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Chez Panisse Menu Cookbook



Synopsis

This timeless addition to the Chez Panisse paperback cookbook library assembles 120 of the restaurant's best menus, including galas, festivals, and special occasion meals that have become such gustatory celebrations. A full range of menus is featured, from picnics to informal suppers. Line drawings.

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Customer Reviews

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their best, in season and with freshest quality ingredients. Like so many things Alice Waters-related, the recipes are a bit slapdash and mercurial and not very well written. Take the cassoulet recipe for instance, and reading through it you realize you're making duck confit, stock from the same duck after AGING the duck, that the duck confit can be made much in advance and the flavor will improve (the stock can apparently be frozen), and then you're moving on to all the other steps, which, reading through you will reorder logically. I don't mind though, because I learn the recipe that way and improve my skills and techniques and knowledge, which is why I like cooking this way (plus we get to eat well). If you enjoy cooking and trying new things, this is a great book for you. It's not for the cook who wants things on the table cheap, easy, and fast, and who complains about the difficulty of having to search out ingredients (which I love, since it's a great way to learn and improve as a cook).

Had to get it after seeing the Jeremiah Towers movie!

It was a gift for my daughter, who is a chef. She loves it. I don't know much more about it.

There's a lot of good sense and good food in this book, but the California style is getting a bit past mark of mouth, if you'll permit an archaic phrase/pun. I've made a few of these dishes, and they're fine, but somehow this isn't the book I pick up and flip through, asking myself, "what's for dinner?" With Jody Adams, Daniel Boulud, and Pat Wells on the shelf, I'm not sure I'd call this a "must have" addition. But, if you're a Waters fan, go for it .

Having dined at Chez Panisse, I anticipated being able to recreate some of those mouthwatering dishes, but not all are included -- an admittedly impossible task, since they change menu every single day and rely upon whatever local food is fresh at the time. While there are a lot of recipes here, they are not as accessible as I had expected, and I haven't tried any of them yet. But there is a wealth of great advice within these covers and I hope to be able to take advantage of Alice Waters' insights and tips.

Having heard about Chez Panisse and my sister finally having the opportunity to dine at the restaurant, I gave the book to my sister as a gift. She seems quite happy to have the cookbook (she is a fabulous cook!) and says she has plans to try a number of Alice Water's wonderful recipes!

Great book by a great chef.

As an accomplished cook I have a fairly good knowledge of food however many of the recipes require expensive and/ or hard to find ingredients. I doubt I will use this often.

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