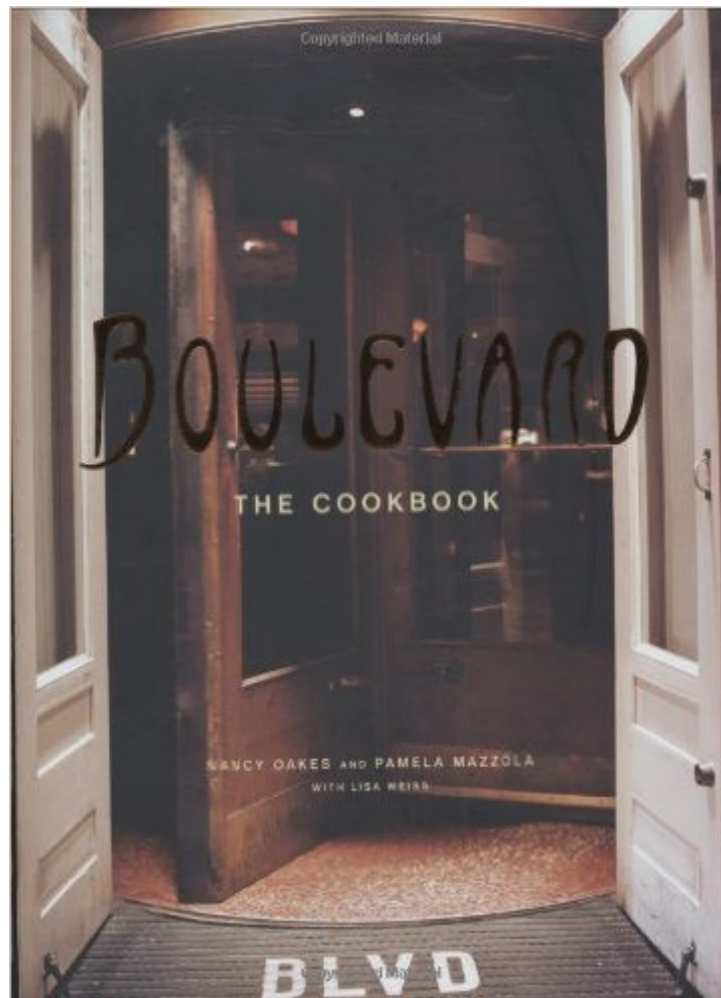


The book was found

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)

Best Sellers Rank: #335,744 in Books (See Top 100 in Books) #72 inÂ Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > California #150 inÂ Books > Cookbooks, Food & Wine > Cooking Methods > Gourmet #154 inÂ Books > Travel > Food, Lodging & Transportation > Dining

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.

[Download to continue reading...](#)

Boulevard: The Cookbook Boulevard of Broken Dreams: Why Public Efforts to Boost Entrepreneurship and Venture Capital Have Failed--and What to Do About It (The Kauffman Foundation Series on Innovation and Entrepreneurship) Debbie Macomber Cedar Cove CD Collection 3: 8 Sandpiper Way, 92 Pacific Boulevard (Cedar Cove Series) Campbell's 3 Books in 1: 4 Ingredients or Less Cookbook, Casseroles and One-Dish Meals Cookbook, Slow Cooker Recipes Cookbook The Czechoslovak Cookbook: Czechoslovakia's best-selling cookbook adapted for American kitchens. Includes recipes for authentic dishes like Goulash, ... Pischinger Torte. (Crown Classic Cookbook) The PlantPure Nation Cookbook: The Official Companion Cookbook to the Breakthrough Film...with over 150 Plant-Based Recipes The Unofficial Harry Potter Cookbook: From Cauldron Cakes to Knickerbocker Glory--More Than 150 Magical Recipes for Muggles and Wizards (Unofficial Cookbook) Essential Wok Cookbook: A Simple Chinese Cookbook for Stir-Fry, Dim Sum, and Other Restaurant Favorites The Classic Pasta Cookbook (Classic cookbook) The Unofficial Downton Abbey Cookbook: From Lady Mary's Crab Canapes to Mrs. Patmore's Christmas Pudding - More Than 150 Recipes from Upstairs and Downstairs (Unofficial Cookbook) Merry Christmas Cookbook (Seasonal Cookbook Collection) Christmas in the Country Cookbook (Seasonal Cookbook Collection) Halloween Cookbook: The Worlds Most Spooktacular Halloween Cookbook You Now Want! Autumn in a Jiffy Cookbook: All Your Favorite Flavors of Fall in Over 200 Fast-Fix, Family-Friendly Recipes. (Seasonal Cookbook Collection) Southern Cooking: Southern Cooking Cookbook - Southern Cooking Recipes - Southern Cooking Cookbooks - Southern Cooking for Thanksgiving - Southern Cooking Recipes - Southern Cooking Cookbook Recipes The Ragu Bolognese Cookbook: The Secret Recipe and More ... The Best Cookbook Ever Mediterranean Slow Cooker Cookbook: A Mediterranean Cookbook with 101 Easy Slow Cooker Recipes Pressure Cooker Cookbook: 370 Quick, Easy, and Healthy Pressure Cooker Recipes for Amazingly Tasty and Nourishing Meals (Pressure Cooker, Electric Pressure Cooker Cookbook) Canning And Preserving Cookbook: 100+ Mouth-Watering Recipes of Canned Food: (Canning and Preserving Cookbook, Best Canning Recipes) (Home Canning Recipes, Pressure Canning Recipes) Rice Cooker Recipes - A Low Carb Cookbook - Low Sugar & 1001% Refined Sugar Free - Gluten Free & Diabetic Friendly (Rice Rice Baby - Rice Cooker Cookbook) (Volume 2)

[Dmca](#)