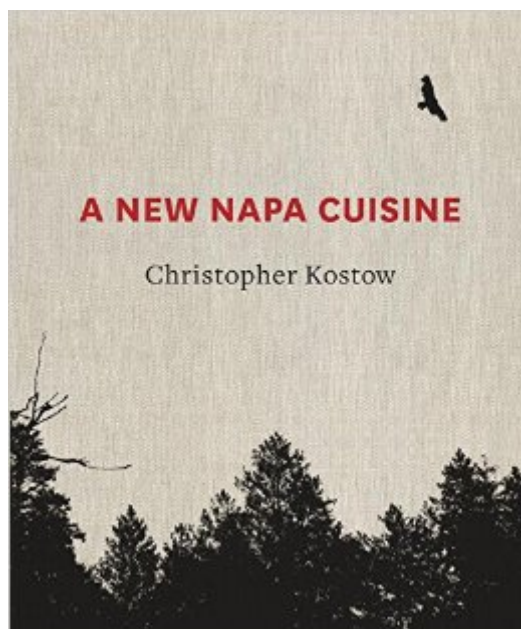


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A New Napa Cuisine



Synopsis

This debut cookbook by Chef Christopher Kostow of The Restaurant at Meadowood discusses the transformative effect that The Napa Valley has had on his perception of cooking and craft. Through thoughtful essays, curated recipes and stunning photography, *A New Napa Cuisine* details the relationships and collaborations that exemplify a "new Napa"--one full of dynamism, youth and promise. *A New Napa Cuisine* follows Kostow's journey from summer jobs at a Chicago-area music festival to helming a three-Michelin-starred restaurant that the Wall Street Journal recently praised as a "temple of modern American cuisine." The book celebrates the local artisans, products, growers, and wilds that have played a role in the creation of a nascent style of cooking specific to this small American valley. Through tales of designing china with local ceramicists or discovering wild edibles along the creek while walking his dog; planting seeds both literal and figurative--Kostow's story is a personal and engaging one.

Book Information

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Average Customer Review: 3.8 out of 5 stars Â Â See all reviews Â (20 customer reviews)

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Customer Reviews

This is a beautiful glimpse into a talented chef and his deep personal connection to food and his surroundings. From the texture of the cover, to the thick pages containing the personal narratives, photos, and recipes, "*A New Napa Cuisine*" is an earthy connection to Christopher Kostow, his experiences in Napa, and his connection to the community and landscape through food. The writing style is both modest and descriptive in a wonderful way. But let me get on to the recipes! This book contains some really impressive recipes - each simply titled by the names of the major food

components of the dish. The recipes have accompanying photographs that are stunning in presentation. The recipes in this book are not for the amateur chef. Many require some difficult to find ingredients and/or specialized equipment to prepare. I recommend this book for foodies as a beautiful read and for chefs who enjoy modernist cooking and the process of creating an elegant and unique dish.

The author's story is interesting and uplifting. I truly enjoyed reading about how his life put him where he is, doing what he does. But the recipes are not intended for people who don't have access to PÃ©rigord truffles, white truffles, foraged ingredients like "spice bush" and manzanita berries, foie gras (which isn't even legal to sell in California any more), a chamber packer, a steam oven, the botanical expertise to tell edible daylilies from poisonous daylilies, a host of molecular-gastronomy hydrocolloids, and slaked lime (which warrants its own HAZMAT sheet, though Kostow makes no mention of any hazards associated with it). Some of the recipes are needlessly complicated. For example, the procedure I use for making homemade queso fresco is to heat milk, buttermilk, and cream to about 180F, add lemon juice, cook until curdled, and strain through cheesecloth. Kostow would have you put the same liquids into a sous vide bag, cook in a steam oven at 190F for two hours, and strain. But what you get is indiscernible from the cheese made using the quicker and easier method. The two stars are given for the author's story and for exactly *two* recipes which a home cook might actually follow.

Great restaurant but the book is printed on the cheapest paper and the photos look bad they suffer from lack of clarity:(

I purchased this book for my son who will be graduating from Culinary next fall. He loves everything about the book. It's a great addition to his culinary library!

A simply beautiful book, agree with the other reviewâ | from the cover to the content, full of texture, stunning imagery, inspirational recipes and prose. I cannot wait to devour this book.

book is great but it was damaged when i received it.

Got a free copy as a gift from the Centurion Club. The binding is cheap. The print is tiny, the recipes overly complicated, the ingredients are difficult to come by and all measurements are metric. Overall

it's an interesting read but unrealistic as a cookbook.

some great pics and recipes

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