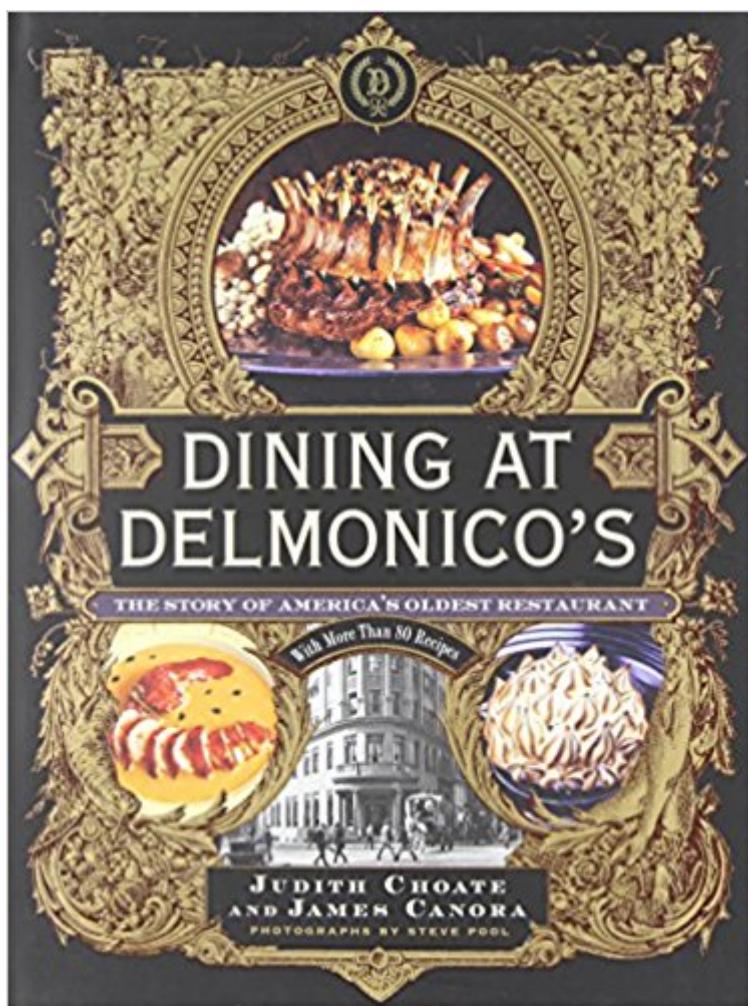


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Dining At Delmonico's: The Story Of America's Oldest Restaurant



Synopsis

The name Delmonico's is synonymous with fine dining. Ever since the establishment's first real restaurant opened its doors in Manhattan's Financial District in 1837, Delmonico's has been showing Americans just what it means to eat well. A Delmonico's was where American diners were introduced to some of our most beloved dishes: Lobster à la Newburg, Eggs Benedict, Manhattan Clam Chowder, Baked Alaska. Many were created in Delmonico's kitchen by New York's first star chef, Charles Ranhofer; others were popularized here. And always heading the bill of fare was the Delmonico's Steak; an unbelievably succulent 20-ounce prime rib-eye, grilled to perfection and topped with herbed butter; which remains the gold standard that other steakhouses try to emulate. A Delmonico's history is one of firsts: the first American restaurant to use tablecloths, to offer private dining rooms, to furnish a separate wine list, to admit women diners, and to re-envision haute cuisine for the American palate. That tradition of exquisite food served in a luxurious setting continues to flourish today. Now, Dining at Delmonico's invites the home cook into the restaurant's legendary kitchen, providing more than 80 recipes that let you re-create the gastronomic glories of Delmonico's dining room for your own table.

Book Information

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Customer Reviews

Judith Choate is the award-winning author and coauthor of more than 20 cookbooks, including

Stewart, Tabori and Chang's The Fundamental Techniques of Classic Cuisine. She lives in New York City. James Canora is the Corporate Chef of Delmonico's. He is also the chef and owner of NYC Culinary Events, a nationally recognized consulting and catering firm. Steve Pool, a New York-based photographer, often collaborates with his wife, Judith Choate.

"Dining at Delmonico's" provides a cookbook approach to understanding the cuisine served by the finest restaurant of its time. The visual presentation to the eye while looking through the book is delicious. The ingredients and preparation have in some cases been modified just enough to allow todays chefs to achieve the flavor of the time with the components available today. It must be kept in mind that Delmonico's prepared and served its delights over a number of years with a number of chefs. This book is a way to achieve the flavor of the time not always with the precision of each chef or the variations that of ingredients available back then. I am a want-a-be chef and found the directions very well adapted to todays to my skill level. Please keep in mind the reason I purchased "Dining at Delmonico's" was as a research book. I write fiction and one of my characters had been a sues chef at Delmonico's in that time. This book gave my a reference as to the taste of that period. If there is a down side to this book I would say that the historical perspective is not the aim of the authors but rather this book allows the reader to experience, first hand, what an evening Dining at Delmonico's may have been like. As to other works to compare it to, I bought this book on line going solely on the written description. I did not see any other books listed that I thought fulfilled my need. I was more than pleased when I received the book. It provided me with first hand satisfaction of the flavor and taste of "Dining at Delmonico's."

What a gem! It's both a cookbook and a history book of the restaurant and the later-Victorian to Edwardian era dining scene in New York. It's well written, well articulated, it flows, tells a story with just enough background and back-story to keep you turning the pages. Besides that, the recipes have been updated and are each well explained. And if that is not enough...the book is simply beautiful and will be just as admired on your coffee table as it will be appreciated in the kitchen.

Who would not love Delmonico's and it's history? This book proves it has an exceptional place in our lives.

A superlative book ... I wish a time machine could take me back to the restaurant's heyday. Many

wonderful recipes, and a picture, too, of the Delmonico Ribeye steak, which gets the taste-buds going. I can absolutely recommend this book; I certainly intend to have a go at some of the recipes. A lovely book. Everyone should have a copy.

Excellent cookbook and combo short history book on "old new York city" and it's Elite in the mid 1800s. A must have for your coffee table and collection

As advertised, excellent book, excellent value and fast shipping. Thanks for making this available!

I have enjoyed the stories in the book as much as the elegant recipes

Book is beautiful and very interesting story. Love it!

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