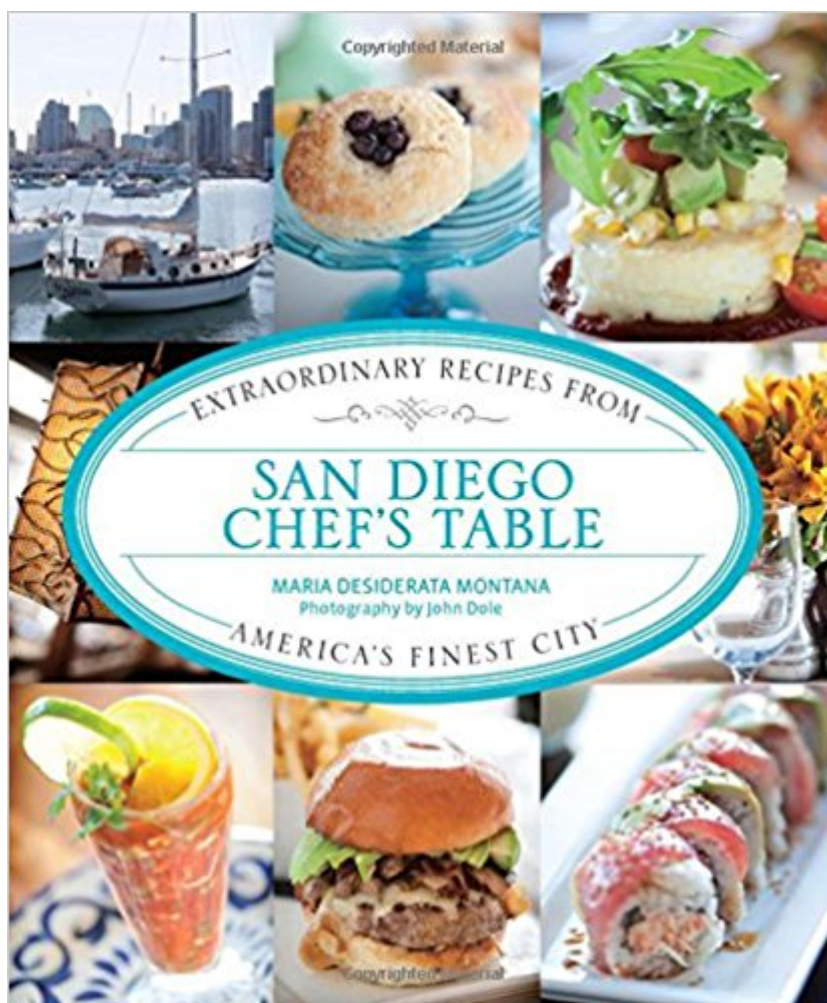


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San Diego Chef's Table: Extraordinary Recipes From America's Finest City



Synopsis

San Diego is a vivacious and active food community whose eating habits are unpretentious yet familiar, conspicuous yet simple. It's 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.

Book Information

Series: Chef's Table

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Customer Reviews

"If you have been searching for a local perspective of great dining options in San Diego, look no further. Maria does a great job capturing what San Diego's food scene is all about. Chef Brian Malarkey, restaurateur, ABC's The Taste judge, and Bravo's Top Chef Miami finalist. An amazing piece of work. San Diego's culinary talent is finally showcased in one easy-to-read masterpiece! Written

in the words of a genuine expert, local author Maria Desiderata Montana leverages her deep experience with fork and pen to offer personal stories from the chefs in conjunction with unique kitchen creations for all to enjoy. Maria truly captures the farm-to-table philosophy of America's Finest City in this ultimate kitchen keepsake.

John Winfield, publisher, FINE Magazine

"Maria Desiderata Montana brings to life the sights, smells, and taste of our region. It is more than just a cookbook; it is a travel log through San Diego's epic culinary scene. This cookbook carefully combines anecdotes, stories, historical facts, and unique recipes. San Diego Chef's Table showcases the balance of culinary art without compromising the sustainable sensibilities of the San Diego restaurant community. Follow Maria on her culinary journey throughout San Diego and enjoy every bite.

Executive Chef Bernard Guillas and Chef Ron Oliver, International Association of Culinary Professionals Award-winning authors, Flying Pans Cookbook

"San Diego's Chef Table captures the essence of the exceptional food scene here. Maria has done an amazing job of showcasing the depth of talent we are so lucky to enjoy . . . and the exquisite photography will have you salivating!

Josh Kopelman, publisher/founder, DiningOutSD.com

"San Diego's restaurant scene is notorious for its creativity, locally grown ingredients, and sustainable foods. It is, in my opinion, the best city in the world to dine.

Thanks to Maria Desiderata Montana, we can now enjoy those same recipes from San Diego's top chefs in our own homes! Maria captures the essence of what San Diego dining is all about: fresh, flavorful, and fun food. From grass-fed beef hamburgers to sustainable salmon, San Diego Chef's Table is the only book you need to really understand what great dining is like in America's Finest City.

Tom Jordan, Emmy Award-winning television news anchor

San Diego Chef's Table won first prize for Best Published Lifestyle Book/Cooking and Home at the San Diego Book Awards (June, 2014).

A lover of recipes and yet I didn't know we had so many great cookbooks out there called "Chef's Table". When I first learned that Maria was undertaking the task of creating San Diego's Chef Table cookbook I was intrigued. Upon hearing more and more about the good food and Slow Food Community members inside the cookbook I got even more excited. I pre-ordered and glad I did -

this book does NOT disappoint. Here in San Diego we have some amazing chefs that are working with local farms and farmer's to bring us the best and to do their part to keep San Diego's waters blue and our environment green. Maria has captured the heart of these good folks and highlighted their efforts. It's beautiful visually, it's content about each chef and restaurant is delightful and most importantly the recipes are inspiring. I cannot wait to make Hanis' Beet Terrine with Balsamic Syrup (pg. 50), Matt's (pg. 182) cheese and chive biscuits, Tommy's (pg. 166) Fisherman's Stew, Kate's (pg. 46) Quiche and Cups Limone Ricotta cupcakes (pg. 63). I don't dare my hand at sausage, but the description and photo of Nick Brune (pg. 120) with Local Habit always delights. Nick is a true master in the kitchen and his passion along with Adam Hiner's is contagious. While I will always miss El Take It Easy, I'm delighted to learn about more local restaurants and their passionate techniques. Maria has done a beautiful job with this "cookbook" it's really more of a magical journey with San Diego Chef's and getting a peak behind the kitchen door. One recipe on this particular day is standing out for me to get on soon however - pg. 184 - Pan Roasted Duck Breast with Roasted Squash from the US Grant Grant Grill. We love California's amazing Mary's Organic Chicken and Free Range (hormone free) duck breasts and I've been looking for a way to do them justice in my own kitchen. The only thing odd is this book is page 199 - with Brian Malarkey's photo but no recipe and just a pitch for his now defunct Burlap in Del Mar. Just seems out of place and character for the book. However, I'm glad that many of my favorite restaurants are included: Alchemy Cultural Fare Carnitas Snack Shack Cups La Jolla Isabel's Cantina Local Habit Marine Room Nine-Ten Sea Rocket Bistro Stone Brewing World Bistro Urban Solace As well as ones I hope to dine at soon 1500 Ocean Addison at Grand Del Mar AR Valentien Bencotto Cafe Chloe Flavor Del Mar Kitchen 4140 Leroy's Kitchen Market Restaurant Whisknadle, La Jolla Eat well and be happy!

Oh I love the book! The recipes are awesome, delicious and easy to follow. The illustrations in the book make you hungry and inspire you!

Perfect gift for your San Diego visitor.

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Regional Guide to the Best Producers and Their Wines (The World's Finest Wines)

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