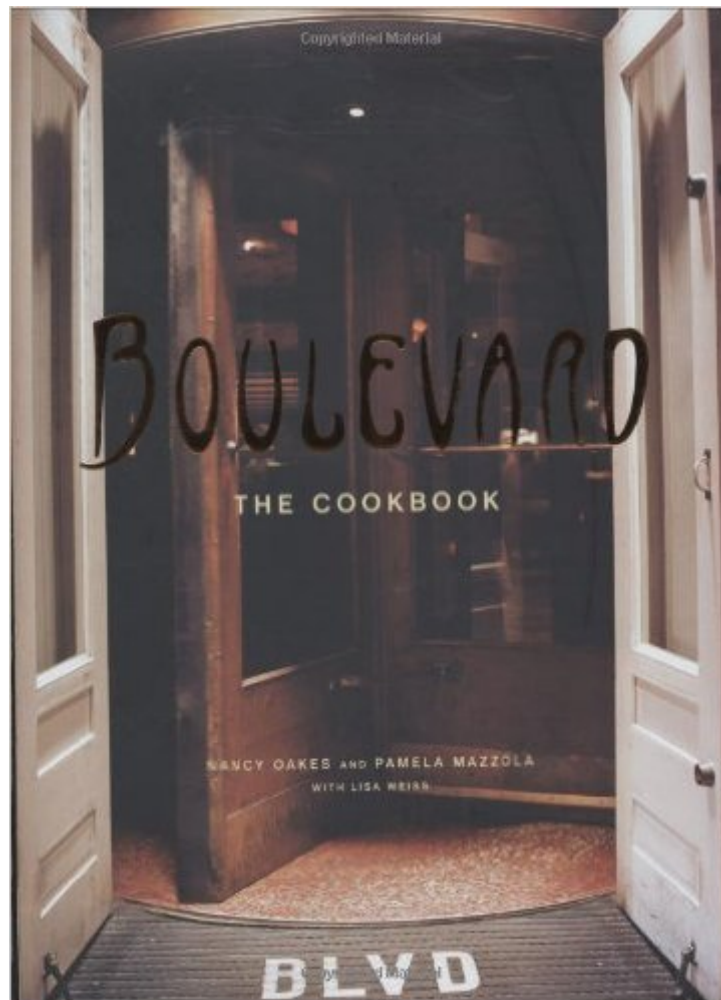


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Boulevard: The Cookbook



Synopsis

Every once in a while a restaurant changes a city's dining scene forever. In San Francisco, that restaurant is Boulevard. In 1993 Nancy Oakes first breathed life into a glorious but forgotten beaux arts building â "a survivor of the 1906 earthquake â "with her gutsy and ebullient cooking. Just a decade later, the Audiffred Building overlooks a bustling Ferry Plaza, and it's impossible to imagine a San Francisco without its Boulevard. Bathed in the glow of the restaurant's hand-blown lights, with stunning views of the waterfront, dining at Boulevard always feels special. Oakes and long-time collaborator and chef de cuisine, Pamela Mazzola, have seduced locals and visitors alike with their artful yet accessible French-influenced regional American cooking. In BOULEVARD, Oakes and Mazzola present 75 recipes, each anchored by a favorite main and accessorized with an exuberant collection of irresistible sides, all eminently cookable at home. Consider, for example, Pan-Roasted Wild King Salmon in Cider Sauce with Potato-Bacon-Watercress Cake and Shaved Apple and Fennel Salad; Buttermilk-Brined Fried Little Chickens with Cream Biscuits; and Veal Chops with Porcini and Asiago Cheese Stuffing with Roasted Fingerling Potatoes, Tomatoes, Pancetta, and Arugula. With every recipe prefaced by the chefs' wise and unapologetically opinionated cooking notes, BOULEVARD answers the long-running demand for a dialogue with the creative team behind the restaurant's enduring popularity.

Book Information

Hardcover: 256 pages

Publisher: Ten Speed Press; First Edition edition (October 1, 2005)

Language: English

ISBN-10: 1580085539

ISBN-13: 978-1580085533

Product Dimensions: 8.8 x 1 x 12 inches

Shipping Weight: 3.6 pounds (View shipping rates and policies)

Average Customer Review: 3.8 out of 5 starsÂ Â See all reviewsÂ (19 customer reviews)

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Customer Reviews

I will try to strike a balance to the previous two reviews. This cookbook is beautiful. It is a large

outsized book that will cause people with cookbook holders possible issues but if you have Glazer's Artisanal Baking in America the size should not surprise. I got this book the first day it was released and have spent the time reading and cooking from it. 1) the recipes are excellent. However, some of the ingredients will be hard and expensive to come by such as sand dabs which are easy on the west coast to get but quite the adventure in the midwest; 2) the recipes are not for beginners. You must have basic, competent skills not to mention maybe some specialized tools to make your life easier such as, a food processor or food mill. If you are hoping for super simple ingredients and expect to have a dinner party done in a few hours this may not be the book for you. The recipes are doable with planning and careful reading; 3) Very west coast, in particular, Northern California. Nancy Oakes and her restaurant Boulevard have been part of the cutting edge providing fresh takes on classics and loving attention to local ingredients. 4) The book is beautiful and could grace a coffee table with gorgeous pictures of food, staff and surroundings. However, sometime I felt that the design of the book took greater precedence than ease of reading and use for the cook. An example is how there is a great deal of white space but the typeface (8-10 pt) is more typical of regular sized cookbooks; 5) I have been a long time fan of her husband, Bruce Aidell, the sausage king, and in his books always had contributions from Nancy that truly showcase meat in all its glory including brining.

'Boulevard, The Cookbook' is the product of co-chefs, Nancy Oakes and Pamela Mazzola plus professional culinary writer, Lisa Weiss. The restaurant, Boulevard is in the San Francisco Bay area and the second of two restaurants headed up by Oakes and Mazzola. The overall impression I get of the ambiance and the recipes is that Boulevard is a brasserie with a 'haute cuisine' attitude and an underpinning of a love of bacon. The love of bacon is entirely understandable, as Nancy Oakes is the wife of the American Pork writer in chief, Bruce Aidells, with whom she has co-authored several books on pork cookery and charcuterie. When I encounter an oversized cookbook volume with an oversized price (listed at \$50), I immediately demote the book's overall score to four stars, unless I find within a truly marvelous source of culinary wisdom. As I write this, I am teetering on the boundary of four and five stars, so we will investigate together how to rate this volume. To start, I give points for the fact that the table of contents lists the name and page number of every single recipe. Of course, since the book has only 48 recipes, this is no great feat, covering no more than three of the oversized pages. To be fair, the 15 main dish recipes and the soups actually contain recipes for major garnishes or veggie side dishes. If you broke out all the secondary recipes, you may have as many as 60 different dishes. There are also 27 recipes in the 'Blvd Basics' chapter,

but as these are mostly for things such as stocks, sauces, condiments, and stock garnishes, these hardly count.

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