**Le Grand Bistro**

**printed menu details**

**06.07.17**

**PETITS PLATS/ APPETIZERS (puh-tee plat)**

* **Onion Soup Gratinée- (grah-tee-nay)** Served in a handled crock, Le Grand’s irresistible classic recipe combines a ton of s-l-o-w-l-y sautéed onions which have caramelized and released their sugars with white wine, fresh thyme, sherry vinegar and homemade chicken stock. The soup is topped with homemade croutons and melted and bubbly gruyère (gree-yair) cheese. Gruyere is the most famous Swiss cheese made of cow’s milk and has a complex fruity and nutty flavor with a wonderful melting quality which makes this soup so much fun to eat.
* **Chef’s Soup** Le Grand’s big seller, our homemade soup is prepared daily with homemade stock, the key ingredient to any good soup or sauce. Check daily for ingredients and style.
* **Beet Salad** Seasonal beets are roasted with bay leaf, thyme and garlic with a blend of canola and olive oil then cut into thin slices and served with arugula tossed with Champange vinaigrette. The beets are lightly dressed with the vinaigrette and arugula oil. The salad is garnished with marcona almonds, breaded and fried beet chips, and a ball of Laura Chenel goat cheese rolled in marcona almonds, a soft ripened goat cheese with a creamy interior made in Sonoma, California.
* **Salade Verte ( sa-laad vairt)** This is your basic green salad, but at Le Grand, it’s far from boring. A combination of lettuces (baby red & green romaine, baby red & green oak leaf lettuce, and baby red & green butter lettuce) are tossed with fresh parsley and tarragon, marinated olives (Picholine, Nicoise, oil cured black olives marinated in star anise, olive oil, cloves, garlic, pastis, orange peel and red pepper flakes) and champagne vinaigrette (olive oil, champagne vinegar, shallots, Dijon mustard, s & p and a pinch of sugar). Be sure to offer additional fresh ground pepper tableside.
* **Mouclade (moo-clah-d)** Curry powder (classic Indian with cumin, fennel, chilli, star anise, coriander seed, cinnamon, mustard and pepper) is sautéed in butter with flour, lemon slices, shallots and garlic. Brandy is added to the sauce, along with cream. In go the Penn Cove mussels for a quick steam. More butter and parsley is added, then everything is turned into a bowl.
* **Heirloom Tomato Salad** 4-5 thick slices of organic, heirloom tomatoes are arranged on a plate with a fresh ball of burrata (a mild cheese made of mozzarella and cream). This is then dressed with a fresh pistou (basil, parsley, lemon juice, pine nuts and olive oil) and dusted with garlic breadcrumbs (oil and roasted garlic), served with a chunk of grilled brioche.
* **Escargots** (ES-Car-GO) The Romans get credit for being the first to gastronomize snails but it was the French who made them truly famous, especially in the region of Burgundy and it is from there that we take our cue. 6 tender wild Burgundian escargots (as opposed to farmed Chinese snails which are typically served) are topped with escargot butter, rich with garlic and parsley and a hint of nutmeg, baked and topped with bread crumbs and finished under the salamander until bubbly. Served on a snail plate (“escargotiere”) in French….much prettier name. Make sure the bread basket is full so all the delicious sauce can be enjoyed.
* **Grilled Octopus** A newcomer, but one of our more popular dishes. This Spanish octopus is slow braised in a broth of charred lemon halves, chili oil, garlic and thyme until tender and flavorsome. The resulting tentacles are then lightly fried in our fryer, then flash grilled over flames to get the beautiful smokey char. Served with a smear of harissa aioli, a charred lemon half for squeezing and a crispy toasted baguette slice smeared with garlic butter.
* **Steamed Clams** Manila clams from Penn Cove, WA are a smaller meatier clam. We prepare them very classically, steamed with white Bordeaux wine, plenty of fresh thyme and a flavored butter of fish sauce, tomato paste, garlic, shallots and herbes de provence. This is all pulled together with a beautiful homemade fish ‘fumet’ - a delicate stock of fish bones and aromatics. In the finished dish we add melted leeks, lemon slices, and a garnish of espelette (a chili pepper from Central/South America introduced to France in the 16th century and used in conservation of meats and used in Basque cuisine).

**RAW BAR**

* **Oysters ½ shell** Our oysters come from pristine oyster beds located in  Northern California, Oregon, Washington and British Columbia. All (except the Kumamoto and Olympia) are Pacific Oysters (crassostrea gigas) and their unique flavors reflect their particular habitat. Oysters are shucked to order and served with fresh lemon and our twist on traditional mignonette **(meen-yawn-NEHT**) sauce for dipping. Mignonette is so named because of the black pepper which is an ingredient along with champagne vinegar, shallots, white wine and brandy. It beautifully underscores the fresh ocean flavor of the oysters. Be sure to know which oysters are being served each day. The daily oyster menu contains interesting flavor profiles. Can be served with Fresh horseradish and/or house cocktail sauce (ketchup, horseradish, lemon juice) **ON REQUEST**.
* **Petit Le Grand Plateau (plah-tow)** Iced shellfish platters served on a raised hoop are a Parisian classic. Our small platter, plenty for 2-3, consists of 7 half shell oysters, 3 of our jumbo wild prawns, and Hawaiian Albacore tuna crudo.  Served with mignonette and house made cocktail sauce prepared with fresh horseradish. Be sure to know which oysters will be served. A side of sliced, seared albacore crudo with ponzu and garnished with caramelized shallots, olive oil,  poppy seeds and micro greens creating a taste combination of super fresh, sweet and salty flavors.
* **Le Grand Plateau (luh-grawn plah-tow)** The large platter consists of 10 half shell oysters, 4 jumbo prawns and tuna crudo along with mignonette and cocktail sauces. Be sure to know which oysters will be served.
* **Prawn cocktail** Le Grand’s prawns are wild Mexican Gulf Prawns, harvested with ecological care.  4 huge prawns (under 12 to the lb./ approx. 1 ½  oz. each!) are steeped in a broth flavored with fresh citrus & herbs & a flash of clove.

**CHARCUTERIE (shar-coo-tuh-ree)** Cured meats. A noble French culinary art since the 15th century, all charcuterie presentations are served with authentic Dijon mustard (strong and made in Dijon, France…the mustard capitol of the world) and apricot mostarda (A relish of slow cooked onions, dried apricots, rosemary, mustard seeds and vinegar).

* **Chicken Liver Mousse (moos)** Chicken livers are blended with a few duck livers, a little duck fat and cognac and whipped with eggs, cream and nutmeg. The mixture is baked in a bain marie, cooled and topped with a layer of port gelée (**juhl-lay**). Port is a beautiful deeply nuanced, sweet, fortified wine that loves to be paired with highly flavored meats and poultry.
* **Saucisson Sec (Saw-See-Sonn-Sec)** is made in the traditional style of French salami and produced in Hayward, California. The pork is flavored with sea salt, garlic & black peppercorn then packed in an all natural beef casing. This is cured for 30 days.
* **Rillettes** (of pork) **(ree-yets)** A classic developed centuries ago in France’s Loire Valley, this preparation is now universal in France and has found its way to the U.S.  Sometimes one will now find it made with salmon or duck but Le Grand’s is the classic made with pork belly. Pork belly is uncured bacon and its seductive flavor is enjoying enormous popularity. In our traditional recipe, pork belly (visualize a beautiful center cut of bacon that is not sliced) is cured for 24 hours with shallots, garlic, thyme, bay leaves, clove and salt and pepper. Then it is rinsed, poached in duck fat until tender. Then whipped gently with roasted garlic, savory and thyme to a luscious consistency and cooled in an oblong pâté form and topped with duck fat. Sliced in 1 oz portions and served with apricot mostarda (A relish of slow cooked onions, dried apricots, rosemary, mustard seeds and vinegar) and our addictive mustard, this is the real deal.
* **Rillauds (ree-yoh)** Another pork belly classic originating in the Loire Valley, but in a different preparation. The pork belly is cut into large 2 oz cubes and cured in the style of the rillettes. After rinsing and poaching in duck fat, the rillauds are cooled down and crisped to order. Its delicious pork belly flavor in an entirely different form from rillettes. Served with our Dijon mustard and mostarda.
* **Country Pâté (pah-TAY)** In France well-seasoned ground meat preparations are known as pâtés. If they are coarsely ground, they are known as country pâtés. Ours is a combination of pork shoulder, pork belly and duck livers flavored with cognac, cinnamon, nutmeg, allspice and toasted pistachios and wrapped in bacon. It’s slow baked in a water bath and cooled overnight. An order consists of a generous slice accompanied by Dijon mustard and mostarda.

**LES GRILLADES (gree-yahd)** All items in this category are served with a choice of French fries, truffle whipped potatoes, or roasted fingerling potatoes. (See description under garnitures)

Demi glace is used in the bordelaise, peppercorn and cognac sauces. This is our process of making it.

Veal bones brushed with tomato paste then roasted with mire poix.

The pan is deglazed with red wine.

The bones and mire poix are then placed in a large stock pot with more mire poix and water.

This stock is then reduced by half.

* **Steak Frites (freets)** The most popular dish served in French cafes, bistros, and brasseries is just steak with French fries and called Steak Frites. Le Grand grills a 9 oz. center cut **prime** top sirloin steak to order and finishes it with a Roquefort-shallot butter. Served with French fries and ketchup.
* **L’Entrecote (lawn truh coat)** Meaning “between the ribs”, this juicy 10 oz. boneless rib eye steak, is grilled to order and glazed with bordelaise sauce, named for the city of Bordeaux and consisting of red wine and demi glace all reduced to an unctuous and justifiably famous sauce, finished with butter. Please note your timing, it will take 6 minutes to grill to rare and 15 minutes to well done.
* **Steak au Poivre (oh pwahhv)**a 9 oz. Grade A Wagyu New York strip steak (Sourced from Dunham Ranch, California) is seasoned and coated with cracked black peppercorns and grilled to order. It’s sauced with our piquant peppercorn sauce: green peppercorns, Dijon mustard, Cognac and cream reduced with veal stock. Green peppercorns are soft, under ripe pepper corns with a mild, fresh flavor that are preserved in brine.
* **Filet Mignon (fih-Lay Meen-yawn)** There is a reason this cut of beef is called the tenderloin. No other cut is as meltingly tender. We elevate this most prized of steaks with a glaze of cognac sauce that is so delicious, so suave….its’s a true work of sauce «  art ». The cognac is first flamed, reduced with cream, and combined our demi glace, and finally mounted with butter. Our filet is a generous 7 oz. Please note for your timing : It will take 6 minutes to grill to rare and 18-20 minutes to cook it to well done.

**ENTRÉES**

* **Salade Niçoise (knee swazh)** The most famous salad from the South of France and named for Nice, the gastronomic capitol of Provence. Mixed greens (see “salade vert”) are tossed with shaved parmesan and Dijon vinaigrette (olive oil, champagne vinegar, Dijon mustard, thyme & a pinch of sugar) and garnished with following: fresh albacore tuna poached and cooled in a broth of citrus, herbs, and spice, which is then stored in olive oil; a soft-cooked (as opposed to hard-cooked) egg; fresh green beans; tomatoes, capers, nicoise olives, and sliced fingerling potatoes.
* **Le Grand Caesar Salade** Spears of romaine lettuce (the traditional lettuce used in Caesar salads because of its sweet flavor but strong, crisp structure) chopped and tossed with shaved parmesan, fresh lemon, croutons and Caesar dressing (canola-olive oil, crushed garlic, lemon juice, anchovies, red wine vin, whole egg, egg yolks, Dijon mustard, Worcestershire sauce, aioli, and a spritz of fish sauce …a super ingredient made from fermented anchovies with a taste more elegant than mashed anchovies). The salad is garnished with grated parmesan and a lemon wedge. Offer fresh grated pepper.
* **Moules Frîtes (mool freets)** This is our Moules Marinières served with a side of french fries and ketchup. Mariniere is a French phrase meaning “mariner’s style.” Penn Cove (located on North Whidbey Island) mussels (Pacific blue mussels…so sweet and fresh) are steamed with white wine, bacon, shallots, Pastis butter (Pastis, butter, parsley, and shallot) and a touch of cream. They are finished with toasted bread crumbs and parsley.
* **Boeuf Bourguignon (boof boor-gee-nyawn)** is the king of all stews, the benchmark against which all others are judged, even in France. Made famous in Burgundy, home of the best cattle in France and great wines, it is dark, complex and rich. Generous chunks of short rib are slowly braised with carrots, onions, red wine, veal stock, garlic, tomato paste, thyme, clove and cinnamon sticks. The braising liquid is reduced to a rich sauce and garnished with braised pearl onions, mushrooms, baby carrots, fingerling potatoes and lardons (a strip or cube of bacon).
* **Canard a L’Orange** One full peking duck breast is sautéed slowly, skin-side down, to render the fat. The breast is then flipped and roasted to temp to create a beautiful crispy skin. Served with a smokey-carby hash of Yukon potatoes, butternut squash, Nueske’s bacon and onion, all sautéed together with the last minute addition of tender escarole – a slightly bitter, curly-green leaved member of the chicory family. Finally a sauce of demi-glace enriched with orange brandy finishes the plate, all topped with a garnish of candied orange peel.
* **Demi-Volaille (Dem-mee vo-lie)** Volaille is the name for poultry in French and in this particular case, chicken. Butchered in house, the volaille consists of half a chicken (boned except for the wing bone) seasoned with salt and pepper. The chicken is browned in a little canola/olive oil blend and finished in the oven with a glaze of homemade chicken stock and black truffle butter.
* **French burger** Fresh Sunrise Farms (BC) Organic chicken breast is marinated in oil and herbs, then seasoned, grilled and served on a homemade brioche (**bree o shh)** bun with bacon, melted gruyere cheese, dijonnaise (our mixture of Dijon mustard & aioli) with a garnish of red or green leaf lettuce, tomato and red onion and a cornichon **(KOR-nee-shohn**…a tiny tart French gherkin). Served with French fries and ketchup.
* **Lamb Burger** Fresh ground lamb leg (6oz) is grilled to order and stacked on a toasted brioche bun with balsamic pickled onions, grilled eggplant and coriander-mint yogurt sauce. Served with a side garnish of tomato, leaf lettuce, red onion and a cornichon and French fries and ketchup.
* **Burger Americain (ah-mare-ee-can)** Le Grand’s salute to the great American burger. 6.5 oz. of house ground chuck (100% Grass fed, pasture-raised, dry aged for 30 days, Burkridge Farm, WA) is grilled to order and served on a toasted brioche bun with dijonnaise and ketchup) and a side garnish of tomato, leaf lettuce, red onion and a cornichon. Served with French fries and ketchup.

**SPECIAL ENTREES**

* **Lamb Tagine** Seasoned lamb shoulder is browned then onion, garlic, tomato paste and spices (coriander, ginger, cumin, cinnamon, paprika, cayenne), chicken stock, vanilla bean, saffron, honey and currants are added and stewed til tender.
* **Steak Diane** Small medallions of filet mignon are cooked to a medium rare and served in a classic American Diane sauce (butter, shallots, garlic, brandy, demi glace, Dijon, Worcestershire sauce and Tabasco). Tossed with fettuccini egg noodles.
* **Coq Au Riesling** The Alsatian version of the classic French Coq Au Vin. One half chicken (leg, thigh, breast) is cooked to juicy perfection in a sauce of onion, carrot, bacon, garil, button mushrooms, flour, Riesling wine and house made chicken stock. Along with tarragon and thyme, this is a heady, creamy treat. Served with creamy polenta.
* **Trout Amandine** One 6-8oz filet of Silver Spring, Idaho trout is dredged in flour (a la meuniere) then panseared with brown butter, white wine, lemon juice, lemon supremes and toasted almonds to make the sauce. This is all served with some butter-sauteed green beans and an escarole salad – a crispy, bitter leaf lightly dressed in champagne vinaigrette.
* **Braised Duck** Hind quarter of a duck is slowly braised with chicken stock, red wine, garlic, dried currants and apricots, briney capers, anchovies, crushed red pepper and sherry vinegar. This piquant sauce is offset with unctuous creamy polenta, made with plenty of milk, butter and parmesan. Finished with fresh parsley.

**GARNITURES/SIDES (gar-nee-chur)**

* **Grilled Asparagus** 6oz of asparagus spears are flame grilled ‘til lightly charred then served with a delicious vinaigrette based on a classic béarnaise sauce – red wine vinegar and tarragon with a little champagne vinaigrette, aioli and shallot.
* **Sauteed Spinach** a generous handful of spinach is quickly sautéed with salted anchovy fillets, roasted garlic and a squeeze of lemon for a fresh and vibrant accompaniment.
* **Macaroni** Although we think of it as mac and cheese, a quintessential American dish, it was actually brought to the U.S. from France by Thomas Jefferson who became enamored with the French use of pasta when he was our ambassador to France. He famously served Mac and Cheese for the first time in 1802 at a state dinner during his presidency. The term “macaroni” includes several shapes of pasta that are all good sauce holders. We use “lumache” (loo-MAH-cheh) which is in the shape of snails. Ours is an adult preparation combining lumache macaroni with Bechamel, chevre (Shehv), Gruyere (groo-YEHR) and Parmesan cheeses cooked til bubbly and topped with toasted bread crumbs.
* **Pommes Frites** Frites are the most serious fun food there is. Le Grand presents an in-your-face authentic rendition that has been honed and perfected until it has become a Le Grand signature. Russet potatoes are “frenched”/ (perfectly square sliced) and undergo two cookings. The first dip in the bath of peanut oil (the ultimate oil for deep frying potatoes) at a relatively low temperature cooks the interior to a fluffy doneness. The second a-la-minute( **ah la mee-newt**) cooking is at a much higher temp and creates the crispness on the exterior. Always served with ketchup (and  aioli on side orders).
* **Pommes purée (pom pyo-ray)** The ultimate mashed potatoes. Russet and Yukon potatoes are pureed with butter, heavy cream and truffle salt. Unbelievably delicious. The secret is in the exquisite truffle salt and butter. Truffles are on of the world’s most expensive ingredients. It’s extremely difficult to harvest this most treasured underground fungus with its haunting, earthy, musky aroma that is distantly  mushroomy,  always woodsy and unforgettable.

**FROMAGES/CHEESE** (Note: you must check to make sure which cheeses are available daily)

* **Comte (Com-tay)** Comté is a French cheese made from unpasteurized cow's milk in the Franche-Comté region of eastern France. Comté has the highest production of all French AOC cheeses. The rind is a dusty-brown colour, and the internal [pâte](https://en.wiktionary.org/wiki/p%C3%A2te%22%20%5Co%20%22wikt%3Ap%C3%A2te) is a pale creamy yellow. The texture is relatively hard and flexible, and the taste is strong and slightly sweet.
* **Vieux Chimay (V-eyu Shi-may)** a Belgian cow’s milk washed rind cheese that is washed in the Trappist beer of the same name then aged for eight months. Less pungent than some washed rinds and with notes of hazelnuts, sharp and creamy at the same time.
* **Skagit maid Camembert (Cam-um-bear)** Camembert is a soft, mold-ripened French-style cheese made from cows milk. Beautiful white rind on the outside, gorgeous creamy golden deliciousness on the inside. This camembert from local cows in Skagit, WA has a nice mellow tang without being overpowering.
* **Delice de Bourgogne (dul lease duh boor-goan** ya) This is a cow’s milk triple cream cheese from Burgundy. Its rind is similar to brie. Triple cream indicates a a technique in cheese making where cream is added twice during production. Delice is more complex than most triple creams because of its pungent rind that imparts straw and mushroom aromas that compliment the buttery, sweet interior.
* **Bleu du pays basque (bluh doo payee bask)** A blue cheese from the Basque country. Made from sheep’s milk, which has twice the fat of cow’s milk or goat’s milk, it has a semi-firm, creamy texture. The full flavor is nutty, buttery and faintly sweet. It’s not salty like many blue cheeses and it’s well-balanced and approachable but with plenty of character and strength.
* **Marinated Olives**- Our luscious olives are a combination of the green, torpedo shaped Picholines **(pee-show lean)** & the small purplish-black olives called Nicoise (knee-swaz) and the black salt cured Nyons **(knee owns)**. Marinated in star anise, olive oil, cloves, garlic, pastis, orange peel and red pepper flakes
* **Marcona almonds** These large, flat salt roasted almonds imported from Spain are called the “Queen of Almonds” and are known for their soft crunch and rich sweet flavor.

**LUNCH ITEMS (Unique to Lunch and Brunch)**

* **Croque madame (crok ma-dam)/Croque Monsieur (crok muh s-yur)** Created in 1910 in Paris, this is arguably the most famous French sandwich. At Le Grand we build it on a thick slice of homemade pain de mie/ white sandwich bread (**pan duh mee)** topped with French ham (Madrange **mah-dran-juh**...the same ham that’s used for croques in Paris), gruyere cheese and béchamel sauce (classic white sauce). The sandwich is placed in the oven until it all melts deliciously together. Served with frites and ketchup and a small salad verte tossed with champagne vinaigrette. A croque madame is topped with a gently fried (sunny side up) egg (the egg connoting “female”).
* **Chicken Paillard (Pie-yard)** a paillard is a thin cut 4-5oz (scallop) of veal or chicken. At Le Grand we marinate a pounded chicken breast in canola/olive oil blend with paprika, cayenne, parsley, lemon and lime zest. It’s served with a squeeze of fresh lime juice and a dusting of paprika and fennel pollen. Accompanied by a salad of arugula, chopped artichoke hearts and fennel.
* **Steak Salade** 4-5 oz of top sirloin steak is grilled to order, sliced, garnished with roasted shallots and a little crumbled Roquefort and served nestled against a salad of mixed greens tossed with Roquefort and Dijon vinaigrette. The salad is garnished around the perimeter with poached leeks, nicoise olives, tomatos, pickled onions and cornichons. This is a steak salad picnic; fun, interesting, delicious.
* **Chicken Salade** House smoked chicken (marinated with soy sauce) is tossed with arugula, crumbled goat cheese, toasted pine nuts, julienne pear and French vinaigrette (our champagne vinaigrette with a little tomato puree). The salad is garnished with tomatoes and topped with a stack of shoestring tomatoes; interesting textures; great flavors.
* **HAPPY HOUR (Unique to Happy Hour)**
* **Le Happy Burger** a 3 oz ground chuck patty is grilled to medium and served on a baby brioche bun with gruyere, dijonnaise, ketchup, leaf lettuce, red onion and tomato.
* **Wings** Classic breaded and fried chicken wings, served with a side of espelette (ground red pepper from the Basque region, has a mild, fruity, earthy flavor) aioli and blistered cherry tomatoes and a wedge of lemon.
* **Petit Cochon** Meaning the “little pig”, these are our rillauds served in a slider sized brioche bun with slices of boiled egg, pickled baby radish, arugula and harissa aioli.

**DESSERT (APRÈS DINER) (ap-pray deen-ay)**…..Everyone loves dessert even if they don’t admit it**.** It’s rare to find so many authentic French traditional desserts…have fun with this.

* **Lemon Tart** Served in an individual tart case of almond flour, sugar, butter and flour, the classic “tarte au citron” is a perfect palate cleansing dessert. The curd that fills the tart is slow cooked lemon juice, butter, egg yolks, sugar and sour cream. This is also the same curd, cooked less, used as the sauce garnish, together with candied orange peel and crushed meringue pieces.
* **Dark Chocolate Mousse (moose)** Egg yolks and sugar are whipped over a bain marie and combined with melted deep, dark Valhrona chocolate and whipped cream. Garnished with whipped cream and toasted chocolate shavings, this is a wow!
* **Crème Brulée (krehm broo-LAY)** The literal translation is “burnt cream” but in reality it is a rich chilled custard that just before serving is sprinkled with sugar and torched until it turns to hard caramel. It’s like diving into a skating rink and coming up with treasure. We personalize our presentation by adding rum to our custard. …divine and worth the calories.
* **Chocolate Pot de Crème (po duh crem)** Literally this is interpreted as “pot of chocolate cream”…not too far off. Melted dark Valhrona chocolate is combined with crème anglaise and slowly baked in a bain marie for another luscious dark chocolate experience. Garnished with cherries stewed in red wine, whipped cream and toasted sliced almonds.
* **Chocolate Walnut Tart** A riff on the classic pecan pie, this dessert is rich, chocolaty, and decadent. We utilize Valhrona chocolate, eggs, corn syrup roasted walnuts and plenty of sugar for the filling of the tart. The crust is made from flour, butter, sugar, and a pinch of salt. This crust is flakey and the perfect complement to the rich filling.
* **Sticky Pudding** a classic warm English pudding made with dates, sugar, candied ginger, eggs, butter and flour that’s slow-baked in ramekins. Served warm with scotch caramel sauce and garnished with whipped cream.
* **Glaces (GLAHS)** our own homemade ice creams based on classic ingredients with adventurous flavors.

**Mother Sauces:**

Marie-Antoine Carême set forth what he considered the four grandes sauces of French cuisine in the early 19th century: béchamel, espagnole, velouté, and allemande.In the early 20th century, Auguste Escoffier refined this list to the contemporary five "mother sauces" by dropping allemande as a daughter sauce of velouté, and adding hollandaise and sauce tomate, in his classic Le Guide Culinaireand its abridged English translation A Guide to Modern Cookery.

·         **Béchamel sauce** Béchamel is traditionally made by melting a quantity of butter, and adding an equal part of flour in order to make a roux, which is cooked under gentle heat while stirring with a whisk. As it is a white sauce, care needs to be taken not to brown the roux. Then heated milk is gradually whisked in, and the sauce is cooked until thickened and smooth. The proportion of roux and milk determines the thickness of the sauce, typically one to three tablespoons each of flour and butter per cup of milk. One tablespoon each of butter and flour per cup of milk would result in a thin, easily pourable sauce. Two tablespoons of each would result in a medium thick sauce. Three tablespoons of each would be used for an extra thick sauce such as used to fill croquettes or as a souffle base. Salt and white pepper are added and it is customary, in Italy, to add a pinch of nutmeg. Optionally a whole or cut onion, studded with one or more whole cloves, and a bay leaf may be simmered with the milk and then strained before adding to the roux.

**Sauces derived from Béchamel that are used at Le Grand:**

**Mornay-cheese is added**

**Soubise-onion is added**

* **Espagnole sauce or Brown Sauce** The basic method of making espagnole is to prepare a very dark brown roux, to which veal stock or water is added, along with browned bones, pieces of beef, vegetables, and various seasonings. This blend is allowed to slowly reduce while being frequently skimmed. The classical recipe calls for additional veal stock to be added as the liquid gradually reduces but today water is generally used instead. Tomato paste or pureed tomatoes are added towards the end of the process, and the sauce is further reduced.
* **Hollandaise sauce or Emulsion** An emulsion of egg yolk and liquid butter, usually seasoned with lemon juice, salt, and a little white pepper or cayenne pepper. In appearance, it is light yellow and opaque, smooth and creamy. The flavor is rich and buttery, with a mild tang added by an acidic component such as lemon juice, yet not so strong as to overpower mildly-flavored foods.

**Sauces derived from Hollandaise that are used at Le Grand:**

**Choron-Bearnaise with tomato paste**

**Foyot- Béarnaise with demi**

**Béarnaise-white wine vinegar reduction, shallot, chervil, and tarragon**

**Sauce Noisette-Browned butter**

* **Tomato sauce** It consists of salt belly of pork, onions, bay leaves, thyme, tomato purée or fresh tomatoes, *roux*, garlic, salt, sugar, and pepper. Many times, butter and flour will be listed in the ingredients, but those are only used to make the roux (thickening agent). Roux is made of equal parts *by weight* of flour and butter cooked.
* **Velouté sauce** In preparing a velouté sauce, a light stock (one in which the bones used have not been previously roasted), such as chicken or fish stock, is thickened with a blonde roux. Thus the ingredients of a velouté are equal parts by mass butter and flour to form the roux, a light chicken or fish stock, and salt and pepper for seasoning. The sauce produced is commonly referred to by the type of stock used e.g. chicken Velouté.

**Sauces derived from Velouté that are used at Le Grand:**

**Vin Blanc-fish trim, egg yolks, and butter**

**Allemande-lemon juice, egg yolks, and cream**

**Poulette-mushrooms, parsely, and lemon juice**

**Other notable sauces:**

* **Beurre blanc** literally translated from French as "white butter"— is a hot emulsified butter sauce made with a reduction of vinegar and/or white wine (normally Muscadet) and grey shallots into which cold, whole butter is blended off the heat to prevent separation. The small amounts of lecithin and other emulsifiers naturally found in butter are used to form an oil-in-water emulsion. Although similar to hollandaise in concept, it is not considered either a classic leading or compound sauce.
* **Beurre noir** (French: black butter) is melted butter that is cooked over low heat until the milk solids turn a very dark brown. As soon as this happens, acid is carefully added to the hot butter, usually lemon juice or a type of vinegar. Some recipes also add a sprig of parsley, which is removed from the hot butter before the acid is added.
* **Beurre noisette** Unsalted butter is melted over low heat and allowed to separate into butterfat and milk solids. The milk solids naturally sink to the bottom of the pan and, if left over gentle heat, will begin to brown. As the milk solids reach a toasty hazelnut color, the pan is removed from the heat. Beurre noisette may be used in its liquid state, or cooled to a solid form. It has a nutty flavor and is particularly included in the batters for madeleines and financiers.

 **Purveyors**

**Carlton farms-Carlton, OR**

Pork Belly for Rillauds, Rillettes, Country Pate, Toulouse and breakfast sausage

Snake River farms-Boise, ID

**Kurobuta Pork**-Also known as Berkshire pork, prized for juciness, flavor, and tenderness, is a pink-hued and heavily marbled. Its high fat content makes it suitable for long cooking and high temperature cooking.

Pork Shank is the usual cut we receive for daily specials

**Burkridge Farms, Custer, WA**

100% grass fed and finished beef. Used in the Burger Americain.

**Sunrise Farms, Vancouver BC**

Chicken

100% organic vegetarian diet with no animal fats or by-products and no GMOs

Comfortable housing and humanely raised in spacious environment with natural light and ventilation

Free range with access to outdoors

Audit trail for each flock

**Paradise Gourmet-Seattle, WA**

Mushrooms

**Foraged and Found-Seattle, WA**

Mushrooms and herbs

James Beard Award winning company

**Taylor Shellfish-Seattle, WA**

Oysters

**Penn Cove-Seattle, WA**

Oysters

**Remlinger Farms-Carnation, WA**

Produce

**Coke Farms-San Juan Bautista, CA**

Produce