

Exercise 3-2-3: Formatting Menu -Finishing touches

Let's add a few finishing touches to the online menu, menu.html. It might be useful to save the file and look at it in the browser after each step to see the effect of your edits and to make sure you're on track.

1. First, I have a few global changes to the body element in mind. I've had a change of heart about the font-family. I think that a serif font such as Georgia would be more sophisticated and appropriate for a bistro menu. Let's also use the line-height property to open up the text lines and make them easier to read. Make these updates to the body style rule, as shown:

```
body {  
  font-family: Georgia, serif;  
  font-size: small;  
  line-height: 1.75em;  
}
```

2. I also want to redesign the "info" section of the document. Remove the teal color setting by deleting that whole rule. Once that is done, make the h1 olive green and the paragraph in the header gray. Add color declarations to the existing rules:

```
#info { color: teal; } /* delete */  
h1 {  
  font: bold 1.5em "Marko One", Georgia, serif;  
  color: olive;}  
#info p {  
  font-style: italic;  
  color: gray;}
```

3. Next, to imitate a fancy restaurant menu, I'm going to center a few key elements on the page with the text-align property. Write a rule with a grouped selector to center the headings and the "info" section:

```
h1, h2, #info { text-align: center;}
```

4. I want to make the "Appetizer" and "Main Courses" h2 headings more eye-catching. Instead of large, bold type, I'm going to use all uppercase letters, extra letter spacing, and color to call attention to the headings. Here's the new rule for h2 elements that includes all of these changes:

```
h2 {  
  font-size: 1em;  
  text-transform: uppercase;  
  letter-spacing: .5em;  
  color: olive;}
```

5. We're really close now; just a few more tweaks to those paragraphs right after the h2 headings. Let's center those too and make them italic:

```
h2 + p {  
  text-align: center;  
  font-style: italic;}
```

Note that I've used a next-sibling selector (`h2 + p`) to select any paragraph that follows an `h2`.

6. Next, add a softer color to the menu item names (in `dt` elements). I've chosen "sienna," one of the names from the CSS3 color module. Note that the strong elements in those `dt` elements stay "tomato" red because the color applied to the strong elements overrides the color inherited by their parents.

```
dt {  
    font-weight: bold;  
    color: sienna;}
```

7. Finally, for kicks, add a drop shadow under the `h1` heading. You can play around with the values a little to see how it works. I find it to look a little clunky against a white background, but when you have a patterned background image, sometimes a drop shadow provides the little punch you need to make the text stand out. Notice how small the shadow values are—a little goes a long way!

```
h1 {  
    font: bold 1.5em "Marko One", Georgia, serif;  
    color: olive;  
    text-shadow: .05em .05em .1em lightslategray;}
```

And we're done! The following figure shows how the menu looks now—an improvement over the unstyled version, and we used only text and color properties to do it. Notice that we didn't touch a single character of the document markup in the process. That's the beauty of keeping style separate from structure.

Black Goose Bistro • Summer Menu

Baker's Corner, Seekonk, Massachusetts

HOURS: MONDAY THROUGH THURSDAY: 11 to 9, FRIDAY AND SATURDAY: 11 to midnight

APPETIZERS

This season, we explore the spicy flavors of the southwest in our appetizer collection.

Black bean purses

Spicy black bean and a blend of mexican cheeses wrapped in sheets of phyllo and baked until golden.

\$3.95

Southwestern napoleons with lump crab — *new item!*

Layers of light lump crab meat, bean and corn salsa, and our handmade flour tortillas. \$7.95

MAIN COURSES

Big, bold flavors are the name of the game this summer. Allow us to assist you with finding the perfect wine.

Jerk rotisserie chicken with fried plantains — *new item!*

Tender chicken slow-roasted on the rotisserie, flavored with spicy and fragrant jerk sauce and served with fried plantains and fresh mango. **Very spicy.** \$12.95

Shrimp sate kebabs with peanut sauce

Skewers of shrimp marinated in lemongrass, garlic, and fish sauce then grilled to perfection. Served with spicy peanut sauce and jasmine rice. \$12.95

Grilled skirt steak with mushroom fricasee

Flavorful skirt steak marinated in asian flavors grilled as you like it^{*}. Served over a blend of sauteed wild mushrooms with a side of blue cheese mashed potatoes. \$16.95

^{*} We are required to warn you that undercooked food is a health risk.