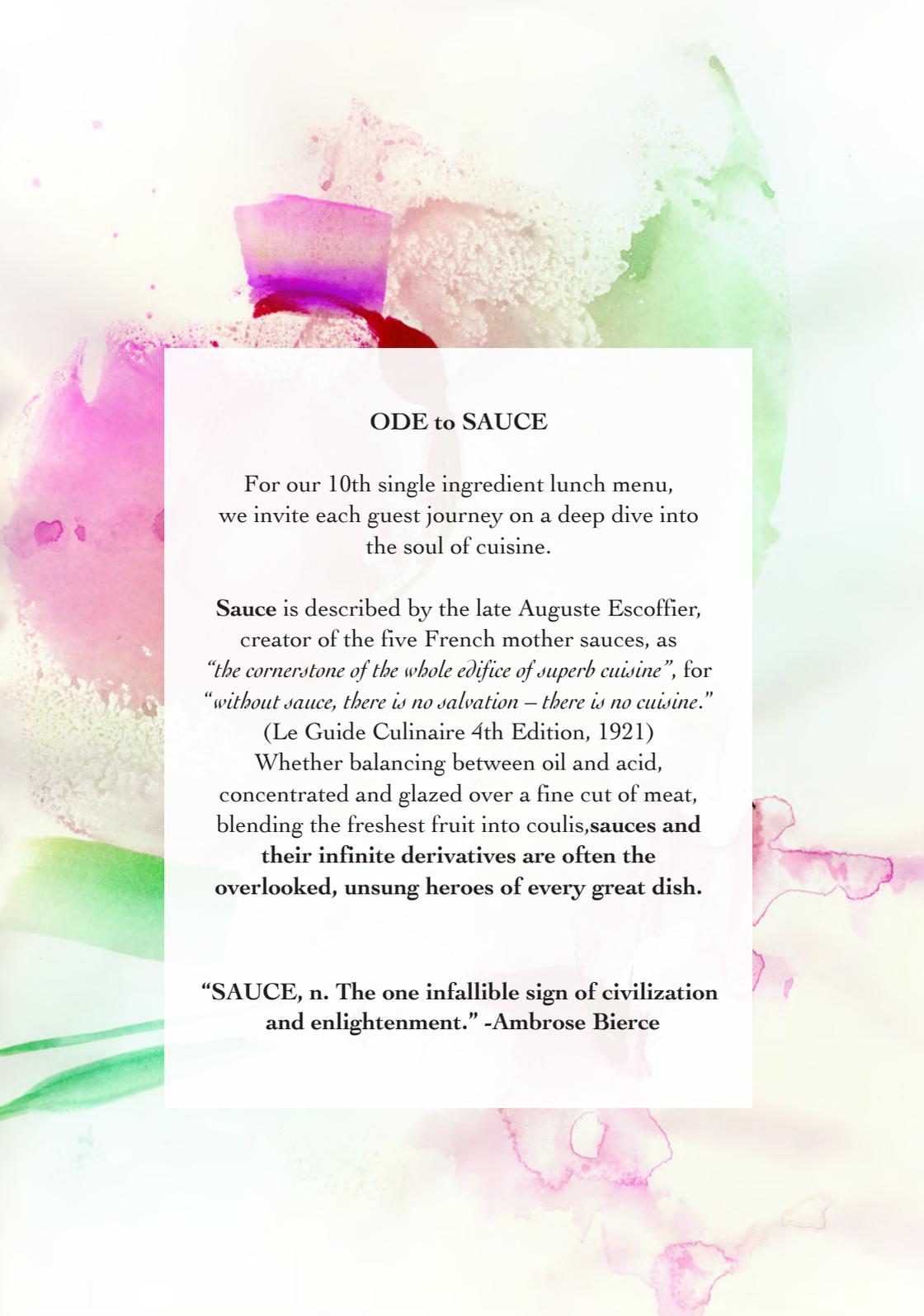




Ode to Sauce

百家醬，
百家味。

TATE
Dining Room



ODE to SAUCE

For our 10th single ingredient lunch menu, we invite each guest journey on a deep dive into the soul of cuisine.

Sauce is described by the late Auguste Escoffier, creator of the five French mother sauces, as *“the cornerstone of the whole edifice of superb cuisine”*, for *“without sauce, there is no salvation – there is no cuisine.”*

(Le Guide Culinaire 4th Edition, 1921)

Whether balancing between oil and acid, concentrated and glazed over a fine cut of meat, blending the freshest fruit into coulis, **sauc**es and **their infinite derivatives are often the overlooked, unsung heroes of every great dish.**

“SAUCE, n. The one infallible sign of civilization and enlightenment.” -Ambrose Bierce

Mayonnaise

“Amuse-Bouche of Summer Vegetables”
Kumquat Beurre Noisette Espuma,
Oyster Sauce Mayonnaise, Scallion Sour Cream
with Crudité and Sourdough

Accompanied with 10 Vegetable Consommé

Velouté

“Ode to Shrimp”
Cauliflower Velouté with
Marinated Sweet Shrimp and Caviar

Béchamel

“Ode to Crab”
Parmesan Béchamel Crab Gratin
with Crab Velouté

Fumet

“Ode to Dover Sole”
Concentrated Mushroom and Frog Fumet
with Dover Sole and Pickled Mushroom

Espagnole

“Ode to Abalone”
Abalone Supreme Sauce with Abalone Ragoût
and Puff Pastry

Salmis

“Ode to Pigeon”
Chinese Sausage Poultry Salmis
with Pigeon and Fermented Mustard Green

Coulis

“Ode to Strawberry & Tomato”
Strawberry Tomato Coulis with Yogurt Mousse
and Fresh Herb Sorbet

Mignardises of Custard, Chutney and Caramel

A little note on our sauces today

Mayonnaise - *an emulsion of oil, egg and acid is the Mother of cold sauces has countless variety. For our version we have chosen some of our favorite Chinese flavors - Salted Kumquat, Scallion and Oyster Sauce to deliver this elegant smooth sauce*

Velouté - *The French word for velvety, in preparing our Cauliflower Velouté we used fresh cauliflower with chicken broth and balance with a touch of curry powder.*

Béchamel- *a creamy white sauce traditionally made from a white roux and milk. To enrichen umami we have added a touch of Parmesan Cheese to give our crab a thick scoop of lasting flavors.*

Fumet- *Inspired by one of my all time favorite sauce is a frog sauce from Pierre Gagnaire, for our version we make a fumet of mushroom and frog legs with whipped cream and gratin under heat.*

Espagnole- *is a mixture of brown roux and brown fond. One of the luscious Chinese sauces is a rich abalone sauce, our version has a touch of mandarin peel to balance richness*

Salmis- *When a roast or sautéed piece of meat is sliced and reheated in sauce, the result is a salmis. We start with a poultry jus and enrich with Chinese Lap Cheong Sausage*

Coulis- *a thick sauce from puréed vegetables or fruits, using our favorite summer fruits- fresh strawberries married with tomato, creating a refreshing ending of acid and sugar*