

We've put some words in boxes, normally just giving the most common or most country-correct pronunciations. Would you spell the sounds the same way?

### Something's Fishy

Anchovy (an choh vee) Small silvery fish

Bouillabaisse (boo ya bess) Stew with Mediterranean fish, tomatoes, etc.

Branzino (bran z no) Mediterranean seabass

Calamari (kal lah mar ee) Squid

Ceviche (sah veet shay) Raw fish marinated in lime or lemon appetizer

Escargot (ess car go) Snail

Cioppino (cha peen oh) Italian fish stew with shellfish and tomatoes

### Where's the Beef?

Andouille (an doo ee) Not beef, it's a spicy, smoked sausage used in Cajun cooking

Beef bourguignon (boor geen yon) French beef stew made with red wine

Carpaccio (car pauch chee oh) Very thinly sliced raw beef served with a sauce or now, anything thinly sliced

Charcuterie (shar coot ter ree) French store or tray of meats, pates, etc.

Chorizo (chor ree zo) Spanish sausage

Foie gras (fwaw grow) Liver of force-fed fattened geese or ducks

Mole (mo lay) A thick, rich sauce

Osso buco (oss-oh boo-co) Braised veal shanks in wine, vegetables, etc.

Pancetta (pan chet tah) Italian pork belly

Pâté (pa tay) Paste or spread made of puréed or finely chopped liver, meat, fish, game, etc., served as an hors d'oeuvre

Tartare (tar tar) Finely chopped and served raw (often beef)

Tourchon (tor chon) Towel. Usually refers to how foie gras is wrapped for a bit of herbed aging

### Vegan Delight

Arugula (aah ru goo la) Leafy vegetable with pungent flavor

Cipollini (chip po leeny) Small wild onion

Crêpe (krep) Thin, light pancake

Escarole (es ka roll) Broad leaf endive

Frisée (free zee or frees say) A curly edged form of endive

Gnocchi (noke ee) Small potato or flour dumplings

Hummus (hoo mus) Chick pea paste or dip

Jicama (hick kuh ma) Large tropical root eaten raw or boiled

Kohlrabi (coal rab bee) Cultivated cabbage with bulb on top of soil

Mesclun (mess klen) Salad with young, tender mixed greens

Peppadew (pep pah doo) Sweet but slightly spicy pepper grown in South Africa

Quinoa (keen wah) A seed served like rice

Ratatouille (rat tah tu ee) Not the movie, this is vegetable stew

Thyme (time) A herb

Tomatillo (toma tee oh) Mexican green tomato

### Not Sweetbreads

Brioche (bree ohsh) Sweet bun or roll

Ciabatta (cha bat tah) Slightly flat

### Drink It Up

Espresso (ahs spresso) Strong coffee

Frappuccino (fra pah chino) Trademarked Starbuck frozen coffee concoction. Do not order in Italy!

Jeroboam (jer ah bo am) A double magnum or 4-6 bottles' worth --

Latte (lah tey or laa tey) Espresso with more steamed milk and foamy milk on top

Macchiato (mock key ahh toe) Espresso with a small amount of steamed milk

### Some Other Helpful Terms

Aïoli (ay-oh-lee) Garlic mayonnaise

Alfredo sauce (al-FRAY-doh) Typically served with fettuccine (feta-cheeni), a heavy cream and butter sauce with parmesan (parma shawn)

Antipasti (ant tee past tee) Before the meal, usually a selection of meats & cheeses)

Al pastor (al pass tor) Shepherd style, literally. Pork roasted on a spit

Calzone (calc zone aa) Folded over dough filled with ricotta and other ingredients

Escabeche (es ca bay chay) Marinade used to pickle anything

Étouffée (eh toe fay) New Orleans stew of crayfish, veggies, etc. served over white rice

Macerate (mass er ate) – soak a food, often fruit infused with alcohol

Paella (pie aa yuh) Spanish dish of chicken, veggies, seafood, rice, saffron

Ragù (rah gu) Meat based sauce

Sous vide (sue vee dee) Food encased in plastic is placed in water and slowly cooked at a precisely maintained temperature

Terrine (tur een) Like a pâté, usually chunkier and served cold. Also refers to a pottery dish/pan