

At The Chefs Table Culinary Creativity In Elite Restaurants

Houston is the dining out capital of Texas, with a food scene that reflects the city itself—talented, entrepreneurial, diverse, and quite modern. Barbeque and Tex-Mex are certainly present, but do not define the dining experience. Modern American cuisine brought into focus by Mark Cox of Mark's American Cuisine and fine-dining Italian style served by award-winning Tony's both set the stage for a dining experience independent of Texas' reputation for big steaks and enchiladas. And numerous establishments court the palate for Thai, Indian, Caribbean, Brazilian, and Turkish foods. Houston Chef's Table is the first cookbook to gather Houston's best chefs and restaurants under one cover. Including a signature "at home" recipe from seventy iconic dining establishments, the book is a celebration of the city's diverse cultural influences. Full-color photos throughout highlight fabulous dishes, famous chefs, and Houston landmarks.

Thousands of years before Hendrik Hudson sailed his Half Moon up to modern day Albany in 1609, the glaciers that once blanketed the Hudson Valley retreated to the Arctic. What the ice left in its wake was a soil so rich that, in global satellite images taken today, the trench of its path still shows up as a jet black streak. Lured by this soil's fertility came the family farmers of the Hudson Valley, who, over time, learned to glean the finest products that the land could provide. Today the Hudson Valley is an area rich in history and art, antiques and architecture, charming towns, and farms that produce bountiful local produce. America's history comes alive here as does its beauty. Naturally, Hudson Valley restaurants boast outstanding chefs with a deep and growing commitment to supporting local agriculture. Hudson Valley farmers and artisans fill out the menus with sustainable raised produce, meats, poultry, eggs, cheese, wine and other fine foods. It's creative cuisine at its best With over 80 recipes for the home cook from the state's most celebrated eateries and showcasing full-color photos featuring mouth-watering dishes, famous chefs, and lots of local flavor, Hudson Valley Chef's Table is a feast for the eyes as well as the palate. The delicious dishes featured here are personal histories--stories of people and place. Each recipe, chef profile, and photo tells its part of the story and magic of the Hudson Valley.

Today, visitors and locals in Greenville enjoy a vibrant, diverse and acclaimed culinary scene. Some will remember recent favorites like the American Grocery Restaurant that helped pioneer the farm-to-table movement. Others will remember longtime favorites like Carpenter Bros. Drug Store, Charlie's Steak House and Gene's Restaurant that were around for three or four generations. Few in the second half of the twentieth century would not have dined at one of Vince Perone's restaurants for some occasion. Author and tour guide John Nolan recalls the fond memories of the owners and their cuisines, with recipes included.

The influence of food has grown rapidly as it has become more and more intertwined with popular culture in recent decades. The Bloomsbury Handbook of Food and Popular Culture offers an authoritative, comprehensive overview of and introduction to this growing field of research. Bringing together over 20 original essays from leading experts, including Amy Bentley, Deborah Lupton, Fabio Parasecoli, and Isabelle de Solier, its impressive breadth and depth serves to define the field of food and popular culture. Divided into four parts, the book covers: - Media and Communication; including film, television, print media, the Internet, and emerging media - Material Cultures of Eating; including eating across the lifespan, home cooking, food retail, restaurants, and street food - Aesthetics of Food; including urban landscapes, museums, visual and performance arts - Socio-Political Considerations; including popular discourses around food science, waste, nutrition, ethical eating, and food advocacy Each chapter outlines key theories and existing areas of research whilst providing historical context and considering possible future developments. The Editors' Introduction by Kathleen LeBesco and Peter Naccarato, ensures cohesion and accessibility throughout. A truly interdisciplinary, ground-breaking resource, this book makes an invaluable contribution to the study of food and popular culture. It will be an essential reference work for students, researchers and scholars in food studies, film and media studies, communication studies, sociology, cultural studies, and American studies.

A Philosophy of Recipes

San Diego Chef's Table

1,000 TV Shows for Every Mood and Moment

Making, Experiencing, and Valuing

The Joy of Eating: A Guide to Food in Modern Pop Culture

Extraordinary Recipes from the Big Peach Denver & Boulder Chef's Table

In 1961, Julia Child introduced the American public to an entirely new, joy-infused approach to cooking and eating food. In doing so, she set in motion a food renaissance that is still in full bloom today. Over the last six decades, food has become an increasingly more diverse, prominent, and joyful point of cultural interest. *The Joy of Eating* discusses in detail the current golden age of food in contemporary American popular culture. Entries explore the proliferation of food-themed television shows, documentaries, and networks; the booming popularity of celebrity chefs; unusual, exotic, decadent, creative, and even mundane food trends; and cultural celebrations of food, such as in festivals and music. The volume provides depth and academic gravity by tying each entry into broader themes and larger contexts (in relation to a food-themed reality show, for example, discussing the show's popularity in direct relation to a significant economic event), providing a brief history behind popular foods and types of cuisines and tracing the evolution of our understanding of diet and nutrition, among other explications.

Immerse Yourself in the Eclectic and Growing Food Scene of Charleston! From roadside dives to upscale eateries, Southern to Chinese, Holly Herrick leaves no stone unturned as she winnows Charleston 's restaurants down to her top picks. From fried chicken to shrimp and grits, *The New Charleston Chef's Table* delivers all the goods that make this Southern gem of a city such an exciting place to visit, live, and dine. And now you can recreate your favorite dishes at home! Come celebrate the tastes of Charleston

With culinary nationalism defined as a process in flux, as opposed to the limited concept of national cuisine, the contributors of this book call for explicit critical comparisons of cases of culinary nationalism among Asian regions, with the intention of recognizing patterns of modern culinary development. As a result, the formation of modern cuisine is revealed to be a process that takes place around the world, in different forms and periods, and not exclusive to current Eurocentric models. Key themes include the historical legacies of imperialism/colonialism, nationalism, the Cold War, and global capitalism in Asian cuisines; internal culinary boundaries between genders, ethnicities, social classes, religious groups, and perceived traditions/modernities; and global contexts of Asian cuisines as both nationalist and internationalist enterprises, and "Asia" itself as a vibrant culinary imaginary. The book, which includes a foreword from Krishnendu Ray and an afterword from James L. Watson, sets out a fresh agenda for thinking about future food studies scholarship. Food-obsessed and always hungry, New Orleans is a culinary melting pot of diverse people and diverse cuisines. From classics like jambalaya and beignets to new additions like boudin egg rolls and shrimp & tasso pinchos, there 's something for everyone whether you live in the city or are just visiting. *The New Orleans Chef 's Table* brings together the best that the Big Easy has to offer, including recipes from each featured restaurant so you can recreate your favorite dishes at home. Come celebrate the taste of New Orleans!

Extraordinary Recipes from the Steel City
Table Lands

Extraordinary Recipes from the City of Roses

Extraordinary Recipes from the Heart of the Old South

Culinary Nationalism in Asia

The Philadelphia Chef's Table

Extraordinary Recipes from the French Quarter to the Garden District

The Twin Cities boast a culinary scene that features locally-grown foods showcased in both local specialties and a variety of international traditions. The cities' chefs, several of which have been nominated for the James Beard Award, take the freshest ingredients from the season picked right from the local orchards or farms to create inspired dishes the lure diners downtown. With recipes for the home cook from over 50 of the two city's most celebrated eateries and showcasing over 100 full-color photos featuring mouth-watering dishes, famous chefs, and lots of local flavor, Twin Cities Chef's Table is the ultimate gift and keepsake cookbook for both tourists and locals alike.

Signature recipes from greater Charleston's top restaurants In recent years, Charleston, which hosts more than four million visitors annually, has matured into a world-class culinary destination. Now, The Charleston Chef's Table allows locals and visitors alike to take a bit of the city's incomparable flavor home, with profiles of more than sixty of the city's best restaurants and a signature recipe from each. From roadside dives to upscale eateries, Southern to Chinese, Holly Herrick leaves no stone unturned as she winnows Charleston's 1,500 restaurants down to her top picks. From fried chicken to sautéed duck livers, The Charleston Chef's Table delivers all the goods that make Charleston such an exciting place to visit, live, and dine. Complementing the text are full-color photographs, as well as sidebars that highlight this Southern gem's 300-year history. San Diego is a vivacious and active food community whose eating habits are unpretentious yet familiar, conspicuous yet simple. Famous for supporting a health-conscious lifestyle, with an abundant supply of fresh and organic products at their fingertips, the attitude of the chefs and diners alike is friendly and laid-back. From celebrity top chefs and James Beard Award Winners to experienced chefs who simply just love to cook, priding themselves on being eco-conscious, using only sustainable meats and seafood, the restaurants in San Diego are quickly becoming enchanting places, suitable for even the most discerning of palates. The the colorful California modern cuisine will tempt your taste buds with fusions of imaginative textures and flavors. With recipes for the home cook from over 60 of the city's most celebrated restaurants and showcasing around full-color photos featuring mouth-watering dishes, famous chefs, and lots of local flavor, San Diego Chef's Table is the ultimate gift and keepsake cookbook.

Answering the eternal question... WHAT TO WATCH NEXT? Looking for a box set to get your adrenaline racing or to escape to a different era? In need of a good laugh to lift your spirits? Hunting for a TV show that the whole family can watch together? If you're feeling indecisive about your next binge-watching session, we've done the hard work for you. Featuring 1,000 carefully curated reviews written by a panel of TV connoisseurs, What To Watch When offers up the best show suggestions for every mood and moment.

Washington, DC Chef's Table

Smart Casual

San Francisco Chef's Table

Extraordinary Recipes from Connecticut's Gold Coast

Extraordinary Recipes from the Nation's Capital

Pittsburgh Chef's Table

Brooklyn Chef's Table

Landscape has everything to do with who Coloradans are and thus how they cook, eat, and drink. Ruggedness is a given: the cowboys and outlaws of the old Wild West have their modern-day equivalents in chefs and back-to-the-land enthusiasts who forage for forest mushrooms when they're not tending to their beehives and chicken coops. This sense of adventure and emphasis on locally-sourced ingredients is imparted on every plate served in Denver and Boulder's restaurants and eateries. Combined with a spotlight on cooking traditions from around the world, the Front Range dining scene has never felt so exciting and vibrant, all the while set against a singular backdrop: the Rocky Mountains. Denver & Boulder Chef's Table gathers the cities' best chefs and restaurants under one roof, featuring recipes for the home cook from over fifty of the region's most celebrated restaurants and showcasing full-color photos of mouth-watering dishes, award-winning chefs, and lots of local flavor.

This book explores the relationship between tourism/tourists and expressions of contemporary Asian art (for example, artists, objects, intangible artistic productions, digital manifestations, etc) in Asian and non-Asian tourist spaces/experiences. Although the nexus between art and tourism has not been neglected in the literature, work on contemporary art and tourism is lacking, and this is particularly true within the context of non-Western societies. This volume creates a timely counterpoint to the existing dominance of a Western-centric body of knowledge in the area. The book considers how encounters between tourists and expressions of Asian contemporary art may produce possibilities for challenging, re-evaluating or reasserting crystallized frames of understanding and, as such, is of value to a multi-disciplinary audience.

In the midst of recent growth and downtown development, Baltimore is breaking away from its culinary stereotypes and emerging as city that is attracting some extraordinary restaurants and talented chefs. While embracing the local food movement, the city is now being recognized for an expanding culinary movement. Newcomers and homegrown chefs alike are charming diners with delicious variations starring the perennial favorite, crab, as well as offering unique options like frankenfish tacos and hearts of palm crab cakes that are becoming the taste of Charm City. With more than eighty recipes for the home cook from over fifty of the city's most celebrated eateries and showcasing photos featuring mouth-watering dishes, famous chefs, and lots of local flavor, Baltimore Chef's Table is the ultimate gift and keepsake cookbook for both tourists and locals alike.

Cape Cod, Massachusetts is, roughly, a 70-mile peninsula divided into 15 towns. It is one of

the furthestmost points of land in the eastern US, with its hooked arm jutting out 40 miles into the Atlantic Ocean. Some of the towns date back to the 1600s, and each has its own unique personality, history, and gastronomic adventure. Over the past several years, Cape Cod's culinary landscape has evolved. Yes, there are still the delicious fried clams, fresh broiled or grilled fish, and lobster rolls that have always been favorites, but many of today's chefs are reinventing these traditional foods with a slightly different twist. The huge resurgence and interest in organic and local farming in many parts of our country has also reached the Cape, and chefs here are connecting with farmers and growers and using many of their products. Today's Cape presents a thriving and unique culinary landscape and Cape Cod Chef's Table gives readers, locals, and visitors a new perspective on this culinary scene. With recipes for the home cook from the Cape's celebrated eateries and purveyors along with beautiful full-color photos, Cape Cod Chef's Table is the ultimate gift and keepsake cookbook.

Extraordinary Recipes From The City of Brotherly Love

The Third Plate

Extraordinary Recipes from Napa and Sonoma

Extraordinary Recipes from the City by the Bay

What to Watch When

The New Nashville Chef's Table

Extraordinary Recipes from Buzzards Bay to Provincetown

The second edition of The Philadelphia Chef's Table captures what is a vibrant moment in Philadelphia's dining scene through recipes from and conversations with more than fifty of the city's most influential and well-known chefs. Philadelphia is a thriving foodie town and Philly food devotees are always hungry for more wonderful choices. With this book you can recreate your favorite dishes at home! Come celebrate the tastes of new tastes of Philadelphia.

Fairfield County stakes a claim to some of Connecticut's most diverse terrain, an enviable proximity to New York City, and a discerning community of food lovers driving the demand for a vibrant dining scene. The Gold Coast boasts some of the country's toniest neighborhoods, such as Greenwich and Southport, as well as the state's largest cities, including the historic port city of Norwalk, the corporate-minded Stamford, and the diverse Bridgeport. Fine dining, dense downtown dining districts, and neighborhood bodegas are equally at home along this dense and diverse corridor. Along Fairfield County's suburban center are such towns as Ridgefield, New Canaan, and Westport, whose historic Main Streets and cultural landmarks draw a family-oriented population. As a result, reclaimed taverns, farmers' markets, and upscale dining districts scattered with family-friendly options abound. At the landlocked northern fringes, quiet enclaves such as Easton, Wilton, and Newtown have large swaths of protected and undeveloped land, as well as bountiful farmland and a handful of farm-to-table restaurants. With recipes for the home cook from over fifty of the area's most celebrated restaurants and showcasing over 200 full-color photos featuring mouth-watering dishes, famous chefs, and lots of local flavor, Fairfield County Chef's Table is the ultimate gift and keepsake cookbook for both tourists and locals. 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.

Food, cooking and restaurants reflect the down-home spirit of Nashville, the people who live there, and their many cultures and cuisines. Culinary traditions here are firm, but there is a dynamic food/dining evolution taking place—from homey mom and pop cafes to chic new eateries. The New Nashville Chef's Table features recipes for the home cook from the city's most celebrated eateries alongside beautiful photography.

Chicago Chef's Table

The New Orleans Chef's Table

Portland, Oregon Chef's Table

Charleston Chef's Table

Food in Children's Literature

Extraordinary Recipes from America's Finest City

Atlanta Chef's Table

It's become less of a trend to talk about how trendy the Brooklyn dining scene is, and just an accepted fact that from Crown Heights to Mill Basin, Prospect Heights to Bensonhurst, Brooklyn is home to some of the best and most varied and most destination-worthy restaurants, not just in New York City, but throughout the entire country. More than just a collection of recipes, Brooklyn Chef's Table uncovers a Brooklyn expressed through that glorious medium, food. By reading the stories of the members of Brooklyn's restaurant community, the ones that grew up here and never left, or that came from other countries in search of a dream, or merely migrated across the bridge in order to better articulate their craft, you'll discover Brooklyn as it was, Brooklyn as it is, and Brooklyn as it will be, far into the foreseeable future. With recipes for the home cook from 60 of the borough's most celebrated eateries and showcasing over 200 full-color photos featuring mouth-watering dishes, famous chefs, and lots of local flavor, Brooklyn Chef's Table is the ultimate gift and keepsake cookbook for both tourists and New Yorkers.

New Orleans is a restaurant city and it's long been that way. Food, cooking and restaurants reflect the spirit of New Orleans, her people and their many cultures and cuisines. Restaurants are our spiritual salve, our meeting place to connect, converse, consume, and of course, plan the next meal. Culinary traditions here are firm, though there is a dynamic food/dining evolution taking place in what we have come to call the new New Orleans. Today's restaurant recipe includes a lot of love, a taste of tradition, and the flavor of something new. New Orleans continues to be a most delicious city, from its finest white tablecloth restaurants to homey mom and pop cafes and chic new eateries—and there's a place at the table waiting for you. With recipes for the home cook from over 50 of the city's most celebrated restaurants and showcasing beautiful full-color photos, New Orleans Chef's Table is the ultimate gift and keepsake cookbook.

The Cultural Politics of Food, Taste, and Identity examines the social, cultural, and political processes that shape the experience of taste. The book positions flavor as involving all the senses, and describes the multiple ways in which taste becomes tied to local, translocal, glocal, and cosmopolitan politics of identity. Global case studies are included from Japan, China, India, Belize, Chile, Guatemala, the United States, France, Italy, Poland and Spain. Chapters examine local responses to industrialized food and the heritage industry, and look at how professional culinary practice has become foundational for local identities. The book also discusses the unfolding construction of "local taste" in the context of sociocultural developments, and addresses how cultural political divides are created between meat consumption and vegetarianism, innovation and tradition, heritage and social class, popular food and authenticity, and street and restaurant food. In addition, contributors discuss how different food products—such as kimchi, quinoa, and Soylent—have entered the international market of industrial and heritage foods, connecting different places and shaping taste and political identities.

With more than 80 recipes from dozens of the city's most celebrated restaurants, including Drifter's Wife, Rose Foods, and Chaval, and showcasing full-color photos of mouth-watering

dishes by James Beard nominated chefs, and lots of local flavor, Portland's dynamic food scene is celebrated in all its gustatorial glory.

Salt Lake City Chef's Table

Providence & Rhode Island Chef's Table

Extraordinary Recipes From the Heart of the Old South

Seattle Chef's Table

Extraordinary Recipes From The Crescent City

Black Enterprise

Wine Country Chef's Table

Though the West was won years and years ago, the pioneer spirit lives on in Salt Lake City (SLC). The local food scene is ripe with opportunity and alive with food entrepreneurs filled with ideas that many thought would never take off in Salt Lake City?let alone fly. Salt Lake City may be known for a world-renowned choir and the Transcontinental Railroad's Golden Spike, but it's a modern, vibrant city that has held on to its pioneer spirit. And nowhere is that force stronger than in the local food scene, ripe with opportunity and ingenuity. The foodie community embraces collaboration and generosity, so local restaurants, bars, and suppliers—pardon the pun—feed on each other to reach greater heights. Entrepreneurs are serving everything from bone marrow to tumbleweed, while foraging for mushrooms and new ideas to elevate SLC and its culture. With 76 recipes for the home cook from the area's most celebrated eateries and showcasing over 200 full-color photos featuring mouth-watering dishes, famous chefs, and lots of local flavor, Salt Lake City Chef's Table is the ultimate gift and keepsake cookbook for both tourists and residents alike.

In Washington, DC, political rivals disagree on just about everything, but there is widespread bi-partisan support for the city's restaurant scene. The nation's capital and neighboring suburbs boast premier restaurants and inspired chefs who bring even the most hardened adversaries, to the table. Now, everyone, inside and outside the beltway, can savor a taste of the best Washington has to offer. With tantalizing recipes from more than 50 of the capital's most celebrated chefs and 100 beautiful full-color photographs, Washington, DC Chef's Table is a feast for the eyes as well as the palate.

Food is a signifier of power for both adults and children, a sign of both inclusion and exclusion and of conformity and resistance. Many academic disciplines—from sociology to literary studies—have studied food and its function as a complex social discourse, and the wide variety of approaches to the topic provides multidisciplinary frames for understanding the construction and uses of food in all types of media, including children's literature. *Table Lands: Food in Children's Literature* is a survey of food's function in children's texts, showing how the sociocultural contexts of food reveal children's agency.

Authors Kara K. Keeling and Scott T. Pollard examine texts that vary from historical to contemporary, noncanonical to classics, and Anglo-American to multicultural traditions, including a variety of genres, formats, and audiences: realism, fantasy, cookbooks, picture books, chapter books, YA novels, and film. Table Lands offers a unified approach to studying food in a wide variety of texts for children. Spanning nearly 150 years of children's literature, Keeling and Pollard's analysis covers a selection of texts that show the omnipresence of food in children's literature and culture and how they vary in representations of race, region, and class, due to the impact of these issues on food. Furthermore, they include not only classic children's books, such as Winnie-the-Pooh, but recent award-winning multicultural novels as well as cookbooks and even one film, Pixar's Ratatouille.

Explores the evolution of gourmet restaurant style in recent decades, which has led to an increasing informality in restaurant design, and examines what these changes say about current attitudes toward taste.

Extraordinary Recipes from the Ocean State

Extraordinary Recipes from the Emerald City

The New Portland, Maine, Chef's Table

Extraordinary Recipes from the Coast of Maine

Extraordinary Recipes from Westchester to Columbia County

Fairfield County Chef's Table

Baltimore Chef's Table

Once considered a city simply of steakhouses and deep-dish pizza joints, Chicago has morphed into a vibrant and rich collection of second-generation, energetic chefs seeking to forge strong relationships with local producers and the diners they look to inspire. Master Chef Rick Bayless, Stephanie Izard of Girl & the Goat, Tony Mantuano of Spiaggia, and Paul Kahan with his slew of award-winning restaurants are just a few of the top chefs making headlines not only in Chicago's food pubs but also nationwide. Chicago Chef's Table is the first cookbook to gather Chicago's best chefs and restaurants under one cover. Profiling signature "at home" recipes from over fifty legendary dining establishments, the book is a celebration of the farm-to-table way of life and modern Midwestern cuisine. Full-color photos throughout highlight fabulous dishes, famous chefs, and Chicago landmarks.

Serving up an eclectic mix of foods, Atlanta boasts a host of talented chefs along with a devoted foodie community. With several James Beard Foundation Award semifinalists, Atlanta continues to pioneer the South from casual comfort to the finer foods. Whether you're headed to downtown or to the ethnic mecca that is Buford Highway, you'll find Atlanta's best chefs innovating and continuing to redefine the culinary food scene in the

big Peach. With 100 recipes for the home cook from Atlanta's most celebrated eateries and showcasing over 200 full-color photos featuring mouth-watering dishes, famous chefs, and lots of local flavor, Atlanta Chef's Table is the ultimate gift and keepsake cookbook for both tourists and residents alike.

Very few areas in the world offer more diversity than the San Francisco Bay Area, a place that is without a doubt, "foodie central." One reason for the major influx of the finest chefs and their restaurants here is perhaps twofold. First, the resident foodies love to eat out, not to mention the 16 million tourists that also visit here with food at the top of their to-do list. The second reason is perhaps the fact that the Bay Area offers chefs an incomparable proximity to fresh, local, and organic ingredients with which to cook, which anyone who cooks can tell you make all of the difference in the end result. With recipes for the home cook from over 50 of the area's most celebrated eateries and showcasing over 200 full-color photos featuring mouth-watering dishes, famous chefs, and lots of local flavor, San Francisco Chef's Table is the ultimate gift and keepsake cookbook for both tourists and locals alike.

The state of Rhode Island is so small, it's more like a city-state with just about everything within easy driving distance. Rhode Island really is like one big city where you can drive thirty minutes in any direction and find a restaurant worthy of your time and money. Rue de l'Espoir and Pot au Feu were the early pioneers, serving French cuisine and bistro fare. Al Forno and New Rivers opened in 1980, both garnering national acclaim for their Modern Italian cuisine and New American cuisine, respectively. Not surprisingly, these four wonderful restaurants are still in business today. Their continued success is a testament to their culinary vision. It was those venerable restaurants and chefs that brought media attention to little Rhode Island, but so many chefs and restaurateurs deserve to be mentioned: If Rhode Island had a foodie hall of fame, these well-established culinary stars would all deserve a place there. Standing on their shoulders is a whole new generation of young chefs, members of the new progressive food movement. They are equally passionate about their food and where it comes from. They have all formed close ties to local farmers and fishermen to ensure the freshest possible ingredients are delivered regularly to their kitchens. With 100 recipes for the home cook from the state's most celebrated eateries and showcasing full-color photos featuring mouth-watering dishes, famous chefs, and lots of local flavor, Providence & Rhode Island Chef's Table is a feast for the eyes as well as the palate. The delicious dishes featured here are personal histories--stories of people, place. Each recipe, chef profile, and photo tells its part of the story of Rhode Island.

Cape Cod Chef's Table

A Global Perspective

Contemporary Asian Artistic Expressions and Tourism

Houston Chef's Table

The Transformation of Gourmet Restaurant Style in America

Extraordinary Recipes From Music City

Extraordinary Recipes From The Bayou City's Iconic Restaurants

Pittsburgh was once a beleaguered steel town, but has transformed into a place that people are talking about—in only the best ways possible. The cuisine here is also evolving. Pittsburgh restaurant legends have laid a solid culinary foundation, encouraging a continuous stream of newbies to take risks applauded by stomachs everywhere! Creativity and sustainability are on the rise, but most importantly, the Pittsburgh food scene has remained unpretentious and relatable. The variety available runs the gamut of cuisine, flavor, and price, allowing both novice and expert foodies to experience culinary bliss. With recipes for the home cook from over 50 of the city's most celebrated eateries and showcasing over 200 full-color photos featuring mouth-watering dishes, famous chefs, and lots of local flavor, Pittsburgh Chef's Table is the ultimate gift and keepsake cookbook for both tourists and locals alike.

BLACK ENTERPRISE is the ultimate source for wealth creation for African American professionals, entrepreneurs and corporate executives. Every month, BLACK ENTERPRISE delivers timely, useful information on careers, small business and personal finance.

This volume addresses the nature and identity of recipes from a cross-disciplinary perspective. Contributors study the values and norms guiding the naming, production, and consumption of recipes, scrutinizing their relationship to territory, makers, eaters, and places of production. Along the road, they uncover the multifaceted conceptual and value-laden questions that a study of recipes raises regarding cultural appropriation and the interplay between aesthetics and ethics in recipe making. With contributors specializing in philosophy, law, anthropology, sociology, history, and other disciplines, this volume will be of vital importance for those looking to understand the complex nature of food and the way recipes have shaped culinary cultures throughout history.

Portland, Oregon Chef's Table celebrates the food and culture of what the New York Times calls the city's "Golden Age" of dining and drinking. The city's food scene—largely a celebration of the farm-to-table movement—has grown and evolved tremendously in the last five years, with an abundance of local farms, fisheries, and small beef, lamb, and pork producers providing the city's iconic restaurants with a wide array of locally-grown deliciousness. Portland, Oregon Chef's Table is the first cookbook to gather Portland's top chefs and restaurants under one cover. With over seventy recipes for the home cook from more than sixty of the city's most celebrated restaurants and showcasing stunning full-color photos from award-winning photographer Bruce Wolf, featuring mouth-watering dishes, famous chefs, and lots of local flavor, Portland, Oregon Chef's Table is the ultimate gift and keepsake cookbook for both the tourist and the Portland local.

Extraordinary Recipes from The Crossroads of the West

Extraordinary Recipes from the Colorado Front Range

Lost Restaurants of Greenville

Twin Cities Chef's Table

New Orleans Chef's Table

Field Notes on the Future of Food

Hudson Valley Chef's Table

“Not since Michael Pollan has such a powerful storyteller emerged to reform American food.” —The Washington Post Today’s optimistic farm-to-table food culture has a dark secret: the local food movement has failed to change how we eat. It has also offered a false promise for the future of food. In his visionary New York Times–bestselling book, chef Dan Barber, recently showcased on Netflix’s Chef’s Table, offers a radical new way of thinking about food that will heal the land and taste good, too. Looking to the detrimental cooking of our past, and the misguided dining of our present, Barber points to a future “third plate”: a new form of American eating where good farming and good food intersect. Barber’s The Third Plate charts a bright path forward for eaters and chefs alike, daring everyone to imagine a future for our national cuisine that is as sustainable as it is delicious.

San Diego is a vivacious and active food community whose eating habits are unpretentious yet familiar, conspicuous yet simple. Famous for supporting a health-conscious lifestyle, with an abundant supply of fresh and organic products at their fingertips, the attitude of the chefs and diners alike is friendly and laid-back. From kitchen celebrities and James Beard recognized chefs, to those who simply just love to cook, priding themselves on being eco-conscious, using only sustainable meats and seafood, the restaurants in San Diego are quickly becoming enchanting places, suitable for even the most discerning of palates. The colorful California modern cuisine will tempt your taste buds with fusions of imaginative textures and flavors. With recipes for the home cook from over 60 of the city’s most celebrated restaurants and showcasing around full-color photos featuring mouth-watering dishes, famous chefs, and lots of local flavor, San Diego Chef’s Table is the ultimate gift and keepsake cookbook. Centered on the world’s premier winemaking region and renowned culinary destination, Wine Country Chef’s Table offers an intimate look at a region that thousands of travelers often just “taste.” It is a regional cookbook and travelogue, offering gems of recipes along with restaurant, winery, and farm stories to both locals and visitors alike. The book features great chefs, farmers, and food artisans from the distinct parts of the California wine country—spanning both the Napa and Sonoma valleys.

Extraordinary Recipes from the Windy City

The Cultural Politics of Food, Taste, and Identity

Extraordinary Recipes from the City of Lakes to the Capital City

Extraordinary Recipes from Charm City and the Surrounding Counties

The Bloomsbury Handbook of Food and Popular Culture

Extraordinary Recipes from Coney Island to Brooklyn Heights

The New Charleston Chef's Table