

**CHAÎNE ALPHABETICAL
STYLE SHEET
for *Gastronome* magazine
(revised 11/2007)**

Note:
Put foreign words in italics.
**If word is listed in
Webster's, however,
do not italicize.**

A

a cappella
à la carte
à la king
à la mode
à la niçoise
à point
ackee
agnolotti
ahi tuna
aiguillette(s)
aioli
al dente
Alba truffles
al fresco
amaretto (unless specific)
ambiance
amid; in the midst of
among
Amontillado (sherry)
amuse-bouche(s)
amuse-gueule(s)
andouille
angel-hair pasta
anglaise
Anna potatoes
Angus beef
antipasto, antipasti
anytime
apéritif
à point, etc.
arctic char
Armagnac
arroz con pollo
art déco
artisanal
artwork
arugula

Asian (avoid using Oriental–
and don't use ref. to people)
Asiago cheese
au gratin
au jus
au naturel
auf Wiedersehen (set rom)
autopilot
avant-garde
avruga caviar

B

baba au rhum
baccalà (fritters)
back-up
baguette(s)
bailli (l.c. when used alone)
bailliage (l.c. when used
alone)
baked Alaska
baklava
ballottine
Balthazar (16 bottles)
bananas Foster
barigoule
barquette(s)
Bartlett pear
basmati rice
bâton
bâtonnet
Bavarian cream
Bavarois
Bay Area
béarnaise sauce
Beaujolais
béchamel
bed-and-breakfast
beggar's purses
beignet (fritter)
Bel Paese cheese
Belon oyster
beluga caviar
Bénédictine
best seafood restaurant
beurre blanc
beurre noisette
Bibb lettuce
biergarten
billy bi
biplane

biscotti
bite-size
bittersweet
black-eyed peas
black-tie
blancs (wines)
blini (always plural)
blintz (pl. blintzes)
bloc
Bloody Marys
blue cheese
bluegrass
bluepoint oysters
bocconcini
bok choy
bombe
bon appétit!
bon vivant
bon voyage
Bordeaux (also pl.)
bordelaise sauce
borscht
bouchée
boudin
bouillabaisse
bouillon
bourbon whiskey
bourguignon(ne)
Boursin
bowfin caviar
brainchild
brandade
bratwurst
brazil nut
bread crumbs
breadmaking
breadstick
Brie cheese
Brillat-Savarin
brioche (bread)
but en brioche
brochette (skewer), en
brochette
Bronze Star of Excellence
brown betty
brûlée
brunoise
bruschetta
Brussels sprouts
bûche de Noël
Bucheron cheese

bullfights, -ting
Burgundy

C

Cabernet Sauvignon
cabrilla (n)
Caesars
cachet
café au lait
café noir
café sol
calamari
calf's liver
Calvados sauce
Cambozola
camaraderie
Camembert cheese
Campari
canapé
cancan
candelabrum, pl. candelabra
candlepower
cannellini (bean)
cannelloni (pasta)
cannoli
cantaloupe
cappuccino
Carême
carpaccio
carpetbag steak
cassis
cassolette (ramekin)
cassoulet (bean & meat dish)
catsup (not ketchup)
caviar
celery root
cellar master
centerstage
cèpe(s)
cervelat (n)
ceviche (n)
Chablis
challah bread
champagne (lowercase
before "reception")
champignon
chanterelle(s)
chantilly
charcuterie
Chardonnay

charlotte russe
Charolais beef
Chartreuse
château(x)
chateaubriand
Châteauneuf-du-Pape,
Château d'Yquem, etc.
chaud-froid
chaudron
Cheddar cheese
cheesecake
chef de cuisine
cherrystone clams
chervil
chèvre
chevreuil
chickpea
chiffonade
chili (pl: chilies)
Chincoteague oysters
Chinois = Chinese
chipotle
chock-full
chopsticks
chorizo
choucroute
cilantro
cioppino
cipollini
clafouti
clubhouse
coffee cake
cognac (except region)
cognoscente, cognoscenti
cold water (adj.)
coleslaw
commis saucier
compote
concassé
concierge
confit
confiture
confrère
consommé
Continental fare, but
continental breakfast
convive
co-proprietor
coquilles St. Jacques
Cordon Bleu
corn bread

corned beef
cornichon
corn on the cob
côte de veau, boeuf, etc.
coulbiac
coulis
coupe
couscous
court bouillon
crab cake
crab apple
crabmeat
crayfish
cream puff
crema catalana
crème anglaise
crème brûlée
crème de menthe, crème
d'ananas, etc.
crème fraîche
crème profiterole, but
profiterole(s)
Creole (cuisine)
crêpe
crêpe(s) suzette(s)
flambée(s)
crépinette
crepelle
criss-cross
croquant
croquebouche
crostini
croustade
croûte, but *en croûte*
crudité(s)
cucina
cuisine

D
dacquoise
daikon (radish)
D'Alta
dauphine potatoes, but
pommes dauphines
décor
Deep South
deep-fried
dégustation
deluxe
demiglace

demi-sec
demitasse
deviled
dim sum
DiRoNA Distinguished
Restaurants of North America
(generally don't use)
dolce (pl. dolci)
dolcelatte cheese
Dom Perignon, etc.
Dubonnet
duchess potatoes
duck liver, ducks' livers
Dungeness crab
duxelles

E

East, West
East Coast, West Coast
eau-de-vie (pl. eaux-de-vie)
éclair
éclat
écrivisse(s)
edamame
eggnog
egg roll(s)
eggs Benedict, etc.
elevation
élève, élèves (noun, masc.)
Émilien
en brioche
en brochette
en croûte
en magnum
ensured
entrecôte
entrée
epicurean
équipe de cuisine
escabèche
escargot(s), but *petits*
gris escargots
espresso
étouffée
ever versatile
everchanging
extra-virgin
extraordinaire
eye-opener

F

façade
fairy tale
faraway
farce (stuffing), farci (stuffed)
farfalle
feste (Ital.)
feta cheese
fête(s) champêtre(s)
fettuccine Alfredo, etc.
feuilleté (m.)
ficelle
filet(s) mignon(s), but fish
fillet
filet de boeuf
fillet (Eng. spelling of *filet*)
filo dough (don't use,
use phyllo)
financière
fin de siècle
fines herbes, but *aux fines*
herbes
firsthand
five-potato terrine
flageolets
flambé, flambéed,
flambéing
flan
fleur(s)-de-lis
floor-length
flying-fish roe
focaccia
foie gras, but *foie de veau*,
etc.
Folies-Bergère
fondant
Fontina cheese
food service
forcemeat
Four Seasons
fra diavolo
fraîche
framboise
Frangelico
frangipane
freewheeling
free-flowing
free-range
French dressing
french fries

French pastry
French toast
friandise(s)
fricassee, -eed, -eeing
frijoles (pl)
frisée
frite(s)
frittata
fritto misto
Friuli
frogs' legs
fruitcake
fruits de mer
fund-raiser, fund-raising

G

galantine(s)
galette, but *galette de*
caviar, etc.
ganache
garbanzo
Gastronome magazine
gâteau
gaufrette potatoes
gazpacho
gelato (pl. gelati)
gelée
Genoese
génoise (cake)
Gewürztraminer
gingerbread
glaçage (glaze)
glacé, glacéed
gnocchi
good-bye
Gorgonzola cheese
gougère
Gouda cheese
goût de terroir
Grand Camérier
grand(s) cru(s)
granité or *granità*
Granny Smith apples
grape grower
grapeleaf
grapevines
gratinée (not gratinéed)
gravlax
Gruyère cheese
guinea hen

Gypsy

H

habañero
hackelback caviar
half shell
halfway
handmade
hand-painted
hard-boiled
hard-pressed
hard-shell crab
hard-working
haricot(s) vert(s), etc.
harissa
haute ambiance
haute cuisine
herb-infused cream
high rollers
hoisin
hollandaise sauce
homemade, homemaker
hors d'oeuvre(s)
house-made
huître

I

ice cream
Ice Wine (use caps if used
with proper name,
even if N.V.)
innumerable
intronisation

J

jalapeño
jambalaya
jardinière
Jazz Age
jellyfish
jerk-style chicken
Jeroboam (4 bottles)
jícama
joie de vivre (Rom)
Jolly Ole England (or Old)
julienne (noun, adj, verb)
jus, au
jus lié

K

kabocha
kaffeeklatsch
kaisiki ryori (Japanese haute
cuisine)
kasha
katafi
kebab
kickoff
kir, kir royal
Kobe beef
kuchen
Key lime
kudos
kugel
Kumamoto oysters

L

labeled
Lady apples
langouste, langoustine(s)
la nouvelle cuisine
lapereau(x)
lasagna (pl. lasagne)
Latin-American
latté
lavosh
légumes
lemongrass
lifelong
lifestyle
lightbulb
lighter-style
limoncello
lingonberry
linguini
Linzer torte
liqueur
liter
littleneck clam
litchi(s) (not lychee, etc.)
lobster tail
lollo rosa
lollipop lamb chops
long-awaited
longtime
lookout
low country

Loxahatchee
lyonnaise potatoes
Lyons

M

macadamia nut
macédoine
mâche (lettuce)
Madeira
magnum
magret
mahimahi
maître(s) d'hôtel,
maître d' (pl. d's)
Malmsey
Malpeque oyster
Manchego cheese
man-made
marinade (sauce)
marinara
marinate
marinière
marrons glacés
Marsala
mascarpone
matchup
matzo(s)
mecca
medallions but *médaillons*
Médaille Présidentielle
mélange
melba toast
menu, *menu dégustation*
meringue
mesclun
méthode champenoise
Methuselah (6-liter, 8 bottles)
Mettwurst
meunière
Messrs. (abbrev. for
Messieurs)
microbrewed
micromanage
microgreens
midday
Middle Eastern
mignardise(s)
mignonettes
mille(s)-feuille(s)
millennium, the

mincemeat
minestrone
mini- (BUT minivan)
minipumpkin
mirepoix
mirabelle pears
mirin
mission figs
Mlle. (abbrev. for
 Mademoiselle)
Mme. (abbrev. for Madame)
Moët
mojo
mole (sauce)
monkfish
Montrachet
morel
Moselle
mother-of-pearl
Moulard duck
moules marinières
moussaka
mousse
mousseline
mouthwatering
mozzarella cheese
mulligan stew
mulligatawny
multicolored
multicourse
multicultural
multistation
multitalented
Muscadet
Muscovy duck (Peking duck,
 Long Island duck)
myriad (use: a myriad of)

N

naan (bread)
nage
naïve, naïveté
Napa cabbage
Napoleon, but Napoléon
 cognac
navarin
Neapolitan
Nebbiolo
Nebuchadnezzar (20 bottles)
New American Cuisine

New Year
New York–style (n-dash)
niçoise
Noël
noisette
nondeserving
non-member, non-vintage,
 etc.
nonprofit
nonstop
Northwest
notwithstanding
nougat, nougatine (n)
nouvelle cuisine
nuovo-flamenco
N.V.

O

objet d'art (set rom)
oenological, oenophile
Oktoberfest
old-fashioneds
Old South
omelette
onaga
orégano
Oriental (avoid using, and
 don't for people)
Orthodox
orzo
osetra caviar
osso buco
ouzo
oven-dried, oven-smoked
overripe
oysters Rockefeller

P

paella
paillard
paintbrush
panaché
pancetta
panfried
pan-seared
panisse
panna cotta
papillote
pappardelle

parfait
Paris's
parklike
Parmesan cheese
parmigiana
Parmigiano-Reggiano
pass-arounds
passion fruit
pastillage
pastis
pâté, pâté de foie gras
Pâtissier (= Pastry, change to
 Pastry Chef in title)
Pauillac
paupiette(s)
pavé
Pear (or Poire) William
Pedro Ximenez
pepper pot
peppercorn *aïson*
percent
périgourdine
persillé
petit(s) four(s)
petit-gris (snail)
phyllo (not filo)
pièce de résistance (set rom)
pignoli (pine nut)
pilaf
Pinot (grape), Pinot Noir
pipérade
piroshki
pistou
place card
place mat
poissonier
poivrade sauce
polenta
pommes frites
pomodoro
ponzu
porcini (mushrooms; porcine
 is the singular)
port wine (but Porto)
portobello mushrooms
posole, pozole
pot-au-feu
pot stickers
poussin
premier cru(s)
primo (course), etc.

prix fixe
profiterole(s)
prosciutto di Parma
Prosecco
Provençale
provolone cheese
Puligny-Montrachet
pupu
purée, puréed, puréeing

Q

quenelle(s)
quesadilla
quiche(s)

R

raclette
radicchio
ragoût
ragù
raison d'être
raki
Ramos gin fizz
rank-and-file
rapini
ratatouille
rattlesnakes
ravigote
raviolo (pl. ravioli)
re-create (create again)
redeye gravy
Rehoboam (6 bottles)
rémoulade (sauce)
renowned
restaurateur
résumé
Rheingau
ricotta cheese
Riedel
Riesling
rijsttafel
rillette(s)
risotto(s)
Ritz-Carlton (use The)
roadhouse
Rock Cornish game hen
rock 'n' roll: apostrophes
 open to left
roller-coaster

Romano cheese
romescu
Roquefort cheese
rosé
rosemary-stuffed
rösti (potatoes)
rouges (wines), but reds
rouille (sauce)
roulade
roux
rugalach

S

sabayon
sabel
sablefish
salade niçoise
salade paysanne
salchichón
Salmanazar (12 bottles)
salsa
salsify
saltwater
saltimbocca
sambuca
sangria
sashimi
sassafras
saté, satay
sauce anglaise, etc.
saucier
sauerbraten
sauerkraut
sauté, sautéed, sautéing
Sauterne/Sauternes(Fr.)
Sauvignon Blanc
savoy cabbage
scaloppine
scampi
Scotch
sculptured-ice martini glass
sea bass
sea horse
seafood
seafood-and-andouille gumbo
seaweed
segue, segued
sellout
semi (closed)
semicircle

Señor
semifreddo
Serrano ham
seviche
sevruga caviar
shark's fin
sherbet
sherry
shiitake (mushroom)
Shiraz(es)
shish kebab
shiso
showstopper
Sickel pears
signaled (one /)
Singapore Slings
smorgasbord
snow pea
Société Mondiale du Vin
soft-shell crab
soirée
solera
sommelier
soppresata
sorbet
soubise
soufflé, souffléed
sous-chef
Sous-Chef
 (when used as title)
south of France (the)
Southwest (the, US)
southwestern
South Pacific
spanakopita
spätzle
speck
sponge cake
spoonbill caviar
stagecoach
steak house
steak knife
steak tartare
steelhead trout
Stilton cheese
stir-fry, -fried, -frying
stone-ground
strudel
sugarcane
sun-dried
suprême

surf and turf (use hyphens
when adj.)
sushi
sweetbreads
sweet-and-sour
Swiss cheese
Syrah (but Petite Sirah)
Szechuan (not Sichuan)

T

tabbouleh
table d'hôte
table-hop
tablecloth
tabletop
tagine
tagliatelle
tahini
tandoori
tapa(s)
tapas surtidas
tapenade
taramasalata
tartar sauce
tartare (tuna, steak)
tartes Tatins
tartlet, but *tarlette*
tataki
tempura
teriyaki
terra-cotta
terrine
terroir
thank-you, thank-yous
theater
theatergoers
Thermidor
thumbs-up
thundershower
tian
timbale
tiramisù
tofu
tomatillo
toque(s) blanche(s)
tortas
torte
tortelli lucese

tortellini
tortilla
tour de force
tour de France
tornedos (also pl.)
trancelike
trattoria(s)
traveled
tree-toppers
tricolor
triple-chefed
triple-teamed
trompe l'oeil
tuile
tulipe
tuna tartare
tureen
turnabout
twentieth century

U

über Alles
ugni blanc
up-country
upstate
US or USA - spell out

V

Valrhona
vaquero
velouté
vellutata
veranda
vermicelli
vichyssoise
Vidalia onion
vinaigrette
vin d'esprit
vineyard
vin mousseux
vino
Viognier
vis-à-vis
vitello tonnato
viticulture
vive la Chaîne (not viva)
vol-au-vent

W

waitstaff(s) (vs. kitchen staff)
wasabi
Washington D.C. (no comma)
waterfowl
Web site
weeknight
well-known
West (as in the West)
West Coast
whiskey (but Scotch whisky)
Wiener schnitzel
wine cellar
wine cooler
wine seller
wineglass
winegrower
winelike
winemaker, winemaking
winepress
wineshop
wineskin
wine taster
wine-tasting luncheon
winy (not winey)
wonton (no pl.)
world-class
world-famous
worldwide
wrought-iron

Y

yellowfin tuna
yellowtail snapper
yogurt
Yukon Gold potatoes

Z

zabaglione
ziti
Zinfandel
zuccotto
zuppa Inglese