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## Boston Chef's Table: The Best In Contemporary Cuisine

*Clara Silverstein*

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**Clara Silverstein : Boston Chef's Table: The Best In Contemporary Cuisine** before purchasing it in order to gage whether or not it would be worth my time, and all praised Boston Chef's Table: The Best In Contemporary Cuisine:

Recipes from the hottest trend-setting restaurants This all-new hardcover cookbook highlights recipes from the best chefs in the Boston area, including Lydia Shire, Jasper White, Todd English, Ming Tsai, and Barbara Lynch. Far from being stodgy standards, these contemporary recipes include endive salad from Aquitaine, Olivess lasagna (baked inside a pumpkin!), delectable chickpea salad from Tamarind Bay, and gingered sea bass from Skipjacks. But the traditional favorites are also here, such as the incomparable Italian dishes of the North End, Boston baked beans from Union Oyster House, and Todd Englishs take on the lobster roll, among others. The recipes have been customized for home cooks, in chapters organized by appetizers, soups, salads, pasta, seafood, poultry, meat and vegetarian entrees, side dishes, desserts, and a whole chapter on brunch, as served by the Boston Park Plaza and the Four Seasons, among other venerable locales. A beautifully designed layout, extensive headnotes, and sidebars on cooking hints, Boston lore, and foodie secrets add to the more than 100 recipes.\*17 million tourists dine at these restaurants each year!\*Clear, step-by-step instructions, with color photos, sidebars, glossary, and index

Claras fine eye for detail and the embarrassment of riches which is our Boston food community makes for good reading and better eating. I am grateful she noodled these recipes out of these talented chefs.--Annie Copps, Senior Editor, Yankee magazine