

Hollandaise

- Egg Yolks
- Clarified Butter
- White Wine Vinegar
- Water
- Lemon Juice
- Salt & White Pepper
- White Peppercorns
- Cayenne Pepper

BACKGROUND

Argued to be one of the most temperamental sauces, Hollandaise is emulsified when the clarified butter is slowly incorporated into the egg yolks. The end product is a light and frothy sauce.

Béarnaise

- Shallots
- Tarragon
- Chervil
- Peppercorns
- White Wine Vinegar

Grimrod

- Saffron

Mousseline

- Cream

Maltaise

- Zest of Blood Orange

Choron

- Tomato Paste
- Cream

Foyot

- Glace de Viande