Eleven Madison Park The Cookbook

" "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 Ratatouille 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. "

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 dishes 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

'The Book of St John is too witty to be a manifesto, but it is a sturdy invocation of the need for comfort, generosity and ritual at the table. And it is a gurglingly delightful compendium of - quite simply - delicious ideas and stories' Nigella Lawson 'An unutterable joy from the team behind one of the most influential and important restaurants in Britain ... This is much more than a book of recipes, though (glorious as they are). It's also about the importance of the table, of feasting, of friendship, of the white cloth napkin on your knee. And it sings of simple but wonderful pleasures: a bacon sandwich and a glass of cider, a doughnut and a glass of champagne.' Diana Henry, The Telegraph 'The Book of St. JOHN, part food gospel, part memoir, part recipe book.' Observer Food Monthly Join the inimitable Fergus Henderson and Trevor Gulliver as they welcome you into their world-famous restaurant, inviting you to celebrate 25 years of unforgettable, innovative food. Established in 1994, St. JOHN has become renowned for its simplicity, its respect for quality ingredients and for being a pioneer in zero waste cooking – they strive to use every part of an ingredient, from leftover stale bread for puddings, bones for broths and stocks, to typically unused parts of the animal (such as the tongue) being made the hero of a dish. Recipes include: Braised rabbit, mustard and bacon Ox tongue, carrots and caper sauce Duck fat toast Smoked cod's roe, egg and potato cake Confit suckling pig shoulder and dandelion The Smithfield pickled cucumbers St. JOHN chutney Butterbean, rosemary and garlic wuzz Honey and bay rice pudding Featuring all the best-loved seminal recipes as well as comprehensive menus and wine recommendations, Fergus and Trevor will take a look back at the ethos and working practices of a food dynasty that has inspired a generation of chefs and home cooks.

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.

Bruce's Cookbook
Exploring the Good Life in Mexico
Cooking Sous Vide
Strategies, Recipes, and Techniques of Classic Bistro Cooking
Flavor-Forward Food from the Upstart New York City Vegetarian Restaurant
The Baja California Cookbook

"Debut cookbook from Alinea restaurant in Chicago, with recipes organized by season"--Provided by publisher.

In this meditation on the culinary life that blends elements of memoir and cookbook, Paul Liebrandt shares the story of his own struggle to become a chef and define his personal style. To the Bone is Liebrandt's exploration of his culinary roots and creative development. At fifteen, he began his foray into the restaurant world and soon found himself cooking in the finest dining temples of London, Paris, and ultimately, New York. Taking inspiration from the methods and menus of Marco Pierre White, Raymond Blanc, Jean-Georges Vongerichten, and Pierre Gagnaire, Liebrandt dedicated himself to learning his craft for close to a decade. Then, at New York City's Atlas, he announced himself as a worldclass talent, putting his hard-earned technique to the test with a startlingly personal cuisine. He continued to further his reputation at restaurants such as Gilt, Corton, and now the Elm, becoming known for a singular, graphic style that has captured the public's imagination and earned him the respect of his peers. Punctuated throughout with dishes that mark the stages of his personal and professional life, all of them captured in breathtaking color photography, this is Liebrandt's literary tasting menu, a portrait of a chef putting it together and constantly pushing himself to challenge the way he, and we, think about the possibilities of food.

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.

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 traditions 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.

The Book of St John
Moto
Metamorphosis of Taste

The French Laundry Cookbook
Over 100 brand new recipes from London's iconic restaurant
Celebrates the food, ingredients, and culinary history of New York City while sharing innovative adaptations of classic New York recipes.

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 chef-owner of the popular all-vegetable New York City restaurant, Dirt Candy, a cookbook of nearly 100 vegetable recipes for home cooks everywhere. Amanda Cohen does not play by the rules. Her vegetable recipes are sophisticated and daring, beloved by omnivore, vegetarian, and vegan diners alike. Dirt Candy: A Cookbook shares the secrets to making her flavorful dishes—from indulgent Stone-Ground Grits with Pickled Shiitakes and Tempura Poached Egg, to hearty Smoked Cauliflower and Waffles with Horseradish Cream Sauce, to playfully addictive Popcorn Pudding with Caramel Popcorn. It also details Amanda's crazy story of building a restaurant from the ground up to its success, becoming one of the most popular restaurants in New York City—all illustrated as a brilliant graphic novel. Both a great read and a source of kitchen inspiration, Dirt Candy: A Cookbook is a must-have for any home cook looking to push the boundaries of vegetable cooking.

Bestselling author, TV host, and chef Anthony Bourdain reveals the hearty, delicious recipes of Les Halles, the classic New York City French bistro where he got his start. Before stunning the world with his bestselling Kitchen Confidential, Anthony Bourdain, host of the celebrated TV shows Parts Unknown and No Reservations, spent years serving some of the best French brasserie food in New York. With its no-nonsense, down-to-earth atmosphere, Les Halles matched Bourdain's style perfectly: a restaurant where you can dress down, talk loudly, drink a little too much wine, and have a good time with friends. Now, Bourdain brings you his Les Halles Cookbook, a cookbook like no other: candid, funny, audacious, full of his signature charm and bravado. Bourdain teaches you everything you need to know to prepare classic French bistro fare. While you're being guided, in simple steps, through recipes like roasted veal short ribs and steak frites, escargots aux noix and foie gras au pruneaux, you'll feel like he's in the kitchen beside you-reeling off a few insults when you've scorched the sauce, and then patting you on the back for finally getting the steak tartare right. As practical as it is entertaining, Anthony Bourdain's Les Halles Cookbook is a can't-miss treat for cookbook lovers, aspiring chefs, and Bourdain fans everywhere.

The definitive step-by-step guide to culinary excellence
something to food about
The Cookbook
Favorite Staff Meals from Our Restaurants to Your Home
Ingredients and Recipes [A Cookbook]
The Phoenicia Diner Cookbook

One of America's most innovative and accomplished chefs gives us a book full of deliciously original recipes both for everyday meals and for memorable entertaining. Over the course of a brilliant career, David Burke has created imaginative and irresistible updates of classic American cuisine. Now he makes it easy for the home cook to master a classic dish and then add innovative touches to make it even more tempting, in what he calls contemporary classics. In addition, he includes "Second Day Dishes," a new and magical approach to leftovers. Here is how it works: classic Eggs Benedict with Hash Brown Potatoes and Oven-Dried Tomatoes leads to Canadian Bacon and Onion Potato Cake with Poached Eggs and Spicy Tomato Salsa, which in turn leads to Bacon, Potato, and Eggs Strudel on the second day. Traditional Broiled Shrimp with Scampi Butter and Tomato-Rice Pilaf is transformed into Sautéed Shrimp with Spinach-Lasagna Roll and Crisp Spinach, and then into Shrimp Fried Rice and Sausage the next day. A Classic Chef's Salad Bowl can be turned into Carpaccio of Chef's Salad, and then Chef's Salad Bruschetta. Roast Chicken "Farmhouse Style" with Potatoes, Mushrooms, Bacon, Onions, and Apple Cider Gravy is reconceived as Seawater-Soaked Chicken with Thyme and Poppy Seed Gnocchi, and a day later can become Chicken-Potato Pancakes with Apple-Sour Cream Sauce. New York Cheesecake becomes Grand Marnier Soufflés, changed on the next day into Coconut Cheesecake Beignets with Red Fruit Sorbet and Berries. From appetizers to desserts, for breakfast, lunch, and dinner—117 delectable recipes (including Titanic French Toast with Three Jams; Oh, My Cod!; Chocolate Chip UFOs; and many more of Burke's signature whimsical creations)—a fabulous cookbook.

A cookbook showcasing the food and atmosphere of London's Chiltern Firehouse, a New York-style brasserie drawing praise and patrons from around the world. London's most fashionable, most talked about restaurant is Chiltern Firehouse, an iconic landmark and destination built in a stunning Victorian-Gothic firehouse in London's Marylebone neighborhood. Owned by hotelier André Balazs, whose other properties include the Chateau Marmont and the Mercer Hotel, the exquisitely designed space is overflowing with A-listers every night of the week. What draws them in is the design, but what makes them stay is chef Nuno Mendes's incredible food--crab doughnuts, monkfish cooked over pine, and wood-grilled Iberico pork. Chiltern Firehous goes behind the scenes with exclusive photography and striking design, delves into the Firehouse's love affair with cocktails, and showcases the acclaimed recipes of Lisbon-born chef Nuno Mendes. Mendes draws on influences from his career split between the United States and Europe to create contemporary dishes with an American accent. With a lush, transporting package, Chiltern Firehouse delivers reimagined classics and bold new flavors, along with the charm of London's hottest restaurant, to America's shores.

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.

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.

Dishes and Dispatches from the Catskill Mountains
An Edible Reflection [A Cookbook]
Atelier Crenn
A Small Restaurant in Philadelphia
Zero
The French Laundry, Per Se

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. '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.

In 2015 Pierre Gagnaire, whose 11 restaurants worldwide boast two and three Michelin stars, was voted 'Best Chef in the World'. This beautiful book is about his recipes and his work as a chef and for the first time makes his dishes accessible for home cooks

IACP AWARD FINALIST • 85 comfort food recipes, including classic Americana dishes and reimagined favorites, from the celebrated Phoenicia Diner in New York's idyllic Catskill mountains Whether you're a local or just passing through, the revamped Phoenicia Diner is an irresistible must-stop in the region, beloved for its honest cooking that seamlessly combines the best of the classics (Classic Buttermilk Pancakes, Chicken with Chive-Buttermilk Dumplings) with the multifaceted way we love to eat today (Chile-Braised Lamb Tostadas, Cider-Braised Duck and Grits). In the Phoenicia Diner Cookbook, you'll find a roster of approachable, soulful dishes that are deeply delicious and full of life-satisfying abundance. "All Day Breakfast" recipes like a Twice-Baked Potato Skillet and gold standards with a twist, such as Roasted Chicken with Tarragon-Honey Glazed Carrots, are complemented by rich essays on the region's fascinating history and the revival that defines it today, creating an evocative love letter to both the area and disappearing diners everywhere.

Arzak Secrets
Chiltern Firehouse
To the Bone
Slippurinn
Laurel
Stories and Recipes

The definitive cookbook by the celebrated chef and managing director of Freds at Barneys New York, one of the nation's most fashionable restaurants. 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 has been offering in food what Barneys offers in fashion: a luxury destination that provides a level of personal service second to none. Their inventive takes on the modern bistro keeps their elite clientele coming back for more. In The Freds at Barneys New York Cookbook, Strausman invites you into the kitchen of this institution and teaches you how to bring a piece of New York chic into your own home. Whether its the Belgian Fries or Estelle's Chicken Soup, Mark's Madison Avenue Salad 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.

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; Dominque Crenn, Atelier Crenn, San Francisco; Daniel Patterson, Coi and Loco'l, San Francisco; Jesse Griffiths, Dai Due, Austin; and Ryan Roadhouse, Nodoguro, Portland

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 a high-quality, single volume with more than 30 new recipes and photographs and nearly 15 new stories and watercolors reflecting the latest dishes developed at the restaurant. 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, the author shares more than 80 recipes, stunning photographs, lush watercolors, and personal stories describing his unparalleled culinary journey and inspiration.

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

David Burke's New American Classics
A New Napa Cuisine
Ingredients and Recipes
Dirt Candy: A Cookbook
Exploring Creativity with Innovative Chefs
Institut Paul Bocuse Gastronomique

A revolution in cooking Sous vide is the culinary innovation that has everyone in the food world talking. In this revolutionary new cookbook, Thomas Keller, America's most respected chef, explains why this foolproof technique, which involves cooking at precise temperatures below simmering, yields results that other culinary methods cannot. For the first time, one can achieve short ribs that are meltingly tender even when cooked medium rare. Fish, which has a small window of doneness, is easier to finesse, and shellfish stays succulent no matter how long it's been on the stove. Fruit and vegetables benefit, too, retaining color and flavor while undergoing remarkable transformations in texture. The secret to sous vide is in discovering the precise amount of heat required to achieve the most sublime results. Through years of trial and error, Keller and his chefs de cuisine have blazed the trail to perfection—and they show the way in this collection of never-before-published recipes from his landmark restaurants—The French Laundry in Napa Valley and per se in New York. With an introduction by the eminent food-science writer Harold McGee, and artful photography by Deborah Jones, who photographed Keller's best-selling The French Laundry Cookbook, this book will be a must for every culinary professional and anyone who wants to up the ante and experience food at the highest level.

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 saut é es 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 mont é 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 re-create at home the very experience Wine Spectator described as "as close to dining perfection as it gets."

Eleven Madison ParkThe CookbookLittle, Brown

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-defying 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.

I Love New York
The Five Seasons Kitchen
Eleven Madison Park: The Next Chapter, Revised and Unlimited Edition
How to Cook Without a Book
The Gramercy Tavern Cookbook
Coi

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.

An Exquisite Seasonal Tasting Menu from the Heart of South Philly Laurel, the first book from restaurateur and Top Chef winner Nicholas Elmi, promises to be as engrossing and delicious as its restaurant namesake, a culinary stronghold in South Philly. Elmi's French background and training informed Laurel from the start, but Laurel is a true American restaurant with a modern feel. The acclaimed nine-course tasting menu is unmatched in Philadelphia. Elmi does seasonality just right. Fall brings Apple-Yuzu Consommé, Marinated Trout Roe, and Bitter Greens. Winter serves up Bourbon-Glazed Grilled Lobster, Crunchy Grains, and Apple Blossom, Spring is evidenced by Black Sea Bass, Peas, and Rhubarb Summer is distilled in Marigold-Compressed Kohlrabi, Buckwheat, and Cured Egg. The book is also a letter of gratitude to the restaurant's suppliers, whose work colors every dish they serve. Each chapter is a full nine-course tasting menu with accompanying cocktail, and almost as delicious on the page as the meal itself.

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.

*** 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.

A New Approach to Non-Alcoholic Drinks
The Square: Sweet
Alinea
The Freds at Barneys New York Cookbook
Bread Is Gold
Recipes and Stories from Iceland

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.

Phil Howard's dedication to perfection informs every page of this monumental work of gastronomic creativity and technical expertise.

Named a Best Book of 2020 by Publisher's Weekly Named a Best Cookbook of 2020 by Amazon and Barnes & Noble "Every elegant page projects Keller's high standard of 'perfect culinary execution'. . . . This superb work is as much philosophical treatise as gorgeous cookbook." —Publishers Weekly, STARRED REVIEW Bound by a common philosophy, linked by live video, staffed by a cadre of inventive and skilled chefs, the kitchens of Thomas Keller's celebrated restaurants—The French Laundry in Yountville, California, and per se, in New York City—are in a relationship unique in the world of fine dining. Ideas bounce back and forth in a dance of creativity, knowledge, innovation, and excellence. It's a relationship that's the very embodiment of collaboration, and of the whole being greater than the sum of its parts. And all of it is captured in The French Laundry, Per Se, with meticulously detailed recipes for 70 beloved dishes, including Smoked Sturgeon Rillettes on an Everything Bagel, "The Whole Bird," Tomato Consommé, Celery Root Pastrami, Steak and Potatoes, Peaches 'n' Cream. Just reading these recipes is a master class in the state of the art of cooking today. We learn to use a dehydrator to intensify the flavor and texture of fruits and vegetables. To make the crunchiest coating with a cornstarch–egg white paste and potato flakes. To limit waste in the kitchen by fermenting vegetable trimmings for sauces with an unexpected depth of flavor. And that essential Keller trait, to take a classic and reinvent it: like the French onion soup, with a mushroom essence stock and garnish of braised beef cheeks and Comté mousse, or a classic crème brûlée reimagined as a rich, creamy ice cream with a crispy sugar tuile to mimic the caramelized coating. Throughout, there are 40 recipes for the basics to elevate our home cooking. Some are old standbys, like the best versions of beurre manié and béchamel, others more unusual, including a ramen broth (aka the Super Stock) and a Blue-Ribbon Pickle. And with its notes on technique, stories about farmers and purveyors, and revelatory essays from Thomas Keller—"The Lessons of a Dishwasher," "Inspiration Versus Influence," "Patience and Persistence"—The French Laundry, Per Se will change how young chefs, determined home cooks, and dedicated food lovers understand and approach their cooking.

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 landscape 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.

The Next Chapter
Anthony Bourdain's Les Halles Cookbook
Eleven Madison Park
Benu
Manresa
Family Table

Recalling an earlier era when cooks relied on sight, touch, and taste rather than cookbooks, the author encourages readers to rediscover the lost art of preparing food and use their imagination in the kitchen. $25,000 ad/promo.

"The debut cookbook from the head chef at the three-Michelin-starred Restaurant at Meadowood, featuring nearly 100 recipes and spotlighting the artisans, gardeners, and growers, as well as the hidden landscapes of Napa Valley, that have influenced and inspired Kostow's unparalleled cuisine. A philosophy major with no formal culinary training, Christopher Kostow is not your typical Napa Valley chef. While there are many popular restaurants in Napa and cookbooks about its chefs, restaurants, and cooking styles, there is no chef who is more deeply rooted in and affected by the place in which he works. Beyond the Vineyard will follow Kostow's evolution from a line cook in a seaside town to a three-Michelin-starred chef at Meadowood, a Napa Valley mainstay that the Wall Street Journal recently labeled a "world class culinary splurge" and "temple of modern American cuisine." Through artfully constructed recipes and stories--of discovering a bounty of wild ingredients in the woods near his St. Helena home, or spending afternoons firing pottery with local ceramists--Kostow introduces readers to a new Napa, one that's rich in local flavor and a strong sense of community"--

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

Features recipes served among the staff at such acclaimed New York City restaurants as Gramercy Tavern and Union Square Cafe, including such dishes as Dominican chicken, holiday roast pork, and molasses corn bread.

The NoMad Cookbook
[A Cookbook]
Recipes and Techniques Every Cook Should Know by Heart
Under Pressure
Essential Cuisine