

The History of Sauces

'Sauce' is a French word that means "a relish to make food more appetizing". It is taken from the Latin salsa, meaning salted. There are considered to be five mother sauces which are Espagnole (brown sauce), Bechamel (cream base), Volute (a thickened stock), Tomato and Hollandaise (an egg and butter emulsion). In cooking it can be a liquid, cream or semi-solid food. Sauces are not normally consumed by themselves; they add flavor, moisture, and visual appeal to another dish. Possibly the oldest recorded European sauce is garum, the fish sauce used by the Ancient Greeks; while doubanjiang, the Chinese soy bean paste is mentioned in Rites of Zhou in 3rd century BC.

Cabernet Sauvignon, Sterling Vintner's Collection 2015

A wine of balance and elegance, savor the lush blackberry, cherry and black currant aromas, underlined with notes of vanilla and spice.

Bottle \$30 Glass \$8

Pork Porterhouse with a Caramelized Onion Butter

Rumor has it that a nomad accidentally made the first batch of butter about 10,000 years ago by tying a sheepskin bag of milk to his horse. After a day of jostling he discovered the transformation. In ancient Rome butter was considered medicinal, swallowed for coughs or spread on aching joints. Butter, it seems, was the fat of choice for the tribes of northern Europe, so much so that Anaxandrides, the Greek poet, derisively referred to the barbarians from the north as "butter-eaters". CHEF GRILLS A 16 OZ BONE IN PORK PORTERHOUSE STEAK TOPPED WITH A CARAMELIZED ONION BUTTER, SERVED WITH A TWICE BAKED POTATO AND VEGETABLES.

\$24

Atlantic Salmon with Hollandaise Sauce

The classic Hollandaise sauce, also referred to as Dutch Sauce, is an emulsion of egg yolk, liquid butter, water and lemon juice, briskly whisked together over the low heat of a double boiler. It is excellent on most green veggies, fish, steak, roast beef, eggs and much more! CHEF GENTLY POACHES ATLANTIC SALMON IN A COURT BOUILLON BATH THEN SERVES IT TOPPED WITH A FRESH MADE HOLLANDAISE SAUCE. ACCOMPANIED WITH WHIPPED POTATO AND VEGETABLES.

\$27

Filet Mignon With Béarnaise Sauce

Béarnaise sauce is considered to be a "child" of the mother Hollandaise sauce. It is made the exact same way as Hollandaise only with herbs such as Tarragon added to it. Béarnaise Sauce gets its name from the province of Béarn, France. CHEF SERVES A 7 oz GRILLED USDA CHOICE FILET MIGNON TOPPED WITH BÉARNAISE SAUCE, SERVED WITH WHIPPED POTATO AND VEGETABLE.

\$34

New York Strip with a Green Peppercorn Sauce

Peppercorns originated from southwest India. They are the fruit of the peppercorn plant which requires high temperatures, heavy, frequent rainfall and well draining soil. They grow on a vine in grape like clusters. White, black and green peppercorns are harvested in various stages of maturity. Green peppercorns being young when they are picked resulting in its mild flavor. OUR CHEF GRILLS AN 11 oz USDA CHOICE NEW YORK STRIP THEN FINISHES IT WITH A SAVORY BRANDY SAUCE MADE WITH GREEN PEPPERCORNS AND FINISHED WITH CREAM, SERVED WITH TWICE BAKED POTATO AND VEGETABLE.

\$31