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MIBG84 - RICHARDSON JULIAN

A joyful exploration of the cuisine of Baja California--hailed as Mexico's Napa Valley--with 60 recipes celebrating the laidback lifestyle found right across the border. Less than an hour's drive from San Diego, Baja California is an up-and-coming destination for tourists looking to experience the best of what Mexico has to offer. From Baja wine country to incredible seafood along the coast, Baja cuisine showcases grilled meats, freshly caught fish, and produce straight from the garden, all mingled with the salt spray of the Pacific Ocean. Inspired by the incredible local lands-

cape and his food from the award-winning restaurant Fauna, star chef David Castro Hussong conducts a dreamy exploration of Baja cuisine featuring 60 recipes ranging from street food such as Grilled Halibut Tacos and Chicharrones to more refined dishes such as Grilled Steak in Salsa Negra and Tomatillo-Avocado Salsa. Each chapter features gorgeous photographs of the region and profiles of top food purveyors are scattered throughout, bringing the spirit of Baja into your kitchen, no matter where you live. Chefs Alexandra Raij and Eder Montero share more than one hundred recipes from Txikito—all inspired by the home cooking tradi-

tions of the Basque Country—that will change the way you cook in this much-anticipated and deeply personal debut. Whether it's a perfectly ripe summer tomato served with just a few slivers of onion and a drizzle of olive oil, salt cod slowly poached in oil and topped with an emulsion of its own juices, or a handful of braised leeks scattered with chopped egg, Basque cooking is about celebrating humble ingredients by cooking them to exquisite perfection. Chefs Alexandra Raij and Eder Montero are masters of this art form, and their New York City restaurant Txikito is renowned for its revelatory preparations of simple ingredients. Dishes like

Salt Cod in Pil Pil sauce have fewer than five ingredients yet will astonish you with their deeply layered textures and elegant flavors. By following Raij's careful but encouraging instructions, you can even master Squid in Its Own Ink—a rite of passage for Basque home cooks, and another dish that will amaze you with its richness and complexity. The Basque Book is a love letter: to the Basque Country, which inspired these recipes and continues to inspire top culinary minds from around the world; to ingredients high and low; and to the craft of cooking well. Read this book, make Basque food, learn to respect ingredients—and, quite simply, you will become a better cook.

- Food & Wine Magazine, Editor's picks for Best of 2016

NAMED ONE OF THE BEST BOOKS OF THE YEAR BY PUBLISHERS WEEKLY Having won or been nominated for just about every known prestigious culinary award, Michael White is hailed by food critics as the next great hero of Italian gastronomy. His reach extends around the globe with a clutch of acclaimed fine dining restaurants, including Marea, Ai Fiori, Osteria Morini, and pizzeria Nicoletta. Now, in

Classico e Moderno, White brings his passion for authentic Italian cuisine to the home kitchen, with recipes—nearly 250—that cover both the traditional and contemporary dishes of the region. In the “Classico” portion, White shares such iconic dishes as Meatballs Braised in Tomato Sauce; Pasta and Bean Soup; Cavatelli with Lamb Ragù and Bell Peppers; and Roasted Pork Leg with Rosemary and Black Pepper. The “Moderno” chapters feature recipes that have put White's restaurants on the map, including Chicken Liver Crostini with Marsala-Braised Onions; Fusili with Red Wine-Braised Octopus and Bone Marrow; and Veal Chops with Roasted Endive and Pancetta Cream Sauce. Both the Classico and Moderno sections offer ideas for your whole meal: first courses (Vitello Tonnato, Garganelli with Caviar Cream), soups (Zuppa di Baccalà, White Bean Soup with Sautéed Shrimp), pastas (Tortellini alla Panna, Ricotta and Swiss Chard Tortelli), main courses (Pollo alla Diavola, Braised Lamb Shanks with Farrotto), and desserts (Crosta di Ricotta, Panna Cotta with Meyer Lemon-Basil Sorbet and Almond Milk Froth), as well as salads,

pizzas, and basic formulas for pesto, stocks, and vinaigrettes. Including personal notes and anecdotes about White's early sojourn in Italy and his flavorful career, Classico e Moderno will give you all the tools, tips, and tricks you need to cook tantalizing Italian dishes with the confidence of a seasoned chef. Praise for Michael White and Classico e Moderno “A masterpiece of culinary acumen and perfection in presentation . . . White once again sublimely deals with his cuisine of choice—Italian. In an attempt to bridge the gap between classic and modern, this chef extraordinaire offers the reader an experience in beauty and taste. . . . This book is a testament to both the importance/influence of Italian cuisine and to the rich and varied experiences its ingredients and tradition still have to offer.”—Publishers Weekly (starred review) “Exceedingly appealing . . . [Michael White] is one of the great chefs of modern Italian food in this country, and in Classico e Moderno he teaches us enough so that we can try to follow in his footsteps.”—Vogue “Hugely ambitious . . . White is one of a number of rising chefs here who aren't Italian but

have felt the freedom to refresh the concept of Italian food.”—Associated Press “The future of Italian gastronomy, thanks to the spectacular inventiveness he brings to modernizing the world’s most popular cuisine.”—Gotham “I’ve watched and tasted as Michael White has matured into his current position as one of the preeminent stewards and pioneers of Italian culinary tradition in America. Even his signature modern dishes are as relatable as the classics—and are perhaps even destined to be deemed classics in their own right some day.”—Thomas Keller, from the Foreword “Michael White has, in very short order, grabbed the Italian food crown for New York City.”—Anthony Bourdain

Voted The World's Best Restaurant 2019 on The World's 50 Best Restaurants list by a panel of more than 1,000 culinary experts, Mirazur has also been named one of the best French cookbooks ever by Forbes. It is in Menton, where the geographical boundaries between Italy and France waver, where Mirazur rests overlooking the Mediterranean sea. Michelin star chef Mauro Colagreco shares in his first book the gastro-

nomie vision inspired by the stunning surroundings and abundance of locally sourced ingredients. Throughout these pages, we discover the local producers who supply Mauro with a beautiful array of goods that he then transforms into sublime and delectable works of art. The book offers 65 recipes, along with stunning photography portraying the dishes, the restaurant, and the magical environment comprising the Mediterranean Sea, the Maritime Alps, and the orchards and gardens cultivated by the locals, every reader can transport and immerse themselves in the world of Mirazur. A “frontier cuisine,” where the focus is centered on the provenance of the produce and reflecting the history and tradition of the artisan universe that inhabits the region.

The debut from rising star chef Gísli Matt of Slippurinn, the international destination restaurant in Iceland's Westman Islands Chef Gísli Matt built Slippurinn with his family in a historic shipyard building of a small town whose landscape was changed forever by the lava flow from a 1973 erupted volcano. In this most incredible environment, where

plants grow on mountains created out of lava, Matt created a menu that both respects the local and traditional and pushes boundaries of contemporary cuisine. His first book takes the reader right to the heart of Matt's fascinating culinary world and island life.

For twenty-four years, in an odd and intimate warren of rooms, San Franciscans of every variety have come to the Zuni Café with high expectations and have rarely left disappointed. In The Zuni Café Cookbook, a book customers have been anticipating for years, chef and owner Judy Rodgers provides recipes for Zuni's most well-known dishes, ranging from the Zuni Roast Chicken to the Espresso Granita. But Zuni's appeal goes beyond recipes. Harold McGee concludes, “What makes The Zuni Café Cookbook a real treasure is the voice of Zuni's Judy Rodgers,” whose book “repeatedly sheds a fresh and revealing light on ingredients and dishes, and even on the nature of cooking itself.” Deborah Madison (Vegetarian Cooking for Everyone) says the introduction alone “should be required reading for every person who might cook something someday.”

The long-awaited cookbook by one of the San Francisco Bay Area's star chefs, David Kinch, who has revolutionized restaurant culture with his take on the farm-to-table ethic and focus on the terroir of the Northern California coast. Since opening Manresa in Los Gatos in 2002, award-winning Chef David Kinch has done more to create a sense of place through his food—specifically where the Santa Cruz Mountains meet the sea—than any other chef on the West Coast. Manresa's thought-provoking dishes and unconventional pairings draw on techniques both traditional and modern that combine with the heart of the Manresa experience: fruits and vegetables. Through a pioneering collaboration between farm and restaurant, nearby Love Apple Farms supplies nearly all of the restaurant's exquisite produce year round. Kinch's interpretation of these ingredients, drawing on his 30 years in restaurants as well as his far-flung and well-fed travels, are at the heart of the Manresa experience. In Manresa, Chef Kinch details his thoughts on building a dish: the creativity, experimentation and emotion that go into developing each plate and daily

menu—and how a tasting menu ultimately tells a deeper story. A literary snapshot of the restaurant, from Chef Kinch's inspirations to his techniques, Manresa is an ode to the mountains, fields, and sea; it shares the philosophies and passions of a brilliant chef whose restaurant draws its inspiration globally, while always keeping a profound connection to the people, producers, and bounty of the land that surrounds it. The debut cookbook from the first female American chef to earn two Michelin stars. Atelier Crenn is the debut cookbook of Dominique Crenn, the first female chef in America to be awarded two Michelin stars—and arguably the greatest female chef in the country. This gorgeous book traces Crenn's rise from her childhood in France to her unprecedented success with her own restaurant, Atelier Crenn, in San Francisco. Crenn's food is centered around organic, sustainable ingredients with an unusual, inventive, and always stunning presentation. To put it simply, Crenn's dishes are works of art. Her recipes reflect her poetic nature, with evocative names like "A Walk in the Forest," "Birth," and "The Sea." Even the dish-

es that sound familiar, like Fish and Chips, or Broccoli and Beef Tartare, challenge the expected with their surprising components and her signature creative plating. Her first cookbook is a captivating treat for anyone who loves food. "Atelier Crenn perfectly captures the creativity, talent, and taste of Dominique Crenn." —Daniel Boulud

Eleven Madison Park is one of New York City's most popular fine-dining establishments, and one of only a handful to receive four stars from the New York Times. Under the leadership of Executive Chef Daniel Humm and General Manager Will Guidara since 2006, the restaurant has soared to new heights and has become one of the premier dining destinations in the world. ELEVEN MADISON PARK: THE COOKBOOK is a sumptuous tribute to the unforgettable experience of dining in the restaurant, where the latest culinary techniques are married with classical French cuisine. The book features more than 125 sophisticated recipes, arranged by season, adapted for the home cook, and accompanied by stunning full-color photographs by Francesco Tonelli. ELEVEN

MADISON PARK is sure to be one of the most talked-about cookbooks of 2011. "NEW YORK TIMES "BEST-SELLER From Gabrielle Hamilton, bestselling author of "Blood, Bones & Butter," comes her eagerly anticipated cookbook debut filled with signature recipes from her celebrated New York City restaurant Prune. NAMED ONE OF THE BEST BOOKS OF THE YEAR BY "PUBLISHERS WEEKLY" NAMED ONE OF THE BEST BOOKS OF THE SEASON BY "Time - O: The Oprah Magazine - Bon AppEtit - Eater" A self-trained cook turned James Beard Award-winning chef, Gabrielle Hamilton opened Prune on New York's Lower East Side fifteen years ago to great acclaim and lines down the block, both of which continue today. A deeply personal and gracious restaurant, in both menu and philosophy, Prune uses the elements of home cooking and elevates them in unexpected ways. The result is delicious food that satisfies on many levels. Highly original in concept, execution, look, and feel, the Prune cookbook is an inspired replica of the restaurant's kitchen binders. It is written to Gabrielle's cooks in her distinctive voice, with as much instruction, en-

couragement, information, and scolding as you would find if you actually came to work at Prune as a line cook. The recipes have been tried, tasted, and tested dozens if not hundreds of times. Intended for the home cook as well as the kitchen professional, the instructions offer a range of signals for cooks--a head's up on when you have gone too far, things to watch out for that could trip you up, suggestions on how to traverse certain uncomfortable parts of the journey to ultimately help get you to the final destination, an amazing dish. Complete with more than 250 recipes and 250 color photographs, home cooks will find Prune's most requested recipes--- Grilled Head-on Shrimp with Anchovy Butter, Bread Heels and Pan Drippings Salad, Tongue and Octopus with Salsa Verde and Mimosa'd Egg, Roasted Capon on Garlic Crouton, Prune's famous Bloody Mary (and all 10 variations). Plus, among other items, a chapter entitled "Garbage"--smart ways to repurpose foods that might have hit the garbage or stockpot in other restaurant kitchens but are turned into appetizing bites and notions at Prune. Featured here are

the recipes, approach, philosophy, evolution, and nuances that make them distinctively Prune's. Unconventional and honest, in both tone and content, this book is a welcome expression of the cookbook as we know it. Praise for "Prune" " " "Fresh, fascinating . . . entirely pleasurable . . . Since 1999, when the chef Gabrielle Hamilton put Triscuits and canned sardines on the first menu of her East Village bistro, Prune, she has nonchalantly broken countless rules of the food world. The rule that a successful restaurant must breed an empire. The rule that chefs who happen to be women should unconditionally support one another. The rule that great chefs don't make great writers (with her memoir, "Blood, Bones & Butter"). And now, the rule that restaurant food has to be simplified and prettied up for home cooks in order to produce a useful, irresistible cookbook. . . . "Prune"] is the closest thing to the bulging loose-leaf binder, stuck in a corner of almost every restaurant kitchen, ever to be printed and bound between cloth covers. (These happen to be a beautiful deep, dark magenta.)"--"The New York Times" "One of the most

brilliantly minimalist cookbooks in recent memory . . . at once conveys the thrill of restaurant cooking and the wisdom of the author, while making for a charged reading experience."--"Publishers Weekly "(starred review)

The Whole Beast: Nose to Tail Eating is a certified "foodie" classic. In it, Fergus Henderson -- whose London restaurant, St. John, is a world-renowned destination for people who love to eat "on the wild side" -- presents the recipes that have marked him out as one of the most innovative, yet traditional, chefs. Here are recipes that hark back to a strong rural tradition of delicious thrift, and that literally represent Henderson's motto, "Nose to Tail Eating" -- be they Pig's Trotter Stuffed with Potato, Rabbit Wrapped in Fennel and Bacon, or his signature dish of Roast Bone Marrow and Parsley Salad. For those of a less carnivorous bent, there are also splendid dishes such as Deviled Crab; Smoked Haddock, Mustard, and Saffron; Green Beans, Shallots, Garlic, and Anchovies; and to keep the sweetest tooth happy, there are gloriously satisfying puddings, notably the St. John Eccles Cakes, and a very nearly perfect

Chocolate Ice Cream.

"An absorbing self-portrait of an exceptional cook." -- Harold McGee Daniel Patterson is the head chef/owner of Coi in San Francisco, one of America's most celebrated restaurants. Patterson mixes modern culinary techniques with local ingredients to create imaginative dishes that speak of place, memory, and emotion. His approach has earned him five James Beard nominations and winner of the James Beard Award's "Best Chef of the West" 2014, two Michelin stars, and a worldwide reputation for pioneering a new kind of Californian cuisine. Now, in his new book Coi: Stories and Recipes, Patterson shares a personal account of the restaurant, its dishes, and his own unique philosophy on food and cooking. 70 recipes are featured with narrative essays, including Chilled Spiced Rataouille Soup; Carrots Roasted in Coffee Beans; Strawberries and Cream with Tiny Herbs; and Lime Marshmallow with Coal-Toasted Meringue. This book is beautifully written by Patterson, who is respected for his original food writing in publications such as The New York Times and Lucky Peach, and is also

co-author, along with Mandy Aftel, of Aroma: The Magic of Essential Oils in Food and Fragrance (2004). 150 color photographs by Maren Caruso include atmospheric images of the restaurant and the California landscape. Forewords by Peter Meehan and Harold McGee. "

From the acclaimed team behind Manhattan's three-Michelin-starred Elven Madison Park restaurant comes this deluxe cookbook showcasing the foods, ingredients, and culinary history of New York. After landing rave reviews for their transformation of Eleven Madison Park from a French brasserie into a fine dining restaurant, chef Daniel Humm and general manager Will Guidara decided to refashion their Manhattan restaurant into a showcase for New York's food artisans. Instead of looking abroad for inspiration, Humm and Guidara headed to their own backyards, exploring more than fifty farms in the greater New York area and diving into the city's rich culinary heritage as a cultural melting pot. In I Love New York, Humm and Guidara present an in-depth look at the region's centuries-old farming tra-

ditions along with nearly 150 recipes that highlight its outstanding ingredients—from apples, celery root, and foie gras to nettles, pork, scallops, and venison. Included among these dishes designed explicitly for the home cook are reinterpretations of New York classics, like Oyster Pan Roast, Manhattan Clam Chowder, and the Bloody Mary. Lushly illustrated with photographs of the area's dramatic landscapes and the farmers who tend the land, this unique ode introduces the concept of New York regional cuisine as it celebrates the bounty of this exceptional state.

One of the best New York restaurants, a culinary landmark that has been changing the face of American dining for decades, now shares its beloved recipes, stories, and pioneering philosophy. Opened in 1994, Gramercy Tavern is more than just a restaurant. It has become a New York institution earning dozens of accolades, including six James Beard awards. Its impeccable, fiercely seasonal cooking, welcoming and convivial atmosphere, and steadfast commitment to hospitality are unparalleled. The restaurant has its own magic—a sense of community and

generosity—that's captured in these pages for everyone to bring home and savor through 125 recipes. Restaurateur Danny Meyer's intimate story of how Gramercy was born sets the stage for executive chef-partner Michael Anthony's appealing approach to American cooking and recipes that highlight the bounty of the farmer's market. With 200 sumptuous photographs and personal stories, *The Gramercy Tavern Cookbook* also gives an insider look into the things that make this establishment unique, from the artists who have shaped its décor and ambience, to the staff members who share what it is like to be a part of this close-knit restaurant family. Above all, food lovers will be inspired to make memorable meals and bring the warmth of Gramercy into their homes.

Alain Passard is the chef who astonished the food world in 2000 by removing red meat from his three-Michelin-starred Paris restaurant L'Arpège, and dedicating himself to cooking with vegetables, supplied exclusively from his own organic farm. Today L'Arpège is widely acknowledged as one of the world's great restaurants,

while its visionary owner has inspired a new generation of chefs. Here is a collection of forty-eight wonderful recipes illustrated with Alain Passard's own joyful collages. *The Art of Cooking with Vegetables* is made up of unexpected combinations, complex flavors created with a few simple elements, a passion for fresh and seasonal ingredients. Simple, and simply perfect.

'I only cook the kind of food I want to eat. Honest food, plain and simple. This is my cookbook.' The long awaited cookbook from Michelin-starred chef and owner of the award-winning Chez Bruce.

The multi-award-winning debut cookbook by Sat Bains. Winner of Best in the World Cookbook Design at the Gourmand World Cookbook Awards in Paris, and 7 other prestigious international awards. This linen-covered limited edition of *Too Many Chiefs Only One Indian* is packaged in an outer slipcase and mailing box and each copy is individually numbered.

The definitive cookbook by the celebrated chef and managing director of Freds at Barneys New York, one of New York's most beloved restaurants with locations in Los Ange-

les and Chicago. Barneys New York, with its flagship store on Madison Avenue, is a world-famous cutting-edge fashion destination, and a true New York phenomenon. And since 1996, Barneys' restaurant Freds at Barneys New York--named after founder Barneys Pressman's son Fred--has been offering in food what Barneys offers in fashion: a luxury destination that provides a level of personal service second to none, where the food keeps their celebrity clientele coming back for more. In *The Freds at Barneys Cookbook*, Strausman invites you into the kitchen of this restaurant institution and teaches you how to bring a piece of New York chic into your own home. Whether it's the Belgian Fries or Estelle's Chicken Soup, Mark's Madison Avenue Salad or Chicken Paillard, Traditional Bolognese (or Vegan!) or Cheese Fondue Scrambled Eggs, this cookbook commemorates all of the delicious recipes Freds has served over the years at the Madison Avenue, Chelsea, Beverly Hills, and Chicago locations.

Never Trust a Skinny Italian Chef is a tribute to three-michelin star restaurant, Osteria Francescana and the twenty-five year

career of its chef, Massimo Bottura, 'the Jimi Hendrix of Italian chefs'. Voted #1 in the S. Pellegrino World's 50 Best Restaurants Awards 2016. Osteria Francescana is Italy's most celebrated restaurant. At Osteria Francescana, chef Massimo Bottura (as featured on Netflix's *Chef's Table*) takes inspiration from contemporary art to create highly innovative dishes that play with Italian culinary traditions. *Never Trust a Skinny Italian Chef* is a tribute to Bottura's twenty-five year career and the evolution of Osteria Francescana. Divided into four chapters, each one dealing with a different period, the book features 50 recipes and accompanying texts explaining Bottura's inspiration, ingredients and techniques. Illustrated with photography by Stefano Graziani and Carlo Benvenuto, *Never Trust a Skinny Italian Chef* is the first book from Bottura - the leading figure in modern Italian gastronomy.

THE STORY: As described by the *New York Times*: When the play begins there is Harry Berlin, looking like a shaved, mustachioed beatnik who has sunk so low that honest beatniks would disown him. He has no future except to jump off the

bridge and is

The second volume of the extraordinary work from two-Michelin-star chef, Philip Howard that began with *The Square: The Cookbook Volume 1: Savoury*. Regarded amongst his peers as one of the world's great culinary artists, his lifetime of dedication and creativity has gone into writing this monumental work of gastronomic creativity and technical expertise. *The Square: The Cookbook Volume 2: Sweet* gives precise instructions on how to create food of top Michelin standard. Meticulous, detailed and fiercely intelligent, this is a book that will set the benchmark for books of the highest culinary ambition. Featuring brilliant dishes such as his signature Brillat Savarin Cheesecake with Passion Fruit and Lime, and Lemon Posset with a Blueberry Compote and Warm Vanilla Beignets. Philip Howard's incredible second volume features a full repertoire of sweet recipes, each accompanied by the beautiful photography of Jean Cazals. A must-have book for all chefs, but a great book for keen amateurs and serious foodies alike. "Whenever I see that Dos Equis commercial -

'the most interesting man in the world' - I always think, no, that's not true. The most interesting man in the world is Alex Atala." - David Chang "A cuisine unlike anything I've ever had in my life." - Daniel Humm, Eleven Madison Park At D.O.M. in São Paulo, widely regarded as one of the world's best restaurants, you won't find the traditional staples of fine dining on the menu. For the past 15 years, acclaimed chef Alex Atala - a native of Brazil and the only chef named one of TIME magazine's 100 Most Influential People in the World in 2013 - has refused to import any ingredients traditionally found in the European kitchens where he once trained. Instead, Atala scours the lush bounty of the Amazon for indigenous produce and proteins, crafting a cuisine that is steeped in classical techniques yet distinctly and uniquely Brazilian. D.O.M.: Rediscovering Brazilian Ingredients is Atala's first major cookbook. Here, he offers an in‐depth look at the products and creative process that make up his innovative cuisine. The book features 65 recipes such as Fresh Heart of Palm with Scallops and Coral Sauce; Lightly Toasted

Black Rice with Green Vegetables and Brazil Nut Milk; Lamb Hind Shanks with Yam Puree and Pitanga; and Priprioca, Lime, and Banana Ravioli. 150 stunning color photographs bring each dish to life and reveal the lush, vibrant landscapes of Atala's Brazil. The result is an immersive experience that transports readers into the streets of São Paulo and the rain forests of Amazon. Also featuring an introduction by chef Alain Ducasse, D.O.M.: Rediscovering Brazilian Ingredients explores the mind of one of the world's best chefs as he captures flavors that can be found nowhere else in the world. "

In somethingtofoodabout, drummer, producer, musical director, culinary entrepreneur, and New York Times bestselling author, Questlove, applies his boundless curiosity to the world of food. In conversations with ten innovative chefs in America, Questlove explores what makes their creativity tick, how they see the world through their cooking and how their cooking teaches them to see the world. The conversations begin with food but they end wherever food takes them. Food is fuel. Food is culture. Food is history.

And food is food for thought. Featuring conversations with: Nathan Myhrvold, Modernist Cuisine Lab, Seattle; Daniel Humm, Eleven Madison Park, and NoMad, NYC; Michael Solomonov, Zahav, Philadelphia; Ludo Lefebvre, Trois Mec, L.A.; Dave Beran, Next, Chicago; Donald Link, Cochon, New Orleans; Dominique Crenn, Atelier Crenn, San Francisco; Daniel Patterson, Coi and Loco'l, San Francisco; Jesse Griffiths, Dai Due, Austin; and Ryan Roadhouse, Nodoguro, Portland

On moving to Britain in the late 1990's Pascal opened up his award winning restaurant Club Gascon in London's Smithfield Market. Rapidly acquiring a Michelin star, Club Gascon fast became the place to go to experience some of the best French food in the country - the food of his native South West of France, the very heart of the country's cuisine. Over 100 traditional recipes, some with modern twists and inflections, sit within a sumptuously designed and beautifully photographed book. Unashamedly sensuous food photography is accompanied by evocative images of Gascony, it's food and people, from fellow Frenchman Jean

Cazals. Cuisinier Gascon is a food lover's delight and a cook's heaven - a worthy testament to the talents of both Pascal Aussignac and his native land of Gascony. 2009 World Gourmand Award: 'Best French Cookbook in UK' 2010 World Gourmand Award: 'Second Best French Cookbook in the World' Prix La Mazille 2010 First Prize in Perigueux (France) at The International Book Fair

Luxury special edition celebrating this eponymous London restaurant Beautifully boxed and luxuriously bound, this special edition is guaranteed to impress food lovers everywhere. Discover the ingenious recipes and unrivalled attention to detail that made Pollen Street Social a name in the restaurant world, and follow the remarkable journey of a chef who took a risk to fulfil his dreams. Pollen Street Social is more than just a restaurant. Now, in this extraordinary book by the man who made it a reality, you will find out why. One Michelin Star-Five AA Rosettes'Best Front of House' The Good Food Guide, 2017This stunning book showcases the very best recipes from the acclaimed Pollen Street Social, Jason Ather-

ton's award-winning restaurant. Only 6 months after opening in 2011, Pollen Street Social was awarded a coveted Michelin star, and the accolades and awards have continued ever since. Pollen Street Social is famed for using the very best and freshest produce, and, following the seasons, Jason and his team take inspiration from the suppliers who put their heart and soul into producing the ingredients that form the dishes. With this focus on the importance of his suppliers running throughout, this book also details Jason's journey and his passion for every dish on the menu. The dishes featured range from canapés and afternoon tea to recipes such as Fruits of the Sea, Cartmel Valley Venison Loin and Pistachio Souffle, each of which is beautifully photographed by John Carey.

A cookbook offering recipes, tips, and techniques, as well as a behind-the-scenes look at the Spanish restaurant famous for its New Basque cuisine. Juan Mari Arzak is the owner and chef of Arzak restaurant in San Sebastian, Spain, and was one of the first Spanish chefs to be awarded 3 Michelin stars. The restaurant is now rated 8th best

in the world, and Juan's daughter Elena, who cooks with him, was voted best female chef in the world in 2012. They both studied with the great chefs of their day—Juan in France with Paul Bocuse and the Troisgros brothers; Elena with Alain Ducasse, Ferran Adrià, and Pierre Gagnaire. "What we eat, how we eat, is in our culture," says Elena, "Our signature cuisine is Basque. Our taste is from here. We were born here. We cook unconsciously with this identity." Thus, Arzak is considered to be one of the most influential masters of the New Basque cuisine, which has continued to have a major influence on international cuisine, particularly on such world-renowned chefs as Ferran Adrià, who took the techniques pioneered by Arzak to new heights. Now available in English for the first time, Arzak Secrets is a gorgeously photographed glimpse at some of the secrets behind the dishes that have made the restaurant and chef famous. Arzak's kitchen is a laboratory for flavors, aromas, and textures. His dishes and techniques are revealed in this fascinating cookbook, which is not only for professionals look-

ing for inspiration but for any dedicated cook committed to understanding the creative development and innovations behind this exceptional food.

The first book on San Francisco's three-Michelin-starred restaurant Benu and its chef Corey Lee, hailed by David Chang as one of the best chefs on earth. Since striking out on his own from Thomas Keller's acclaimed French Laundry in 2010, Corey Lee has crafted a unique, James Beard Award-winning cuisine that seamlessly blends his South Korean heritage with his upbringing in the United States. Benu provides a gorgeously illustrated presentation of the running order of one of Lee's 33-course tasting menus, providing access to all the drama and pace of Benu's kitchen and dining room. Forewords by Thomas Keller and David Chang are accompanied by additional short prose and photo essays by Lee, detailing the cultural influences, inspirations, and motivations behind his East-meets-West approach.

From one of the world's top dining destinations, New York's three-Michelin-starred restaurant Eleven Madison Park,

comes an updated single-volume collection of more than 80 recipes, stories, food photographs, and watercolor paintings from celebrated chef Daniel Humm. JAMES BEARD AWARD FINALIST • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY THE ATLANTIC Originally published as a two-volume, signed edition and limited to only 11,000 print copies, this revised edition of *Eleven Madison Park: The Next Chapter* refashions the deluxe slipcase edition into one high-quality, single volume. Of the 80 recipes and stories, more than 30 of the recipes are brand new and reflect the dishes being served at the restaurant now. Along with 30 brand-new food photos, there are also nearly 15 new watercolors and stories discussing the restaurant's recent renovation, among other topics. This collection reflects on the time during which Eleven Madison Park garnered scores of accolades, including four stars from the *New York Times*, three Michelin stars, seven James Beard Foundation awards, and the number one spot on the World's 50 Best Restaurants list. In this fresh package, Chef Daniel Humm describes his unparalleled

culinary journey and inspiration.

Massimo Bottura, the world's best chef, prepares extraordinary meals from ordinary and sometimes 'wasted' ingredients inspiring home chefs to eat well while living well. 'These dishes could change the way we feed the world, because they can be cooked by anyone, anywhere, on any budget. To feed the planet, first you have to fight the waste', Massimo Bottura *Bread is Gold* is the first book to take a holistic look at the subject of food waste, presenting recipes for three-course meals from 45 of the world's top chefs, including Daniel Humm, Mario Batali, René Redzepi, Alain Ducasse, Joan Roca, Enrique Olvera, Ferran & Albert Adrià and Virgilio Martínez. These recipes, which number more than 150, turn everyday ingredients into inspiring dishes that are delicious, economical, and easy to make.

*** The perfect guide for professional chefs in training and aspiring amateurs, this fully illustrated, comprehensive step-by-step manual covers all aspects of preparing, cooking and serving delicious, high-end food. An authoritative, unique reference

book, it covers 250 core techniques in extensive, ultra-clear step-by-step photographs. These techniques are then put into practice in 70 classic and contemporary recipes, designed by chefs. With over 1,800 photographs in total, this astonishing reference work is the essential culinary bible for any serious cook, professional or amateur. The Institut Paul Bocuse is a world-renowned centre of culinary excellence, based in France. Founded by 'Chef of the Century' Paul Bocuse, the school has provided the very best cookery and hospitality education for twenty-five years. From the authors of the acclaimed cookbooks *Eleven Madison Park* and *I Love New York* comes this uniquely packaged cookbook, featuring recipes from the wildly popular restaurant and, as an added surprise, a hidden back panel that opens to reveal a separate cocktail book. Chef Daniel Humm and his business partner Will Guidara are the proprietors of two of New York's most beloved and pioneering restaurants: *Eleven Madison Park* and *The NoMad*. Their team is known not only for its perfectly executed, innovative cooking, but also for creating extraordinary, genre-defy-

ing dining experiences. The *NoMad Cookbook* translates the unparalleled and often surprising food and drink of the restaurant into book form. What appears to be a traditional cookbook is in fact two books in one: upon opening, readers discover that the back half contains false pages in which a smaller cocktail recipe book is hidden. The result is a wonderfully unexpected collection of both sweet and savory food recipes and cocktail recipes, with the lush photography by Francesco Tonelli and impeccable style for which the authors are known. The *NoMad Cookbook* promises to be a reading experience like no other, and will be the holiday gift of the year for the foodie who has everything.

Each of his dishes is a discovery and simplicity itself, and is a happy and inventive cuisine filled with wonder.

When Charles Phan opened his now-legendary restaurant, *The Slanted Door*, in 1995, he introduced American food lovers to a new world of Vietnamese food: robustly flavoured, subtly nuanced, authentic yet influenced by local ingredients and, ultimately, en-

tirely approachable. Phan's recipes are based on the premise that with an understanding of its central techniques and fundamental ingredients, Vietnamese home cooking can be as attainable and understandable as French, Italian or American. With solid instruction and encouraging guidance, perfectly crisp imperial rolls, tender steamed dumplings, delicately flavoured whole fish and meaty lemongrass beef stew are all deliciously close at hand. Abundant photography detailing techniques and equipment, and vibrant shots of Vietnam itself, make for equal parts elucidation and inspiration. Infused with the author's stories and experiences, from his early days as a refugee to his current culinary success, *Vietnamese Home Cooking* is a personal and accessible guide to real Vietnamese cuisine.

A masterwork of culinary genius: inside the kitchen at "trailblazing" (Eater) chef Homaro Cantu's *Moto* -- one of the most innovative restaurants in history. At Chicago's world-renowned, Michelin-starred restaurant *Moto*, Homaro Cantu pushed the limits of cuisine to deliver an unforgettable experience at the intersection of

food, art, and science. Each meal reimagined what cooking could be: edible menus imbued with the flavors of the dishes to follow, carbonated fruit that fizzed when bitten, a transparent box that cooked fish in front of your eyes. Chef Cantu's work in the kitchen continues to captivate the imagination, delight the palate, and articulate how futuristic food can help solve global ills like hunger, poverty, and environmental destruction. From his "zero food mile" kitchen garden to experiments with miracle berries to end our reliance on sugar, Cantu's mission was to serve dinner with a side of changing the world. Featuring hundreds of stunning photographs, *Moto: The Cookbook* is a living record of a restaurant and a chef who defined modernist cuisine. It reveals the inspiration and groundbreaking techniques behind 100 of Cantu's most influential and extraordinary dishes, and traces his development from a young chef to a mind on the cutting edge of American food. *Moto: The Cookbook* will inspire cooks of all abilities.

120+ recipes for the unfussy dishes—from all-day eggs to 2 a.m. snacks—that the James Beard

Award-winning, three-Michelin-starred chef of Manresa cooks at home. "An instant classic, it defines California cool and wears its sophistication lightly."—Padma Lakshmi
When David Kinch isn't working at one of his restaurants, he cooks in his strawberry-colored bungalow—affectionately known as the Pink Palace—where he lives on the Northern California coast. A casual meal might include a rustic pasta made with cans from the pantry, a simple roasted chicken, or too many oysters to count. In *At Home in the Kitchen*, you'll find David's ready-for-anything Mother-Sauce Mayo, a revelatory Guacamole with Pomegranate, the best make-ahead Grilled Cheese, and everything you want to eat for dinner tonight: Onion & Brioche Soup, Brussels Sprouts with Cider & Goat Cheese, Penne with a Walnut Sauce, Jambalaya New Orleans Style, Oven-Roasted Potatoes with Cod, Whole Roast Cauliflower with Capers & Egg, and much more. Photographed on location in the coastal town of Santa Cruz, where David surfs, sails, and entertains, this laid-back cookbook is packed with go-to recipes, songs to listen to while cooking, and

a few classic cocktails (rum punch, daiquiris, sangria, margaritas!) to set a cheerful mood. And while each recipe has no more than a few key ingredients, David's clever techniques, subtle twists, and fresh flavor combinations guarantee delicious—and impressive!—results in no time at all.

Written as a series of interconnected essays—with recipes—Relæ provides a rare glimpse into the mind of a top chef, and the opportunity to learn the language of one of the world's most pioneering and acclaimed restaurants. Chef Christian F. Puglisi opened restaurant Relæ in 2010 on a rough, run-down stretch of one of Copenhagen's most crime-ridden streets. His goal was simple: to serve impeccable, intelligent, sustainable, and plant-centric food of the highest quality—in a setting that was devoid of the pretention and frills of conventional high-end restaurant dining. Relæ was an immediate hit, and Puglisi's "to the bone" ethos—which emphasized innovative, substantive cooking over crisp white tablecloths or legions of water-pouring, napkin-folding waiters—became a rallying cry for chefs around the world. Today the Jægers-

borggade—where Relæ and its more casual sister restaurant, Manfreds, are located—is one of Copenhagen’s most vibrant and exciting streets. And Puglisi continues to excite and surprise diners with his genre-defying, wildly inventive cooking. Relæ is Puglisi’s much-anticipated debut: like his restaurants, the book is honest, unconventional, and challenges our expectations of what a cookbook should be. Rather than focusing on recipes, the core of the book is a series of interconnected “idea essays,” which reveal the ingredients, practical techniques, and philosophies that inform Puglisi’s cooking. Each essay is connected to one (or many) of the dishes he serves, and readers are invited to flip through the book in whatever sequence inspires them—from idea to dish and back to idea again. The result is a deeply personal, utterly unique reading experience.

2014 marks the twentieth anniversary of the acclaimed French Laundry restaurant in the Napa Valley—“the most exciting place to eat in the United States” (The New York Times). The most transformative cookbook of the century celebrates this

milestone by showcasing the genius of chef/proprietor Thomas Keller himself. Keller is a wizard, a purist, a man obsessed with getting it right. And this, his first cookbook, is every bit as satisfying as a French Laundry meal itself: a series of small, impeccable, highly refined, intensely focused courses. Most dazzling is how simple Keller’s methods are: squeegeeing the moisture from the skin on fish so it sautées beautifully; poaching eggs in a deep pot of water for perfect shape; the initial steeping in the shell that makes cooking raw lobster out of the shell a cinch; using vinegar as a flavor enhancer; the repeated washing of bones for stock for the cleanest, clearest tastes. From innovative soup techniques, to the proper way to cook green vegetables, to secrets of great fish cookery, to the creation of breathtaking desserts; from beurre monté to foie gras au torchon, to a wild and thoroughly unexpected take on coffee and doughnuts, *The French Laundry Cookbook* captures, through recipes, essays, profiles, and extraordinary photography, one of America’s great restaurants, its great chef, and the food that makes both unique. One hundred and

fifty superlative recipes are exact recipes from the French Laundry kitchen—no shortcuts have been taken, no critical steps ignored, all have been thoroughly tested in home kitchens. If you can’t get to the French Laundry, you can now recreate at home the very experience Wine Spectator described as “as close to dining perfection as it gets.”

The New York Times “Best Cookbooks of Fall 2019” Bon Appetit’s “Fall Cookbooks We’ve Been Waiting All Summer For” Epicurious’ “Fall 2019 Cookbooks We Can’t Wait to Cook From” Amazon’s Picks for “Best Fall Cookbooks 2019” Ivan Orkin is a self-described gaijin (guy-jin), a Japanese term that means “outsider.” He has been hopelessly in love with the food of Japan since he was a teenager on Long Island. Even after living in Tokyo for decades and running two ramen shops that earned him international renown, he remained a gaijin. Fortunately, being a lifelong outsider has made Orkin a more curious, open, and studious chef. In *The Gaijin Cookbook*, he condenses his experiences into approachable recipes for every occasion, including

weeknights with picky kids, boozy weekends, and celebrations. Everyday dishes like Pork and Miso-Ginger Stew, Stir-Fried Udon, and Japanese Spaghetti with Tomato

Sauce are what keep the Orkin family connected to Japan. For more festive dinners, he suggests a Temaki Party, where guests assemble their own sushi

from cooked and fresh fillings. And recipes for Bagels with Shiso Gravlax and Tofu Coney Island (fried tofu with mushroom chili) reveal the eclectic spirit of Ivan's cooking.