What to Drink with What You Eat: The Definitive Guide to Pairing Food with Wine, Beer, Spirits, Coffee, Tea - Even Water - Based on Expert Advice from America's Best Sommeliers by Karen Page

Excellent Book Just Wish It Was An Iphone Ap!

The most comprehensive guide to matching food and drink ever compiled, by the James Beard Award winning author team of Karen Page and Andrew Dornenburg, with practical advice from more than seventy of America's leading pairing experts. In a great meal, what you drink is just as important as what you eat. This groundbreaking food and beverage pairing reference allows food lovers to learn to think like a sommelier, and to transform every meal - breakfast, lunch, and dinner - from ordinary to
Extraordinary. Exceptional in its depth and scope - with over fifteen hundred entries - What to Drink with What You Eat is based on the collective wisdom of experts at dozens of America’s best restaurants, including Alinea, Babbo, Bern’s, Blue Hill, Chanterelle, Daniel, Emeril’s, French Laundry, Frontera Grill, Inn at Little Washington, Jean Georges, Masa’s, The Modern, Per Se, Rubicon, Tru, and Valentino. You’ll find authoritative recommendations for stocking your cellar and kitchen with must-have beverages, from wines to waters. You’ll also learn what to drink with everything from French toast to Chinese food, and what to eat with everything from Pinot Noir to green tea, to create mouthwatering matches. Follow the authors three simple Rules to Remember when making a match - or just dive into the wide-ranging listings in chapters 5 and 6. This incisive, hip writing team (Publisher's Weekly) distills history, geography, science, expert technique, and original insight to create a remarkably user-friendly and engaging reference. Lavishly illustrated with gorgeous four-color photographs, What to Drink with What You Eat is an instant classic essential to every connoisseur’s bookshelf.

Just like The Flavor Bible, this, too would be an excellent iPhone App. So much fun to take to the grocery store or peruse while making that shopping list on the Metroride home!

I really like how the book is organized. In the beginning, the authors provide some nice rules on how to pair drinks with food. Following this, the book matches beverages to foods, then a section on matching foods to beverages. I really like the final section where famous sommeliers and restaurant owners suggest their own favorite pairings. This book is such a joy to read!

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