



So - Easter has gone, next celebration is NOT working on the 1st May - Labour Day!
Menus are not so plentiful, since the fleur de lys (lily of the valley) doesn't really lend itself to anything - maybe if it was made in sugar or chocolate, but not even the most endowed business man has thought of that.....YET!
(At least - I haven't seen it yet.)
How about a simple filet steak - cooked to perfection -

DEGREES OF STEAK DONENESS



BLUE RARE

SEARED ON THE OUTSIDE, COMPLETELY RED THROUGHOUT



MEDIUM

SEARED OUTSIDE, 25% PINK SHOWING INSIDE



RARE

SEARED OUTSIDE AND STILL RED 75% THROUGH THE CENTRE



MEDIUM WELL

A SLIGHT HINT OF PINK



MEDIUM RARE

SEARED OUTSIDE WITH 50% RED CENTRE



WELL DONE

BROILED UNTIL 100% BROWN

USE THESE KEY WORDS AND PHRASES TO ACCURATELY DESCRIBE STEAK DONENESS LEVELS TO YOUR GUEST

see more funny stuff at fatpita.net

with some of these:



Go to a restaurant and let someone else do the work
on labour day!