

Table etiquette

Some basic guidelines in table manners follow.

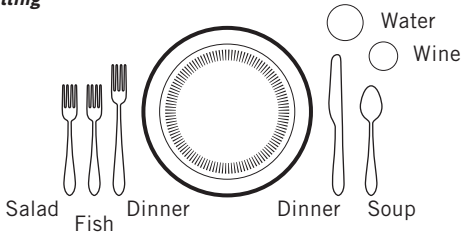
Cocktails Garnishes (except citrus fruit) may be eaten.

Soup If soup is served in a cup with two handles, use both to pick up the cup. If soup is served in a bowl on a serving plate, spoon the soup away from you, and leave the spoon in the bowl when you have finished. Don't slurp or blow on soup. If it's too hot, wait for it to cool a little.

Wine If you are not experienced in wine selection, choose a known favourite or ask your table server or wine server for advice. The wine waiter, after uncorking the wine, pours some into the glass of the person who placed the order. After approval of the wine, the server will fill all of the glasses. If you are the person who placed the order and you are not satisfied with the temperature or the taste of the wine, say so.

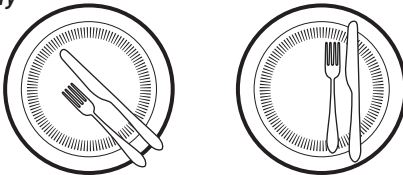
NOTE House wine should *never* be tasted for approval.

Table setting



If you are faced with many pieces of silverware, work from the outside in.

Used cutlery



Knife and fork in finished position

Bread Break (do not cut) the bread or roll; butter enough for only one or two mouthfuls at a time. Take butter from the serving dish and put it on the side of your side plate. Never take it straight from the dish onto your bread.

Vegetables If they are served in individual dishes, you may eat them from the dish or transfer them from the dish onto your dinner plate.

Bones These belong on the plate at all times.

Seafood It is acceptable to use your fingers when peeling shrimp or cracking lobster or crab shells. If you need to add lemon, use a fork to hold the lemon wedge and your other hand to squeeze the lemon.

Fresh fruit Use a knife to cut and a knife and fork to eat fresh fruit such as oranges, apples, pears, plums. With oranges, cut the outer skin in quarters and peel it off. Then cut the fruit itself into quarters and then into smaller sections for eating. With apples, etc., cut the fruit into quarters, remove the core, and then cut into bite-sized pieces.

Napkin Place your napkin on your lap. Do not tuck it into your neck. Use it to dab at, rather than wipe across, your mouth. Place the napkin on your chair if you have to leave your guests temporarily. Only at the end of the meal is it correct to place the napkin (unfolded) on the table.

General

- ◆ Keep elbows off the table at all times.
- ◆ Avoid speaking with your mouth full.
- ◆ Avoid heavy dinner conversation topics, such as politics and religion.
- ◆ Do not monopolize the conversation; allow each person time to speak.
- ◆ Avoid telling tasteless jokes.
- ◆ Turn off your cell phone unless you are expecting an emergency call.