

SET OR LIMITED MENUS

For parties of 15 or more, it is our policy to provide a set or limited menu in the interest of providing better service. In this case, the charges will also be placed on a single check and a service charge of 18% is automatically added.

If you take a reservation for a party of 15 or more, inform the member that a manager or the catering manager will contact them with suggestions for a set or limited menu.

Service Tip of the Day

If you were drowning, you'd certainly call for help. So if your drowning in service or "in the weeds" as it is called in our business, don't hesitate to call for help.

Getting "in the weeds" can happen anytime without warning no matter how carefully you forecast and prepare. While every server knows how to kick into overdrive and dig yourself out, it's also important to let your supervisor and fellow servers know. Often they can help you out.

While you might think that they should be able to see when you need help, don't make this assumption. They're focusing on their own tasks and may not notice your difficulties.

Remember that we are all part of a team - and teammates are there to help. Usually, being in the weeds passes as quickly as it comes upon you and often all you need is a helping hand for just a few minutes.

Food Terms

Bisque (bisk) - a soup based on crustaceans or a vegetable puree. It is thickened with rice and classically finished with cream.

Bouillabaisse (BOO-eyya-base) - a hearty fish and shellfish stew flavored with fennel and saffron.

al fresco (al-FRES-co) - dining in the open air or out of doors.

Wine Terms

Table Wine - a non-fortified wine.

Sherry - a fortified wine; there are two types: dry sherry to be used as an appetizer before meals, and cream sherry which is a dessert wine; dry sherry has a rich, heavy flavor tasting of nuts or woody from its casks; cream sherry is sweeter, but not overwhelmingly so; both fill the mouth with wine aromas and bouquets.

Scotland vs. US Bottled

Before 1979 the duty and Internal Revenue tax on imported spirits was assessed on total gallonage, at 100 proof, even if a case of Scotch whisky, for example, was only 86 proof.

It was economical, therefore, to import Scotch in bulk at 100 proof, and to reduce it to 86 proof with distilled or deionized water after it arrived in the United States, for a 14 percent duty and tax saving.

Since 1979 both domestic and foreign producers are taxed on proof-gallons, based on the amount of alcohol rather than the volume of liquid. The price advantage of Scotch whisky imported in bulk over bottled-in-Scotland whisky now comes solely from savings in freight and handling.

There is no difference in flavor between the two, since distilled or deionized water is used universally to bring whisky down to bottling proof.

The Taste of Whiskies

The principal taste distinction of Scotch whisky is its smoky peat flavor, whereas Irish whiskey has a similar barley-malt whisky character without the smoky flavor. Both are somewhat lighter in body than American straight whiskies because high proof, very light-bodied grain whiskies are used for blending. Also, because Scotch and Irish whiskies are matured in old, previously used cooperage they require a longer aging period. This is usually seven to eight years, and up to twelve for the heavier distillates, which require more time to smooth out.

Rye and Bourbon whiskies have the distinctive tastes and characters of the rye and corn grains used respectively. Because of the different methods of mashing and the lower proofs at which they are distilled out, which give them a higher congeneric content, they are both sweeter and fuller bodied than Scotch or Irish. Furthermore, aging in new charred oak cooperage makes it possible for the American whiskies to reach maturity sooner. With the trend towards lightness in American taste, American blended whisky and Canadian whisky are quite popular.

True or False

Can you correctly answer the following?

1. Sloe gin is not really a gin. True, it is a liqueur made from the sloe berry.
2. Grapes for French wines are grown on American vines. Trick question. The vines are French *Vitis vinifera* grafted onto American rootstocks which are resistant to *Phylloxera*.
3. Ouzo is a licorice flavored drink that is prohibited in the United States, France, and most other countries. False, Absinthe is the banned drink.
4. The best export vodkas, and all those produced in the US are made from fermenting potato mash. False, most vodka is made from grain.
5. All brandy is cognac, but all cognac is not brandy. False, it's just the opposite.
6. Brandies can be made from other fruits besides grapes. True, they may be made from apples, pears, stone fruits, and berries.
7. Pilsner is a separate type of beer. False, it is a style of lagered beer.
8. Dom Pérignon invented Tequila. False, Tequila's roots are pre-Columbian from the Aztecs.
9. Pedro Ximenez was a co-founder of Jose Cuervo Distilleries. False, it is a type of grape.

D a i l y R e v i e w

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- Espresso/Cappuccino
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