	light sweet or savory mixture, served hot or cold
<b>steack</b>	beef steak
<b>stockfish</b>	salted and air-dried codfish
<b>succes au pralin</b>	meringue cake flavored w/caramelized almonds, layered w/butter cream
<b>sucre</b>	sugar
<b>suprême</b>	a veal- or chicken-based white sauce thickened with flour and cream
<b>suprême</b>	a boneless breast of poultry or a fillet of fish
<b>tablier de sapeur</b>	tripe that is marinated, breaded, and grilled
<b>tagine</b>	spicy North African stew of veal, lamb, chicken, or pigeon with veg
<b>tanche</b>	tench, a freshwater fish with mild, delicate flavor
<b>tapenade</b>	blend of black olives, anchovies, capers, olive oil, lemon juice
<b>tarama</b>	mullet roe, often made into a spread of the same name
<b>tart tatin</b>	caramelized upside-down apple pie
<b>tartare</b>	chopped raw beef, seasoned and garnished with raw egg, etc.
<b>tarte</b>	tart; open-face pie or flan, usually sweet
<b>tarte au fromage</b>	cheesecake
<b>tartine</b>	open-face sandwich; buttered bread
<b>tasse</b>	cup
<b>tendre</b>	tender
<b>tendrons</b>	cartilaginous meat cut from beef or veal ribs
<b>terrine</b>	earthenware container; also mixture cooked in the container
<b>tête de veau (porc)</b>	head of veal (pork), usually used in headcheese
<b>thé</b>	tea
<b>thon</b>	tuna fish
<b>thym</b>	thyme
<b>tian</b>	earthenware gratin dish; also vegetable mixture cooked in dish
<b>tiède</b>	lukewarm
<b>tilleul</b>	lime or linden blossom herb tea
<b>timbale</b>	small mold; mixture prepared in mold
<b>topinambour</b>	Jerusalem artichoke
<b>tortue</b>	turtle
<b>toulousaine</b>	Toulouse-style; usually with truffles or sweetbreads; cock's combs, etc.
<b>tournédos</b>	center portion of beef filet, usually grilled or sautéed
<b>tournédos rossini</b>	sautéed tournedos garnished with foie gras and truffles
<b>tourteau</b>	large crab with large claws full of deliciously sweet meat

<b><i>tourtière</i></b>	shallow cooking vessel; also pastry dish filled w/spples and/or prunes
<b><i>tranche</i></b>	slice
<b><i>travers de porc</i></b>	spare ribs
<b><i>tripes à la mode de Caen</i></b>	beef tripe, carrots, onions, leeks, spices, cooked w/cider and brandy
<b><i>tripoux</i></b>	mutton tripe
<b><i>trompettes des mort</i></b>	dark brown "horn of plenty" mushrooms
<b><i>tronçon</i></b>	cut of meat or fish (sliced from widest part)
<b><i>truffe (truffé[e])</i></b>	truffle (with truffles)
<b><i>truite</i></b>	trout
<b><i>truite saumonée</i></b>	salmon trout
<b><i>tuile</i></b>	literally, tile; delicate almond-flavored cookie
<b><i>turban</i></b>	usually mixture or combination of ingredients cooked in ring mold
<b><i>turbot(in)</i></b>	turbot (small turbot) considered the finest of fish (and most expensive)
<b><i>vacherin</i></b>	dessert of baked meringue, with ice cream and cream; also a cheese
<b><i>vallé d'ange</i></b>	region of Normandy; also garnish of cooked apples and cream
<b><i>vanille</i></b>	vanilla
<b><i>vapeur (à la)</i></b>	steam(ed)
<b><i>veau</i></b>	veal
<b><i>velouteé</i></b>	veal or chicken based sauce thickened with flour
<b><i>venaison</i></b>	venison
<b><i>ventre</i></b>	belly or stomach
<b><i>venus</i></b>	American clam
<b><i>verjus</i></b>	juice from unripe grapes; once used in sauces instead of vinegar
<b><i>vernis</i></b>	large, fleshy clam
<b><i>vert-pré</i></b>	watercress garnish, sometimes includes potatoes
<b><i>verviene</i></b>	lemon verbena (herb tea)
<b><i>vessie (en)</i></b>	cooked in a pig's bladder (usually a chicken)
<b><i>viande</i></b>	meat
<b><i>vichy</i></b>	with glazed carrots; also a brand of mineral water
<b><i>vichyssoise</i></b>	cold, creamy leek and potato soup
<b><i>vierge (beurre)</i></b>	whipped butter sauce with salt, pepper, and lemon juice
<b><i>vierge (huile d'olive)</i></b>	virgin olive oil
<b><i>vieux (vieille)</i></b>	old
<b><i>vigneron</i></b>	wine grower
<b><i>vinaigre (vieux)</i></b>	vinegar (aged)
<b><i>vinaigre de Xeres</i></b>	sherry vinegar
<b><i>vinaigrette</i></b>	oil and vinegar dressing

<b><i>vivant(e)</i></b>	living
<b><i>vivier</i></b>	fish tank
<b><i>vol au vent</i></b>	puff pastry shell
<b><i>volaille</i></b>	poultry
<b><i>Xeres</i></b>	sherry (vinegar)
<b><i>yaourt</i></b>	yogurt
<b><i>zeste</i></b>	citrus peel, with white pith removed