

At the Restaurant (1)

Waiter: Good evening. My name is Gordon I'll be your waiter this evening. May I recommend a cocktail before dinner?

Man: Yes. I'll have a bourbon and coke and the lady will have a gin gimlet.

Waiter: Very good, sir. (The waiter leaves the table and returns shortly with the drinks.)

Waiter: Ma'am, here is your gimlet, and sir, your bourbon and coke. (Standing very erect the waiter suggests an appetizer) For an appetizer I'd like to recommend the Escargot or the Brandy Chicken. The Escargot is baked in a flaky pastry and served with drawn butter. The Brandy Chicken is a tender breast of chicken marinated overnight in a brandy sauce and then pan fried in a light olive oil to bring out the full body and flavor of the dish.

Man: Hmm.. We'll have the Brandy Chicken...and can we also get half an order of the Escargot?

Waiter: Yes, sir, of course. And for dinner tonight the chef has prepared a tender Salmon steak basted in lemon butter. That's served with a medley of fresh vegetables and a twice baked potato. And as always the main entree is served with your choice of a fresh salad or the soup de'jour.

Lady: The Salmon sounds wonderful, but I'm really in the mood for steak. What would you recommend?

Waiter: In that case, I'd recommend the fillet mignon. It's an 8oz fillet wrapped in bacon and charbroiled to perfection.

Lady: That's perfect.

Waiter: How would you like that prepared?

Lady: Medium rare, please.

Waiter: Would you like the garden salad with that or would you prefer the soup?

Lady: I'd like the salad, please.

Waiter: What kind of dressing would you like?

Lady: The house dressing will be fine, thank you.

Waiter: (Turning to the man) And for you, sir?

Man: I'll have the Salmon, also with the salad.

Waiter: Very good, sir. And would you like a bottle of wine with your dinner?

Man: Yes. Could you chill a bottle of Chatue le Blanc 1985, please.

Waiter: My pleasure, sir. Thank you.

Man: Thank you.

(The waiter collects the menus and leaves the table)

Vocabulary

Good evening A formal greeting generally used after 6pm.

recommendTo give advice that will help a person make a choice

appetizer.....That part of the meal that is served before the salad or the main course.

Escargot.....An appetizer of snails which have been baked inside a pastry.

tender.....easily chewed and digested.

marinate.....to let food soak in a substance for a certain amount of time so the food will absorb some of the flavor of that substance.

overnight.....for or during the entire night.

half an order.....a partial amount of a whole order. If an order of Escargot is 6 snails, half an order would be 3.

entree.....the main course of a meal.

wonderful.....excellent or fine. More than just good.

mood.....a person's emotional state or feeling.

soup de'jour.....soup of the day. The type of soup being served on a particular day.

baked.....cooked by placing in an oven for a certain amount of time at a certain temperature.

Fillet Mignon.....a type of beef steak. Generally considered one of the best steaks served in American restaurants.

charbroiled.....to be cooked by placing on open flames.

prepare.....to make, or in this instance, to cook.

medium.....steaks are prepared according to temperature. A steak that is medium rare is not cooked all the way through. The center is still red and cooler than the outside of the steak.

dressing.....a type of sauce put on salads for flavoring.

dinner.....evening meal. Generally eaten around 6:30pm.