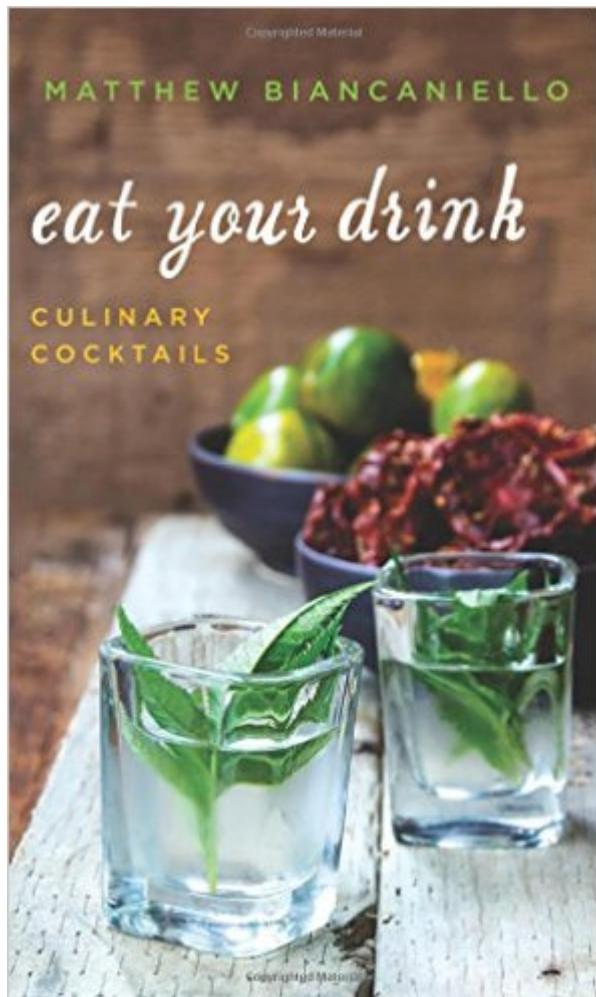


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Eat Your Drink: Culinary Cocktails



Synopsis

Create your own artisanal "farm-to-glass" specialty cocktails using local, seasonal, unusual, and organic produce with this illustrated bartending guide from the renowned cocktail chef who is transforming modern mixology. Matthew Biancaniello, the former cocktail chef for the Hollywood Roosevelt Hotel's famous Library Bar, is creating cocktails the world has never tasted before. Going beyond the quotidian Whiskey Sour or Tom Collins, Biancaniello is mixing it up with imaginative drinks such as "The Heirloom Tomato Mojito", a twenty-five-year-aged balsamic vinegar and strawberry libation named "The Last Tango in Modena", and a fresh arugula-infused "Roquette". One of the fastest-rising and most unique talents in the world of bartending, Biancaniello crafts exciting new drinks based on farm-fresh, seasonal, organic ingredients. A complement to farm-to-table dining, his fresh take on cocktails is ushering in a new age of drinking: "farm-to-glass"; and with the addition of his foraging and gardening methods, "ground to glass". Captured in gorgeous full-color photographs, the libations in Eat Your Drink are both aesthetically beautiful and delicious. Eat Your Drink explores cocktails that push boundaries though never-before-imagined flavor combinations. Following Biancaniello's lead, you too can learn to blend alcohol and food together to create an elevated cocktail experience that requires you to savor, explore and . . . eat your drink.

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Customer Reviews

I had read about Matthew Biancaniello in a magazine before our trip to LA four years ago and the

Library Bar was high on my bucket list of destinations. We arrived at the bar, and fortunately, Matthew was there. He came to the table to introduce himself, and then asked "what do you like to eat?" Intrigued, we told him---- and we LOVE our food. Round one arrived and we were so blown away- honestly, I can't remember exactly what he concocted for us- that when the glasses were empty- there was no time wasted before he ran with our suggestions and round two arrived. Equally compelling as the first round, we enthused and commenced chatting- and by round 3- we had spent easily the most interesting night of our trip. We loved hearing about his passion for culinary mixology- and really loved his almost psychic ability to surprise us with his amazing cocktails. Needless to say, I have been eagerly awaiting for him to become an author since that night. "Eat Your Drink" arrived today, and I sat down to thumb through it- and the next thing I knew- I had read it cover to cover. Beautifully written, and beautifully photographed- Matthew takes you through 4 courses (and an amuse bouche and after dinner section) of culinary cocktails that are gorgeous, and mouthwatering. Honestly- Charlie and the Chocolate Factory for Adults, if you get my drift. I won't tell you that all of the ingredients might be easy to get, especially for someone like us in the Midwest- but he lists sources- so you can hunt down the most exotic ones.... Also, once you read Matthew's book, you most certainly will be inspired to do some substituting and concocting of your own. I am looking forward to making these tantalizing and beautiful drinks- but for now, I am going to read it one more time..... I'll look forward to anything Matthew has coming his way. His talent and his imagination know no limits. I'll have another round please.

Well we are a bit lucky here in Los Angeles because it is home to the incomparable Matt Biancaniello. Honestly, if you have never met Matt, BUY THIS BOOK. Then buy a plane ticket to LA and track him down. To have even a glimpse into his genius is to have transformed your cocktail exploration. And as in typical Matt fashion, he makes his insanely complex drinks incredibly accessible. I have no idea how he does it. But that is the intangible of Matt Biancaniello. His optimism and enthusiasm for life is literally mixed into his brilliant cocktails and you can feel the energy from the moment you open the book. Having been in the alcohol business for 12 years, I have been to almost all of the "best bartenders" on earth. But I can tell you that nobody, and I mean NOBODY is in the hemisphere of Matt Biancaniello. This man is in a league of his own. There is one problem with Matt and his genius cocktails, however. So I should put out the warning NOW....WARNING: Once you have tried Matt's cocktails, one you have seen the light, THERE IS NO GOING BACK! You may never want a cocktail from your "favorite" bartender again. Because does your "favorite" bartender even make cocktails? After reading this book, you will discover that

the answer to that question is a resounding NO. Can you handle the truth? GET THIS BOOK!

If you love cocktails, food, art, this is an amazing, inspiring book to own. Matthew Biancaniello truly is a cocktail chef - he's genius. I've been lucky enough to have tried his cocktails first hand. I met him 2 months after he started bartending - and at that time he had me try a grenadine syrup and he talked about making his own ginger gumdrops too. He blew me away. 2 months in as a bartender and he made THE BEST cocktails I'd ever had. And I followed him ever since then and his cocktails are art and experience. This book has his recipes - his secrets and a glimpse into how an artist creates with food and liquid. This takes cocktails to the next level. The photos are beautiful and the recipes are divine and inspiring! And if you ever have a chance to seek him out and have one of his cocktails, be ready to taste art.

AMAZING! Absolutely love Matthew and this book! It is an adventure of drinks that lead you down a path that tickles your tastebuds and opens a part of your palate that you didn't know existed. He does a wonderful job in taking you from appetizers to dessert through fantastic drinks. You won't go back to your boring vodka red bull after drinking his drinks and using this book as your guide! Must read! Follow him on social media as well! You are the best Matthew!

Both savory and sweet, Matthew Biancaniello's cocktail creations are incredibly tasty and leave you feeling great - not hungover. His open, artistic approach using fresh, local ingredients is just top-notch. Truly the best cocktails I have ever had. I highly recommend the Roquette and the Breeder's Cup... And the fig bourbon jelly!

(I got this book at one of Matthew's book signing events.) This is going to sound hyperbolic, but Matthew's creations practically transcend being labeled cocktails; they are truly more of an experience in of themselves. Every time I taste one of his drinks (I live in LA where he is based), I feel like Violet Beauregarde from Charlie and the Chocolate Factory pre-human blueberry. Matthew was the cocktail chef at my wedding, and he made a lot of these/variations of these recipes, and it was by far the best part of the party, so if you are looking to provide an incredibly memorable experience for others, look no further than recreating the recipes in his book. The recipes are nuanced, complex, interesting, and of course, delicious!

Forget craft cocktails...in with culinary cocktails! This book is seriously amazing. The recipes are so

easy to follow. You might think by the images that you need all the fancy gear and knowledge to make cocktails that will astound your guests (and trust me they will ASTOUND them!) because the author breaks down each drink into the most basic form so you can recreate them! I purchased the first copy and a local bookstore and then came back here and ordered three more to give out to friends.

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