

Descriptive Words for Menus

Adjectives			Adverbs
Aromatic	Fresh-baked	Pan-seared	Carefully
Baked	From scratch	Piping hot	Delicately
Basted	Frosted	Powdered	Delightfully
Bathed in	Frosty	Refreshing	Distinctly
Battered	Frozen	Rich	Exquisitely
Bite-sized	Fudgy	Ripe	Freshly
Boneless	Full	Roasted	Fully
Braised	Garden	Satisfying	Generously
Breaded	Garden-fresh	Savory	Gently
Buttery	Garnished with	Sautéed	Gingerly
Candied	Generous	Scrumptious	Lavishly
Candy-coated	Glazed	Seared	Lightly
Caramelized	Golden	Seasonal	Perfectly
Charbroiled	Goopy	Seasoned	Subtly
Chewy	Gourmet	Signature	Sweetly
Chilled	Grilled	Simple	
Chocolaty	Guiltless	Sizzling	
Chocolate-covered	Hand-battered	Sliced	
Chunky	Heaped with	Slow-cooked	
Classic	Heaping	Smokey	
Colorful	Heavenly	Smoked	
Complemented by	Homemade	Smooth	
Cool	Homestyle	Smothered	
Creamy	House-made	Soft	
Crisp	Honeyed	Special	
Crispy	Hot	Spicy	
Crunchy	Iced	Sprinkled with	
Crusted with	Icy	Stuffed	
Dainty	Juicy	Subtle	
Delectable	Layered	Sweet	
Delicate	Lean	Tangy	
Delicious	Lemony	Tart	
Deluxe	Light	Tasty	
Dippable	Loaded	Tender	
Distinctive	Local	Thick-cut	
Divine	Luscious	Toasted	
Drenched	Marinated	Toasty	
Dressed with	Meaty	Topped with	
Drizzled with	Melted	Tossed with	
Elegant	Melt-in-your-mouth	Tropical	
Exquisite	Mixed	Velvety	
Fiery	Moist	Vibrant	
Fire-grilled	Mouthwatering	Warm	
Fire-roasted	Palate-pleasing	Warming	
Flame-broiled	Pan-seared	Yummy	
Flame-grilled	Piping hot	Zesty	
Flaming	Moist		
Flavorful	Mouthwatering		
Fresh	Palate-pleasing		
French Terms			
<i>Accolade</i> – leaning on each other			

Al dente – firm but tender pasta

Á la – in the style of

Á la bourgeoise – family style

Á la carte – foods priced separately and prepared to order

Á la mode – in the current style or fashion

Au jus – with juice

Au gratin – topped with cheese or bread crumbs and baked

Au lait – with milk

Au naturel – cooked plainly

Batarde – white sauce

Bisque – velvety soup

Brochette – on a skewer

Canape – an appetizer on toast or crackers

Chaud - hot

Coquille – shell

Emince – cut fine

Farci – stuffed

Garniture – Garnish

Hor d'oeuvre – small appetizer

Julienne – shredded vegetables

Noir – black

Papillote – cooked in [food wrap\(5470\)](#) and opened at the table

Petite – small

Prix fixe – fixed price

Vert – green