

The Wine And Food Lover S Guide To Portugal Hardcover

Food Lovers' Guides Indispensable handbooks to local gastronomic delights The ultimate guides to the food scene in their respective states or regions, these books provide the inside scoop on the best places to find, enjoy, and celebrate local culinary offerings. Engagingly written by local authorities, they are a one-stop for residents and visitors alike to find producers and purveyors of tasty local specialties, as well as a rich array of other, indispensable food-related information including:

- Food festivals and culinary events
- Farmers markets and farm stands
- Specialty food shops
- Places to pick your own produce
- One-of-a-kind restaurants and landmark eateries
- Recipes using local ingredients and traditions
- The best wineries and brewpubs

This guide is for the independent traveller who loves good wine and food, but also wants to discover country - not just the beaches. The authors lead you around edible Lisbon and Porto, and the stunning countryside of undiscovered inland Portugal, keeping a special eye out everywhere for wine.

Illustrated throughout with maps, photos and charts.

A wine book unlike any other, THE FOOD LOVER'S GUIDE TO WINE offers a fresh perspective via the single aspect of wine most compelling to food lovers: flavor. At the heart of this indispensable reference, formatted like the authors' two previous bestsellers The Flavor Bible and What to Drink with What You Eat, is an encyclopedic A-to-Z guide profiling hundreds of different wines by their essential characteristics--guide profilers by body and intensity to distinguishing flavors, from suggested serving temperatures and ideal food pairings to recommended producers (including many iconic examples). The book provides illuminating insights from dozens of America's best sommeliers via informative sidebars, charts and boxes, which complement the book's gorgeous four-color photography. Another groundbreaking work from two of the ultimate culinary insiders, this instant classic is the perfect gift book.!--EndFragment--

A guide to the foremost sources of local foods in Indiana highlights more than four hundred producers, restaurants, farmers' markets, winemakers, brewers, and food festivals and includes recipes from chefs who put local foods at the heart of their cooking. Original.

More Than 6,000 Food and Drink Tips, Secrets, Shortcuts, and Other Things Cookbooks Never Tell You

Adventures of an Italian Food Lover

The New Wine Lover's Companion

A Food Lover's Guide to Good Eating in the Hoosier State

Delicious recipes for cooking with wine

Ireland for Food Lovers

'A brilliantly simple guide to give anyone instant confidence choosing wine.' Russell Norman Which Wine When offers brilliant wine matches to the food we eat every day. This is for anyone who knows their sourdough from their sliced white but still finds themselves standing in the wine aisle making panicked decisions about what to drink based on special offers, a vague memory or a nice-looking label. Now you'll be able to look up dish or style of cooking and find three recommendations – and if the shop doesn't have what you want, Bert and Claire give you the words to ask for the type of wine you're looking for. From takeaways and snacks to Sunday lunches, home-cooked classics, cheese and desserts, these expert wine matches are fun, affordable and simple enough you can pop to a supermarket or local wine shop. Whether you're ordering a curry, taking a bottle to a friend's, going out for dinner, or vegging out on the sofa with a bowl of pasta, Which Wine When will turn even the most down-to-earth meal into a magical combination of what's on your plate and what's in your glass. Don't wander the wine aisle without it.

Fiona Beckett presents over 70 recipes for cooking with wine—the magic ingredient. Throughout this amazingly informative book, food writer Fiona Beckett expands on the idea that cooking with wine is an easy way to make meals special. Starting with Soups, Salads & Appetizers, there are recipes such as Warm Scallop Salad with Crispy Pancetta and Parsnip Crisps, Radicchio and Blue Cheese Salad with Moscatel and Honey Dressing and Pea Velout é . The next chapter, Pasta and Grains, includes Sticky Pork Mac'n'Cheese, Slow-cooked Ragù, and Red Wine Spaghetti with Olives, Garlic and Anchovy. Fish & Seafood has recipes for Moules Marini é res with Muscadet, Fine Wine Fish Pie, and Cioppino Fish Stew. Meat and Chicken features a classic Coq Au Vin and a delicious Duck Casserole with Red Wine, Cinnamon, and Olives. Try some of the surprisingly good recipes in the Vegetable Dishes and Pulses/Legumes section such as Caponata and Chestnut Mushroom and Madeira Tarts. The book rounds off with delightful Sweet Things & Baking with Peaches in Prosecco and Chocolate & Cabernet Pots, then concludes with Sauces, Butters, & Relishes. Each dish includes a recommended wine match to ensure every meal will be a perfect marriage of food and wine.

In her unapologetically selective third edition, the refreshingly down-to-earth restaurant critic and food doyenne delivers the buzz on the best places to eat, drink and cook while visiting San Francisco. 40 photos and 15 maps. Two-color.

PATRICIA UNTERMAN'S SAN FRANCISCO FOOD LOVER'S POCKET GUIDE offers an intrepid, unapologetically discriminating, and refreshingly down-to-earth selection of the best and most interesting eateries, markets, and other food- and drink-related spots in San Francisco, the East Bay, Marin, and the wine country. Now in a compact format, this book is a hip-pocket must for locals and tourists alike, covering everything from sophisticated California cuisine to authentic Mission taquerias. The bible of food guides for the West Coast food mecca, with more than 600 listings, updated and condensed for the first time into a handy hip-pocket size. As a restaurateur, journalist, and food critic for more than 30 years, Unterman is the Bay Area's most respected authority on food. Previous editions have sold more than 75,000 copies. "Indispensable for an informed culinary wandering."-"Town & Country"Forget Zagat. If you want to know where to eat, drink, and buy food and wine in the Bay Area, let Patricia Unterman show you the way. ... A must have for food-and-wine hounds heading to the Bay Area." -Food & Wine"Patricia Unterman's San Francisco Food Lover's Pocket Guide promises to help the palate-driven to only the top foodie spots in town." -New York Daily News"Patty knows her Asian food: Eat whatever she says." -7x7 Magazine"Stash this slim volume in your glove compartment and you will never be at a loss for dining options ever again. While this book is not just for tourists, I couldn't help but pass my copy off to a visiting hungry eater/blogger who already used it to find the burrito of his dreams." -Amy Sherman, blogger, Cooking With Amy

New Adventures in Drinking and Cooking [A Recipe Book]

28 Days of Delicious Weight Loss

Mendocino

The Wine and Food Lover's Guide to Portugal

A Love Letter to Life Around the Table with Recipes

The New Food Lover's Companion

Contains alphabetically arranged entries that provide definitions of nearly six thousand terms related to food, drink, and cooking, and features a selection of reference appendices, including a pasta glossary, ingredient substitutes, and measurement equivalents.

The Wine and Food Lover's Diet28 Days of Delicious Weight LossChronicle Books

An attractive souvenir journal for recording memorable wines, cellar purchases, winery visits and tasting impressions, that also includes a concise introduction to grape varieties, wine aromas, hosting and cellar building.

The Best Restaurants, Markets & Local Culinary Offerings The ultimate guides to the food scene in their respective states or regions, these books provide the inside scoop on the best places to find, enjoy, and celebrate local culinary offerings. Engagingly written by local authorities, they are a one-stop for residents and visitors alike to find producers and purveyors of tasty local specialties, as well as a rich array of other, indispensable food-related information including:

- Favorite restaurants and landmark eateries
- Farmers markets and farm stands
- Specialty food shops, markets and products
- Food festivals and culinary events
- Places to pick your own produce
- Recipes from top local chefs
- The best cafes, taverns, wineries, and brewpubs

The Wine Lover's Cookbook

ChefMD's Big Book of Culinary Medicine

Bread and Wine

With Recipes and Reflections from America's Leading Chefs

Where to Eat, Cook, and Shop in the Wine Country Plus 50 Irresistible Recipes

Wine Lover's Kitchen

Provides easy-to-follow recipes for 58 mouth-watering recipes, such as Pan-Fried Salmon with Lemon, Soy Sauce, and Thyme, and Beef with White Sesame and Sweet Sake, all illustrated in full colour. This book also explains how to pair wine with typical Japanese flavourings, such as soy sauce, ginger, sake, and sesame. Japanese food is not commonly associated with wine, yet many Japanese dishes may be perfectly paired with red and white, dry and sweet wines. Reflecting the increasing popularity of wine as an accompaniment to food in Japan, this is a great book for wine

Both experienced and novice cooks will love this A-to-Z guide packed with more than 6,000 tips, shortcuts and other culinary wisdom cookbooks never tell you. Find all the answers you'll ever need to a universe of cooking quandaries and questions on hundreds of subjects, including foods, beverages, kitchen equipment, cooking techniques, entertaining ideas and smart ways to use leftovers. Plus, there are loads of quick and easy reference charts, a handy system of cross-referencing and well over a hundred shorthand-style recipes.

A James Beard Finalist in the International Cookbook Category in Jewish Holiday Cooking, Jayne Cohen shares a wide-ranging collection of traditional Jewish recipes, as well as inventive new creations and contemporary variations on the classic dishes. For home cooks, drawing from the rich traditions of Jewish history when cooking for the holidays can be a daunting task. Jewish Holiday Cooking comes to the rescue with recipes drawn from Jayne Cohen's first book, The Gefilte Variations -- called an "outstanding debut" by Publisher's Weekly -- as well as over 100 new recipes and information on cooking for the holidays. More than just a cookbook, this is the definitive guide to celebrating the Jewish holidays. Cohen provides practical advice and creative suggestions on everything from setting a Seder table with ritual objects to accommodating vegan relatives. The book is organized around the major Jewish holidays and includes nearly 300 recipes and variations, plus suggested menus tailored to each occasion, all conforming to kosher dietary laws. Chapters include all eight of the major Jewish holidays -- Shabbat, Rosh Hashanah, Yom Kippur, Sukkot, Hanukkah, Purim, Passover, and Shavuot -- and the book is enlivened throughout with captivating personal reminiscences and tales from Jewish lore as well as nostalgic black and white photography from Cohen's own family history.

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Becoming a Chef

Food Lover's Guide to Portland

Patricia Unterman's San Francisco Food Lover's Guide

The Food Lover's Guide to France

More Than 6,700 A-to-Z Entries Describe Foods, Cooking Techniques, Herbs, Spices, Desserts, Wines, and the Ingredients for Pleasurable Dining

A Food Lover's Pilgrimage to Santiago de Compostela

?Everything the food lover traveling in Ireland needs to know: an evocative, highly illustrated region-by-region guide, explaining where to find and buy the best local foods, where to eat themand how to cook them at home.

Award-winning journalist Simran Sethi explores the history and cultural importance of our most beloved tastes, paying homage to the ingredients that give us daily pleasure, while providing a thoughtful wake-up call to the homogenization that is threatening the diversity of our food supply. Food is one of the greatest pleasures of human life. Our response to sweet, salty, bitter, or sour is deeply personal, combining our individual biological characteristics, personal preferences, and emotional connections. Bread, Wine, Chocolate illuminates not only what it means to recognize the importance of the foods we love, but also what it means to lose them. Award-winning journalist Simran Sethi reveals how the foods we enjoy are endangered by genetic erosion—a slow and steady loss of diversity in what we grow and eat. In America today, food often looks and tastes the same, whether at a San Francisco farmers market or at a Midwestern potluck. Shockingly, 95% of the world’s calories now come from only thirty species. Though supermarkets seem to be stocked with endless options, the differences between products are superficial, primarily in flavor and brand. Sethi draws on interviews with scientists, farmers, chefs, vintners, beer brewers, coffee roasters and others with firsthand knowledge of our food to reveal the multiple and interconnected reasons for this loss, and its consequences for our health, traditions, and culture. She travels to Ethiopian coffee forests, British yeast culture labs, and Ecuadoran cocoa plantations collecting fascinating stories that will inspire readers to eat more consciously and purposefully, better understand familiar and new foods, and learn what it takes to save the tastes that connect us with the world around us.

A unique guide for wine lovers and cooks who consider wine an essential part of a meal describes in detail the flavor profiles of thirteen popular varietals and offers one hundred recipes, from appetizers to desserts. Original.

Describes French restaurants and includes a variety of recipes

Which Wine When

What to Drink with What You Eat

Great Meals for the Perfect Glass of Wine

Culinary Artistry

Japanese Dishes for Wine Lovers

1,000 Amazing Adventures in Pursuit of Wine

An updated travel guide recommends more than 450 restaurants, cafes, tea shops, wine bars, markets, pasta shops, bakeries, cheese shops, and kitchenware stores in Paris and includes fifty French recipes and an expanded glossary. Original. Tour.

A food expert explores Italy's culinary landscape with a collection of more than two hundred dishes that exemplify the finest local ingredients and regional cooking traditions, accompanied by information for travelers on local restaurants, markets, and sp

Mendocino is far more than its rugged coastline. This full-color guide explores the fertile Anderson Valley, where picturesque wineries offer some of the finest wines in California, including excellent Chardonnays, Gew rztraminer, and Pinot Noirs; coastal villages where family-run fisheries yield fresh crab, cod, snapper, and salmon; and the many corners of Mendocino County where distinctive breweries, gourmet food suppliers, and locally owned farms and orchards produce everything from prime meats to succulent fruits and berries. Photographer Richard Gillette captures all the charm and beauty of this idyllic county, while author Heidi Cusick provides engaging history and practical information. For natives, visitors, and armchair travelers, Mendocino offers a delicious portrait of a magical place.

Join New York Times bestselling author Shauna Niequist as she offers an enchanting mix of funny and vulnerable storytelling in this collection of recipes and essays about the surprising and sacred things that happen when people gather around the table. Bread & Wine is a literary feast about the moments and meals that bring us together. With beautiful and evocative writing, Shauna celebrates the sweet and savory moments that happen when family and friends sit down together. She invites us to see how God teaches and feeds us even as we nourish the people around us, and she explores the ways that hunger, loneliness, and restlessness lead us back to the table again. Part cookbook and part spiritual memoir, Bread & Wine sheds light on: How sharing food together mirrors the way we share our hearts with each other—and with God What it means to follow a God who reveals His presence in breaking bread and passing a cup What happens when we come together, slow down, open our homes, look into one another’s faces, and listen to one another’s stories A satisfying read for heart and body, you’ll want to keep Bread & Wine close at hand all year round. Recreate the meals that come to life in each essay with recipes for any occasion, from Goat Cheese Biscuits and Bacon-Wrapped Dates to Mango Chicken Curry and Dark Chocolate Sea Salt Toffee. For anyone who has found themselves swapping stories over plates of pasta, sharing takeout on the couch, laughing over a burnt recipe, and lingering a little longer for one more bite, this book is for you.

Patricia Unterman's San Francisco Food Lover's Pocket Guide, Second Edition

Serious Eater

Food Lovers' Guide to® Queens

Wine Food

The Best Restaurants, Markets & Local Culinary Offerings

Food Lovers' Guide to Philadelphia

"A hilarious and moving story of unconventional entrepreneurialism, passion, and guts." --Danny Meyer, CEO of Union Square Hospitality Group; Founder of Shake Shack; Author of Setting the Table Original recipes by J. Kenji López-Alt of The Food Lab and Stella Parks of BraveTart James Beard Award-winning founder of Serious Eats Ed Levine finally tells the mouthwatering and heartstopping story of building--and almost losing--one of the most acclaimed and beloved food sites in the world. In 2005, Ed Levine was a freelance food writer with an unlikely dream: to control his own fate and create a different kind of food publication. He wanted to unearth the world's best bagels, the best burgers, the best hot dogs--the best of everything edible. To build something for people like him who took everything edible seriously, from the tasting menu at Per Se and omakase feasts at Nobu down to mass-market candy, fast food burgers, and instant ramen. Against all sane advice, he created a blog for \$100 and called it...Serious Eats. The site quickly became a home for obsessives who didn't take themselves too seriously. Intrepid staffers feasted on every dumpling in Chinatown and sampled every item on In-N-Out's secret menu. Talented recipe developers like The Food Lab's J. Kenji López-Alt and Stella Parks, aka BraveTart, attracted cult followings. Even as Serious Eats became better-known--even beloved and respected--every day felt like it could be its last. Ed secured handshake deals from investors and would-be acquirers over lunch only to have them renege after dessert. He put his marriage, career, and relationships with friends and family at risk through his stubborn refusal to let his dream die. He prayed that the ride would never end. But if it did, that he would make it out alive. This is the moving story of making a glorious, weird, and wonderful dream come true. It's the story of one food obsessive who followed a passion to terrifying, thrilling, and mouthwatering places--and all the serious eats along the way. Praise for Serious Eater "Read[s] more like a carefully crafted novel than a real person's life." --from the foreword by J. Kenji López-Alt "Wild, wacky, and entertaining...The book makes you hungry for Ed to succeed...and for lunch." --Christina Tosi, founder of Milk Bar "Serious Eater is seriously good!...you'll be so glad [Ed] invited you to a seat at his table." --Ree Drummond, author of The Pioneer Woman Cooks "After decades of spreading the good food gospel we get a glimpse of the missionary behind the mission." --Dan Barber, chef, Blue Hill and Blue Hill at Stone Barns !--StartFragment--Winner of the 2007 IACP Cookbook of the Year Award Winner of the 2007 IACP Cookbook Award for Best Book on Wine, Beer or Spirits Winner of the 2006 Georges Dubouef Wine Book of the Year Award Winner of the 2006 Gourmand World Cookbook Award - U.S. for Best Book on Matching Food and Wine !--EndFragment-- Prepared by a James Beard Award-winning author team, "What to Drink with What You Eat" provides the most comprehensive guide to matching food and drink ever compiled--complete with practical advice from the best wine stewards and chefs in America. 70 full-color photos.

A thousand-year-old pilgrimage route and food traditions stretching back 'de toda la vida' – since forever. These are what Dee Nolan set out to experience on her pilgrimage to Santiago de Compostela – through the rich farming lands of southern France and northern Spain.

"In Culinary Artistry...Dornenburg and Page provide food and flavor pairings as a kind of steppingstone for the recipe-dependent cook...Their hope is that once you know the scales, you will be able to compose a symphony." --Molly O'Neil in The New York Times Magazine. For anyone who believes in the potential for artistry in the realm of food, Culinary Artistry is a must-read. This is the first book to examine the creative process of culinary composition as it explores the intersection of food, imagination, and taste. Through interviews with more than 30 of America's leading chefsa including Rick Bayless, Daniel Boulud, Gray Kunz, Jean-Louis Palladin, Jeremiah Tower, and Alice Watersa the authors reveal what defines "culinary artists," how and where they find their inspiration, and how they translate that vision to the plate. Through recipes and reminiscences, chefs discuss how they select and pair ingredients, and how flavors are combined into dishes, dishes into menus, and menus into bodies of work that eventually comprise their cuisines.

A Food Lover's Perilous Quest for Pizza and Redemption

What to drink with the food you love

The Wine Lover's Bucket List

Comprehensive Definitions of Nearly 6,000 Food, Drink, and Culinary Terms

The Ultimate Wine and Food Lover's Guide

The Food Lover's Guide to Wine

Almost seven thousand alphabetical entries provide information on all aspects of cooking and dining, including cooking techniques and tools, ingredients, wines, and meat cuts.

The original edition of this book was hailed by as the best new wine book in more than a decade. . . and this edition is better than ever. Learn everything you need to know about buying, storing, serving, and enjoying wine. Includes appendices, charts, and more.

What Dr. Andrew Weil is to herbal medicine and Dr. Phil is to TV psychology, Dr. John La Puma is to culinary medicine. At thirty-five, after eating too much of the Standard American Diet (SAD, isn't it?), Dr. La Puma had become SADly paunchy. So he decided to research the science of nutrition while also going to culinary school to learn to cook. He created the revolutionary new concept of "culinary medicine"—recipes, foods, and meals that prevent or control common health conditions without sacrificing restaurant-quality taste. Now you can use culinary medicine too. In ChefMD's Big Book of Culinary Medicine, you'll learn to stock the medicine chest in your kitchen, use the doctor inside of you, and create dishes that give you lifesaving benefits and truly dazzling flavor. Dr. La Puma serves up a step-by-step eight-week plan to motivate you and help you change your life. Try Saffron Scallop, Shrimp, and Chickpea Paella. Or Sicilian Pasta with Swiss Chard, Goat Cheese, and Basil. Or Spicy and Rich Sausage and Kidney Bean Chili. Anyone who loves food, wants to have more energy, wants to reverse his or her family health history, or wants to know what to eat to get and stay healthy should read this book. Its recipes, meals, and menus can work within minutes of eating them. Experience food you can't wait to make, and grab the energy and good health to reclaim your life. Doctor, What Do I Eat for That? Your kitchen needs a ChefMD. Renowned physician and professionally trained chef Dr. John La Puma has just the person for the job—you! By following the ChefMD Eight-Week Plan, you'll find your inner doctor and learn to eat for optimal health and maximum satisfaction. Use ChefMD's Big Book of Culinary Medicine to: • Discover what and how to eat for forty health conditions—starting with Acne, ADD, Alzheimer's, Arthritis, and Asthma • Build a "culinary medicine chest" with fifty amazing foods that prevent or control common health conditions without sacrificing restaurant-quality taste • Conquer fatigue, supercharge your immune system, and look and feel younger • Get the most nutrition from the foods you eat • Find the ChefMD Essentials—thirty-six healthful and flavorful brand-name foods in boxes, bags, and cans • Fall in love with food again with fifty easy ChefMD recipes—and no guilt! Eat and cook the ChefMD way and discover just how delicious life can be!

This is the first of its kind: an insider's food guide to that gourmand's paradise, the Napa Valley. Author and longtime resident Lori Lyn Narlock goes behind the scenes to discover where chefs shop, the best places to take a cooking class, or where to get a grapeseed oil massage. With complete details on the where, when, how, and how much, plus dozens of artful black-and-white photographs, this indispensable guide for food lovers even includes 50 recipes honoring the region's local specialties. It's a mouthwatering roster of the best that Napa has to offer.

Home Grown Indiana

The Ultimate Food Lover's Guide to Houston (second Edition)

The Wine and Food Lover's Diet

The Definitive Guide to Pairing Food with Wine, Beer, Spirits, Coffee, Tea - Even Water - Based on Expert Advice from America's Best Sommeliers

Includes the East Bay, Marin, Wine Country

Bread, Wine, Chocolate

Providing a menu plan that will jump-start success, recipes, lists, and much more, the author, a sports doctor with a background in nutrition, reveals how a diet in low-glycemic carbs paired with a glass of wine will stimulate weight loss.

Original. 25,000 first printing.

"What an extraordinary book! Pain, gain, joy, pathos, and the aroma of braised short ribs. It made me want to open (God forbid!) another restaurant. I never thought anyone could capture the magic and mission of being a chef, but they've done it!" Barbara Tropp, Chef-Owner, China Moon Cafe "An unusually comprehensive book, immensely readable, at once passionate and coherent, probing and well-informed. For anyone interested in the historic coming of age of the professional American kitchen, this is a requisite buy." Michael and Ariane Batterberry, Founding Editors and Associate Publishers of Food Arts "Finally, a book that lets chefs speak for themselves! An insightful look at the complex life of a professional chef in the 90s. Fascinating portraits of the people who have defined American cuisine—who they are and how they got to be where they are today. Anyone who is interested in becoming a chef will find this book invaluable—this is what it takes to make it." Mark Miller, Chef-Owner, Coyote Cafe and Red Sage "After reading this book, I understand that becoming an outstanding leader is not very different from becoming a chef. Both roles require passion, discipline, authenticity, and an experimental attitude. On top of that, organizing a kitchen may be as difficult as organizing any business. Not only will present and future chefs and restaurateurs want to read this book, but anyone with a taste for excellent cooking and excellent leadership will find something of interest on every page." Warren Bennis, Distinguished Professor of Business Administration at the University of Southern California and Author, On Becoming a Leader and Leaders "Becoming a Chef is a marvelous book for the interested home cook as well as the aspiring chef. Like great wines with great food, there are great dishes and a great education here." Robert Mondavi, Founder, Robert Mondavi Winery

Offers more than seven thousand alphabetical entries providing information on all aspects of cooking and dining, including food preparation methods, cooking utensils, serving suggestions, ingredients, wines, and meat cuts.

An inspirational guide designed with the globe-trotting wine lover in mind—vineyards to visit, seasons to go, vintages and organics to drink, and how to get the most out of each wine region. The adventures featured in this atmospherically illustrated book will fuel the wine lover's imagination with an almost endless array of vineyard visits, must-see sights, and must-do events—harvest festivals, vineyard picnics, wine-region weekends, tasting tours, wine-focused restaurants.

Designed to highlight the world's most rewarding wine destinations, this guide spans the spectrum from traditional (a wine luncheon in Bordeaux or touring Portugal's port lodges) to fun and quirky. Some ideas are active—a cycling tour of the Champagne region or grape stomping in the Italian countryside—while others are more urban, such as a tour of Vienna's summer wine gardens or Rome's iconic enotecas. Sidebar panels throughout detail what makes each region special and include lists of the top five local wines to seek out. There is something here for all palates and all levels of expertise—from regular contributors to #WineWednesdays to the budding oenophile just starting out.

The Slow Loss of Foods We Love

A Food Lover's Treasury of Classics and Improvisations

The Deluxe Food Lover's Companion

The Food Lover's Companion to the Napa Valley

A Food Lover's Road Map to Losing Weight, Preventing Disease, and Getting Really Healthy

A delicious, comprehensive playbook that pairs 75 wine styles—including where and who to buy them from—with 75 recipes that complement them perfectly "If you want to know what good taste in the modern food and wine scene looks like, this is your manual."—Jordan Mackay, co-author of *The Sommelier's Atlas of Taste* *Wine Food* is a wine course in a cookbook for everyone who wants to learn about wine simply by drinking it. Here, natural wine bar and winery owner Dana Frank and wine-loving recipe writer Andrea Stonecker distill the basics—how to buy, how to store, how to taste—and deliver more than seventy-five instant-hit recipes inspired by delectable, affordable wines that go with them beautifully. Each recipe opens with a succinct summary of the wine style that inspired it, followed by a brief explanation of how it complements the flavors and textures in the recipe. There are also recommendations for three to eight producers of each wine style. Frank and Stonecker also include a wine flavors cheat sheet, a label lexicon lesson, a short course on wine tasting like a pro, and illustrated features on matching wine with types of favorite foods (typical take-out, beloved pasta dishes, and popular sweets). Whether you like thinking about which bottle to pour at brunch, with picnic fare, for midweek dinners, at weekend feasts, or for all of those times, *Wine Food* makes learning about wine flavorful, fun, and easy.

For residents and visitors alike, *Food Lover's Guide to Portland* is a road map to finding the best of the best in America's favorite do-it-yourself foodie mecca. Navigate Portland's edible bounty with this all-access pass to hundreds of producers, purveyors, distillers, bakers, food carts, and farmers markets. This book is the indispensable guide to it all. In the second edition, readers get 20+ new full listings, 150+ new businesses, a new food cart chapter by food cart expert Brett Burmeister, and an Hispanic market section from food writer and Mi Mero Mole owner Nick Zukin. Whether you've lived in Portland your entire life, are visiting for business or pleasure, or are a hungry transplant — this book helps you find all that is delicious in Portland.

Food Lovers' Guide to® Los Angeles

A Wine Lover's Journal

The Food Lover's Guide to Paris

Jewish Holiday Cooking

With Recipes from 254 of My Very Best Friends

The New Food Lover's Tiptonary