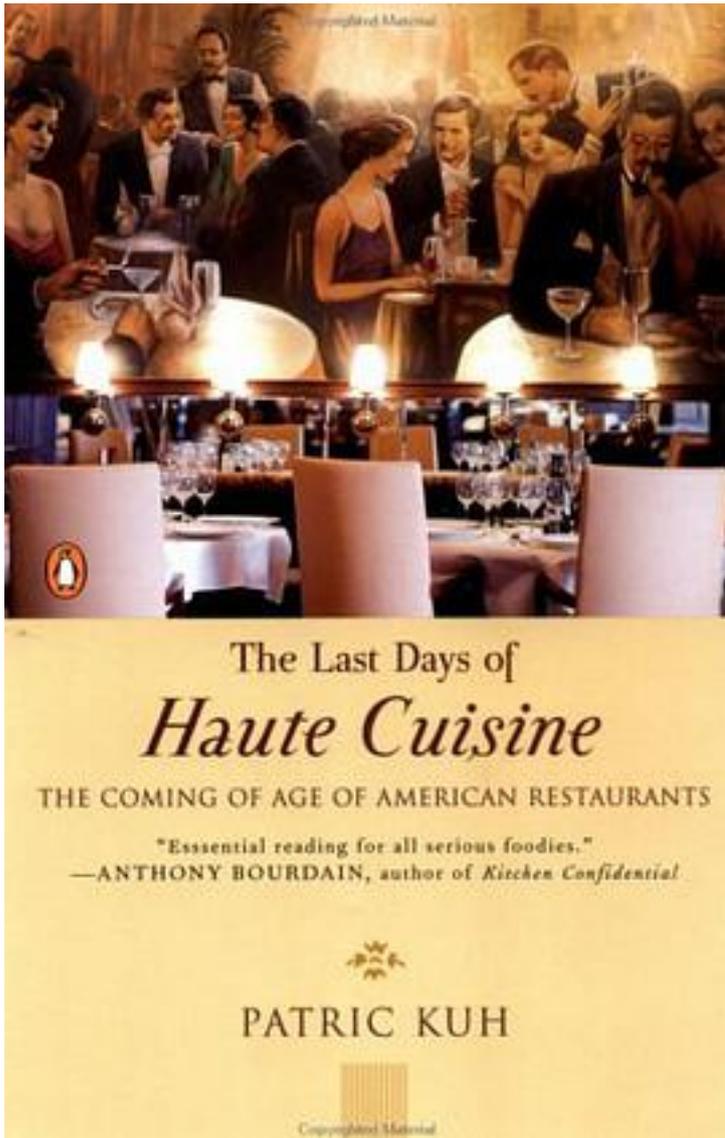


The Last Days of Haute Cuisine



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著者:Kuh, Patric

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Combining an insider's passion with down-to-earth humor, chef and food writer Patric Kuh traces the evolution of American high-style restaurants from the 1941 opening of Le Pavillon to the recent rise of less traditional restaurants, such as Le Cirque, Spago, and Danny Meyer's Union Square group. Kuh takes readers inside this high-stakes business, sharing little-known anecdotes, describing legendary cooks and bright new star chefs, and relating his own reminiscences. Populated by a host of food personalities, including Julia Child, M.F.K. Fisher, and James Beard, Kuh's social and cultural history of America's great restaurants reveals the dramatic transformations in U.S. cuisine.

"If you believe we are what we eat, this is the book that tells you who we are." (The San Diego Union-Tribune)
AUTHOR BIO: Patric Kuh is a Paris-trained chef who has worked in preeminent restaurants in France, New York, and California. He has written a novel, as well as numerous articles for Gourmet , Esquire , Salon.com, and Los Angeles magazine.

作者介绍:

目录:

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