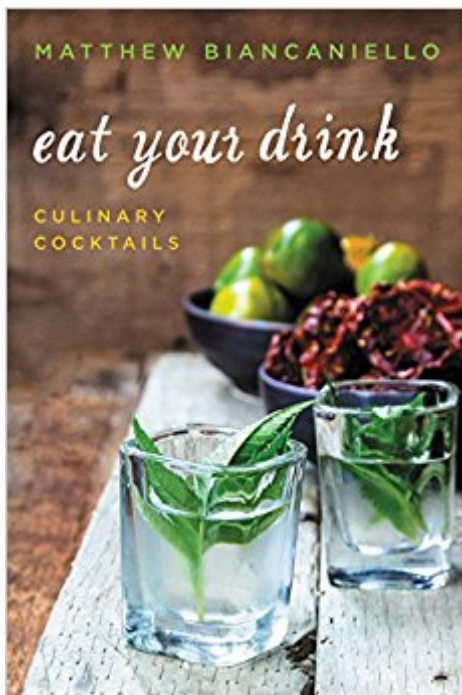


The book was found

Eat Your Drink: Culinary Cocktails



Synopsis

Create your own artisanal "farm-to-glass" specialty cocktails using local, seasonal, unusual, and organic produce with this illustrated bartending guide from the renowned cocktail chef who is transforming modern mixology. Matthew Biancaniello, the former cocktail chef for the Hollywood Roosevelt Hotel's famous Library Bar, is creating cocktails the world has never tasted before. Going beyond the quotidian Whiskey Sour or Tom Collins, Biancaniello is mixing it up with imaginative drinks such as "The Heirloom Tomato Mojito", a twenty-five-year-aged balsamic vinegar and strawberry libation named "The Last Tango in Modena" and a fresh arugula-infused "Roquette". One of the fastest-rising and most unique talents in the world of bartending, Biancaniello crafts exciting new drinks based on farm-fresh, seasonal, organic ingredients. A complement to farm-to-table dining, his fresh take on cocktails is ushering in a new age of drinking: "farm-to-glass", and with the addition of his foraging and gardening methods, "ground to glass". Captured in gorgeous full-color photographs, the libations in *Eat Your Drink* are both aesthetically beautiful and delicious. *Eat Your Drink* explores cocktails that push boundaries through never-before-imagined flavor combinations. Following Biancaniello's lead, you too can learn to blend alcohol and food together to create an elevated cocktail experience that requires you to savor, explore and . . . eat your drink.

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Customer Reviews

[Biancaniello] has become a Los Angeles institution in less than a decade for his outside-the-box

thinking...Eat Your Drink is s absolutely exhilarating for the flavor-adventurous boozers among us.
(VICE)

Fusing artisanal alcohol and foods—fresh, local, seasonal—makes for daringly unique flavor combinations. From white balsamic vinegar and bronze fennel to smoked jalapeño tequila and chocolate syrup topped with marshmallows, these edible cocktails are like nothing you have ever tasted before. Built around the structure of a meal, Eat Your Drink is a delicious, artistic guide to modern mixology that will elevate the cocktail experience.

Well we are a bit lucky here in Los Angeles because it is home to the incomparable Matt Biancaniello. Honestly, if you have never met Matt, BUY THIS BOOK. Then buy a plane ticket to LA and track him down. To have even a glimpse into his genius is to have transformed your cocktail exploration. And as in typical Matt fashion, he makes his insanely complex drinks incredibly accessible. I have no idea how he does it. But that is the intangible of Matt Biancaniello. His optimism and enthusiasm for life is literally mixed into his brilliant cocktails and you can feel the energy from the moment you open the book. Having been in the alcohol business for 12 years, I have been to almost all of the "best bartenders" on earth. But I can tell you that nobody, and I mean NOBODY is in the hemisphere of Matt Biancaniello. This man is in a league of his own. There is one problem with Matt and his genius cocktails, however. So I should put out the warning NOW....WARNING: Once you have tried Matt's cocktails, one you have seen the light, THERE IS NO GOING BACK! You may never want a cocktail from your "favorite" bartender again. Because does your "favorite" bartender even make cocktails? After reading this book, you will discover that the answer to that question is a resounding NO. Can you handle the truth? GET THIS BOOK!

I had read about Matthew Biancaniello in a magazine before our trip to LA four years ago and the Library Bar was high on my bucket list of destinations. We arrived at the bar, and fortunately, Matthew was there. He came to the table to introduce himself, and then asked "what do you like to eat?" Intrigued, we told him---- and we LOVE our food. Round one arrived and we were so blown away- honestly, I can't remember exactly what he concocted for us- that when the glasses were empty- there was no time wasted before he ran with our suggestions and round two arrived. Equally compelling as the first round, we enthused and commenced chatting- and by round 3- we had spent easily the most interesting night of our trip. We loved hearing about his passion for culinary mixology- and really loved his almost psychic ability to surprise us with his amazing cocktails.

Needless to say, I have been eagerly awaiting for him to become an author since that night. "Eat Your Drink" arrived today, and I sat down to thumb through it- and the next thing I knew- I had read it cover to cover. Beautifully written, and beautifully photographed- Matthew takes you through 4 courses (and an amuse bouche and after dinner section) of culinary cocktails that are gorgeous, and mouthwatering. Honestly- Charlie and the Chocolate Factory for Adults, if you get my drift. I won't tell you that all of the ingredients might be easy to get, especially for someone like us in the Midwest- but he lists sources- so you can hunt down the most exotic ones.... Also, once you read Matthew's book, you most certainly will be inspired to do some substituting and concocting of your own. I am looking forward to making these tantalizing and beautiful drinks- but for now, I am going to re read it one more time..... I'll look forward to anything Matthew has coming his way. His talent and his imagination know no limits. I'll have another round please.

Both savory and sweet, Matthew Biancaniello's cocktail creations are incredibly tasty and leave you feeling great - not hungover. His open, artistic approach using fresh, local ingredients is just top-notch. Truly the best cocktails I have ever had. I highly recommend the Roquette and the Breeder's Cup... And the fig bourbon jelly!

AMAZING! Absolutely love Matthew and this book! It is an adventure of drinks that lead you down a path that tickles your tastebuds and opens a part of your palate that you didn't know existed. He does a wonderful job in taking you from appetizers to dessert through fantastic drinks. You won't go back to your boring vodka red bull after drinking his drinks and using this book as your guide! Must read! Follow him on social media as well! You are the best Matthew!

Nice to read but not all so easy to make. Some very elaborate.

Easy to navigate and a wealth of hyper-creative ideas. It's quickly become my go-to resource for dinner party cocktails. I look forward to Matthew's next one!

The only thing better than this book is meeting the author in person and experiencing his unique craft first hand

I love this book. Very unique, great information and wonderful recipes!

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