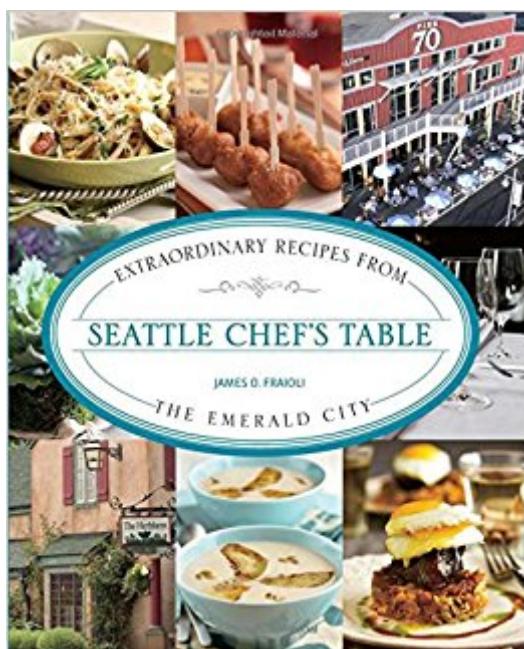


The book was found

Seattle Chef's Table: Extraordinary Recipes From The Emerald City



Synopsis

Celebrating Seattle's best restaurants and eateries with recipes and photographs. Hot chefs are setting the Seattle restaurant scene ablaze. With innovative ideas and culinary surprises, the city's most heralded restaurants and eateries continue adding spark to an already sizzling food scene. From James Beard winners Holly Smith and Maria Hines to Chris Mills, who competed on the original Japanese Iron Chef in Tokyo, and restaurants like Volterra, which Rachael Ray named one of her "favorite restaurants in the world," the Emerald City is filled with celebrity chefs, heralded restaurants, and Food Network star eateries that serve up delicious cuisine to locals and tourists. *Seattle Chef's Table* is the first cookbook to gather Seattle's best chefs and restaurants under one cover. Profiling signature "at home" recipes from almost fifty legendary dining establishments, the book is also a celebration of the growing sustainable food movement in the Pacific Northwest. With full-color photos throughout highlighting fabulous dishes, famous chefs, and Seattle landmarks, it is the ideal ode to the city's coveted food culture and atmosphere.

Book Information

Series: Chef's Table

Hardcover: 208 pages

Publisher: Lyons Press; First Edition edition (June 5, 2012)

Language: English

ISBN-10: 0762773596

ISBN-13: 978-0762773596

Product Dimensions: 7.3 x 0.8 x 9.3 inches

Shipping Weight: 1.2 pounds (View shipping rates and policies)

Average Customer Review: 4.4 out of 5 stars 6 customer reviews

Best Sellers Rank: #1,272,990 in Books (See Top 100 in Books) #69 in Books > Travel > United States > Washington > Seattle #147 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Northwest #753 in Books > Travel > Food, Lodging & Transportation > Dining

Customer Reviews

James Fraioli is the published author of 15 cookbooks. His work has been recognized by dozens of national radio shows, including Martha Stewart Living Radio, Food Talk with Rocco DiSpirito, The Gene Burns Show, and The Tom Douglas Show. He is notorious for teaming up with celebrity chefs

and world-renowned restaurants to showcase the best the culinary world has to offer. His titles: Ocean Friendly Cuisine: Sustainable Seafood Recipes from the World's Finest Chefs and Wild Alaskan Seafood: Celebrated Recipes from America's Top Chefs proves Fraioli is experienced in contacting numerous chefs and restaurants and getting them to participate in collection-style cookbooks. Notable chefs who've teamed up with Fraioli over the years include: James Beard award-winners John Ash, Tom Douglas, Bradley Ogden, Jacques Pepin, Holly Smith and Allen Susser, as well as Emeril Lagasse, Roy Yamaguchi and Martin Yan. Fraioli's cookbooks have been featured on The Food Network, The Ellen DeGeneres Show, and given as gifts to members of The White House staff. The author's beautiful and well-crafted books, continually noted for their exceptional prose, high-production value, exquisite photography, and savory subject matter, have received further praise from such esteemed periodicals as Forbes Traveler, Reader's Digest, The San Francisco Chronicle and The New York Times. Visit him at www.jamesofraioli.com

This book is not representative of the best of the Seattle restaurant scene; it woefully ignores most ethnic food. Seattle has some excellent Japanese, Chinese, Ethiopian, Balkan, etc. restaurants and chef who deserve a bit more notice. After gritting my teeth at the selection bias, the restaurants selected are among the top Seattle restaurants - some based on longevity of producing great food, others based on contemporary innovation. There are entries such as Il Fornaio's "Penne Vodka" that have few ties to their geographic setting of Seattle. I much prefer the Herb Farm's "Douglas Fir Sorbet" which ties both to the forests around Seattle and to the Scandinavians who settled here. Several recipes take advantage of the local Dungeness crab: "Dungeness Crab and Artichoke Dip", "Ray's Dungeness Crab and Corn Chowder", "Spicy Grill Dungeness Crab", "Dungeness Crab Macaroni and Cheese", "Dungeness Crab Cakes" ... In this way, the book fulfills the need of a tourist wishing to recreate the flavors of the Pacific Northwest. (But no, there is no geoduck.) But it also fails to present what a native Seattleite would crave should they move away - Copper River salmon sashimi, blue huckleberry cobbler, . . .

I originally purchased this as a gift for a birthday present and liked it so much I kept it for myself. I gave them something else and wanted to try all these recipes for my own family since we had recently gone to Seattle. Luckily I had purchased some other items for the recipient while in Seattle, but just wanted an additional item to include.

A great selection of restaurants and recipes...though some of the restaurants are no longer around :/ So it goes...

I bought this for a friend and almost didn't want to give it away after looking through it. I love that it gives recipes right from area restaurants. None of them look too complicated and all look delicious. Has great photos too.

Great book. I bought it again for a gift to another friend.

Perfect gift coming from Seattle - features great recipes from local restaurants.

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