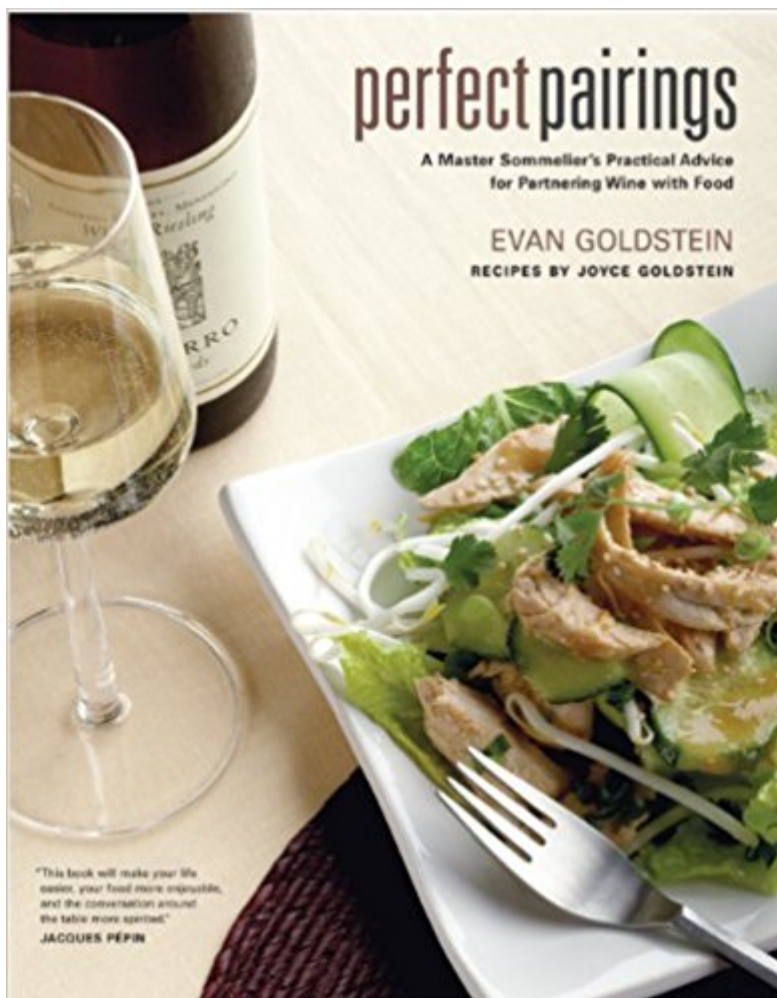


The book was found

Perfect Pairings: A Master Sommelier's Practical Advice For Partnering Wine With Food



Synopsis

As thousands of wines from around the globe enter the marketplace and the American palate continues to adopt flavors from a range of cultures, the task of pairing wine and food becomes increasingly complicated. No longer is the choice simply red or white, or wines from California, France, or Italy. The typical shopper today has access to wines from those regions plus South Africa, Chile, Argentina, New Zealand, and Australia. If that isn't confusing enough, Asian, Latin American, and Creole dishes might find their way onto the same table. *Perfect Pairings*, by well-known Master Sommelier and respected restaurant industry veteran Evan Goldstein, provides straightforward, practical advice for choosing the right bottle for each meal. The quintessential resource for matching wine and food, this book includes 58 companion recipes developed by celebrated chef Joyce Goldstein that showcase each type of wine. *Perfect Pairings* combines in-depth explorations of twelve grape varietals, sparkling wines, and dessert wines with guidance about foods that enhance the wide range of styles for each varietal. Whether the Chardonnay is earthy and flinty; rich, buttery, and oak-infused; fruity and tropical; or aged and mature, Goldstein explains how to match it with dishes that will make the wine sing. His clear, educational, and entertaining approach towards intimidating gastronomical questions provides information for all readers, professional and amateur alike.

- * 16 full-color photos
- * Six seasonal and special occasion menus
- * Tips for enhancing food and wine experiences, both at home and in restaurants
- * Glossary of wine terminology
- * Overview of the world's primary wine-growing regions
- * Recommendations of more than five hundred wines, ranging in price from everyday to splurge

Book Information

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Customer Reviews

Goldstein, a James Beard Award-winning sommelier and author of *Five Star Service*, tackles the tricky task of pairing wine with food. His practical guide for learning about the different styles of wines (varietals) encourages experimentation and offers hints on how to taste with discernment. Comprehensive chapters on 12 common varietals and sections on sparkling and dessert wines contain the most pertinent facts: regions, top producers, key flavors to look for and ideas for food pairings. Goldstein's mother, Joyce, a noted chef and cookbook author (*The Mediterranean Kitchen*) shares complementary recipes for simple yet flavorful dishes. Sample menus suggest, for instance, pairing an austere merlot with Tuna with Rosemary and Citrus Tapenade; or an aged, developed syrah with Korean Short Ribs. A thorough glossary of everyday wine terms rounds out a useful primer for those who like wine but don't have extensive knowledge of the subject. 16 color photos. (May) Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

• Makes you want to go all-out for your next dinner party. • (Wall Street Journal 2008-10-31)

A great book that refines what it means to pair wine and food for greater enjoyment. This book maybe a little over peoples heads, but if you really think/ digest what he is saying- your appreciation for wine will skyrocket.

Great gift for my Sommelier son!

excellent quality - beautiful photographs; am anxious to try some of the recipes; came highly recommended from the sommelier leading a wine tasting I recently attended!

Firstly, I originally found this book at a book store for double the price. I purchased this book for my best friend as a holiday gift, and she absolutely loves it. Not only is the book informative, but also beautifully made and filled with large, colorful pictures. It looks great on her coffee table! This book features a variety of recipes including vegetarian friendly selections, and even includes an index of wines organized by country in the back. I highly recommend for any individual who enjoys cooking and entertaining, and especially anyone who enjoys a delicious glass of wine with a meal. I'm going to buy a copy for myself as well!

Ordered for a Food & Wine class. Very informative.

You can never have too many pairings so this is a great suggestion book at your disposal. No internet required.

I love the book. Its great to learn about wine and food too.

This book has become a great guide for pairing the proper wine with any meal (except breakfast).

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