

Item	1/2	1	1	2	3	4	8	Y	Method of Preparation
66		cup tomato puree			cup veloute	oz whole butter		1 qt	Bring the tomato puree and veloute to a simmer. Strain then remove from heat, whisk in the whole butter. Season to taste
67		pint clarified butter	tbsp chopped chervil	tbsp chopped tarragon	tsp béarnaise reduction	ea egg yolk		1.25 pint	In a double boiler combine the egg yolk and reduction. Heat and whip until the eggs are 125°. Remove from heat whisk in butter that is at 140°. Add in chopped herbs. Season to taste with salt and tabasco
68	cup vinegar	cup water	cup fresh tarragon	ea shallot halved	Tbsp whole black pepper		oz white wine	4 oz	Place all of the ingredients in a pot and slowly reduce until 1/2 cup remains and strain- use liquid, discard the rest.
69	ea onion	qt milk	ea Bay leaf	ea Whole cloves		oz roux			Stud the onion with the clove and bay leaf. Steep the onion clove in milk for 20 minutes then remove onion. Thicken the sauce will roux and bring to a second boil. Season to taste.
70	cup white wine	pint of either veloute or demi	tbsp fresh tarragon	ea shallot minced		oz whole butter		20 oz	Steep the minced shallot in the wine then strain. Add in the demi or veloute. Simmer and add in the chopped tarragon. Whisk in whole butter. Season
71	ea lemon juiced	lb soft butter	cup cream	tbsp minced shallot		tbsp white wine vinegar	oz white wine	3 cup	Combine the wine, vinegar, and shallot in a pot. Reduce over medium heat until ¼ cup remains. Strain into a clean pot. Add in cream and simmer. Remove and whisk in butter a little at a time.
72	pinch fresh thyme	ea bay leaf	cup red wine	tbsp minced shallot	oz glace de viande	tbsp whole butter	oz demi glace	1 pint	Make a reduction with the thyme, bay leaf, shallot, and red wine. Reduce by half and strain the liquid into a clean pot. Add in the demi and glace de viande and simmer. Whisk in whole butter and season to taste.
73	5 ea julienne mushroom	tbsp minced shallot	tsp chervil	cup demi glace	oz whole butter	oz white wine	oz tomato concassé	1 pint	Sauté the shallot and mushroom in ½ butter. Flambé with cognac. Add in the wine and tomato reduce by half. Add in the demi, simmer. Whisk in whole butter, garnish, season