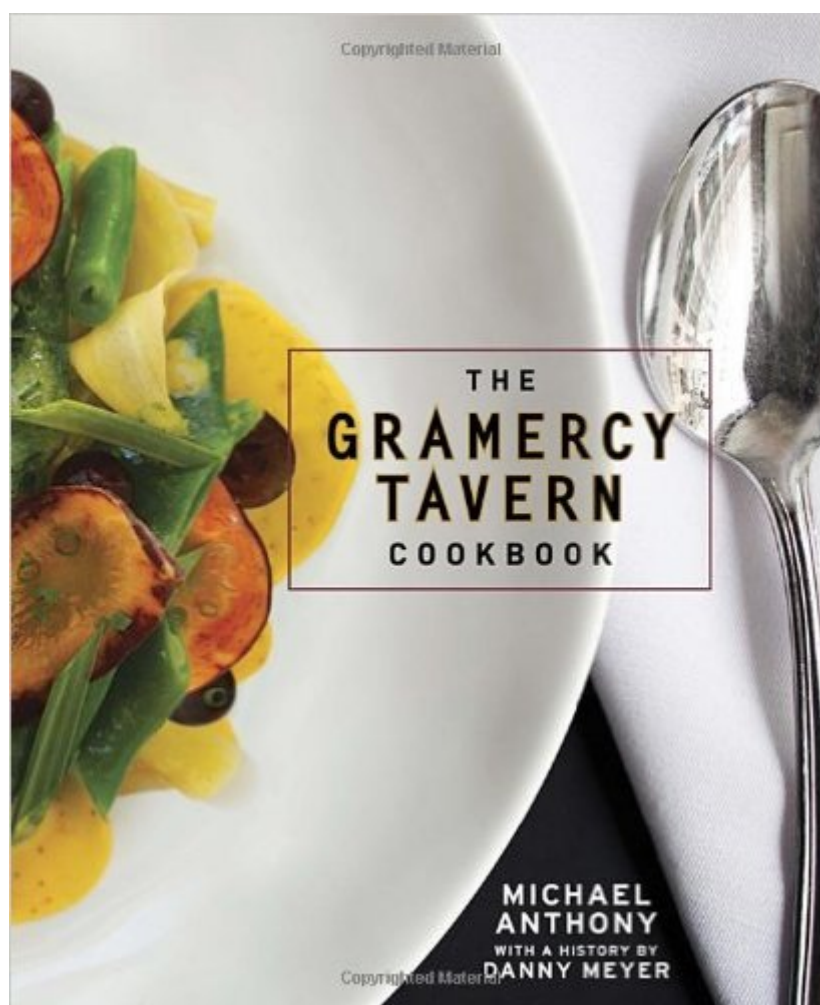


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The Gramercy Tavern Cookbook



Synopsis

One of the best New York restaurants, a culinary landmark that has been changing the face of American dining for decades, now shares its beloved recipes, stories, and pioneering philosophy. Opened in 1994, Gramercy Tavern is more than just a restaurant. It has become a New York institution earning dozens of accolades, including six James Beard awards. Its impeccable, fiercely seasonal cooking, welcoming and convivial atmosphere, and steadfast commitment to hospitality are unparalleled. The restaurant has its own magic—a sense of community and generosity—that's captured in these pages for everyone to bring home and savor through 125 recipes. Restaurateur Danny Meyer's intimate story of how Gramercy was born sets the stage for executive chef-partner Michael Anthony's appealing approach to American cooking and recipes that highlight the bounty of the farmer's market. With 200 sumptuous photographs and personal stories, The Gramercy Tavern Cookbook also gives an insider look into the things that make this establishment unique, from the artists who have shaped its décor and ambience, to the staff members who share what it is like to be a part of this close-knit restaurant family. Above all, food lovers will be inspired to make memorable meals and bring the warmth of Gramercy into their homes.

Book Information

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Customer Reviews

First, let me say, that I am very biased towards Gramercy Tavern. I loved every single of the many meals I had there. The flavors, the choice of herbs, the meats, everything is pleasing to the eyes

and the taste buds. As a man who considers making coffee in a French Press as "cooking" I bought the Gramercy Cookbook as a memoir more than a guide to meals I would create. The first thing that impressed me about the book is that it has the quality of an Art Exhibition book. I could feel that no expense was spared; in photography, quality of paper, binding. This is not a book you want as an e-book. This is a book you want to hold. But, be careful, it is heavy. And that is a good thing, because it is filled with more than just recipes. There are photos of all the great people that have worked and continue to work at Gramercy Tavern. There is a detailed history of this great restaurant. You will see how and where they source their ingredients. You will understand how Gramercy Tavern reflects Michael Anthony's dedication to food as a source for life and how this translates into his choices of ingredients based on quality and taste. But, after reading the recipes in the book very carefully you will, as I have, start to believe that the meals can be recreated in your home. Yes there are a lot of seafood recipes, but the Gramercy Tavern menu always had a lot of seafood items on their menu. This is a good thing. We should eat more seafood in more creative ways. The dessert recipes are amazing and having eaten most of them, having the recipe for them, brings me a few steps closer to enjoying them more often. At least that is the plan. I could go on for ever on how much this book and this restaurant mean to me.

The new Zagat guide rates Gramercy Tavern as New York's second most popular restaurant. It is, says Zagat, "about as perfect as a restaurant can get." Gramercy Tavern has now produced its first cookbook. I was invited to meet Michael Anthony, the restaurant's executive chef-partner, at a small lunch for food writers in a private dining room. Who wouldn't go? The menu was Red Kuri Squash Soup with Brussels Sprouts and Apples; Cauliflower with Quinoa, Prunes and Peanuts; Porgy with Spaghetti Squash and Sherry Sauce; and, for dessert, Peanut Butter Semifreddo with Chocolate Macaroon and Hot Fudge. There were flowers on the table, with small vegetables --- artichokes, peppers and okra --- placed among them so cleverly that it took me two courses to notice. The service was swift, silent, impeccable, which I expected; what surprised me was that one of the staffers clearing our plates was the restaurant's managing partner. Michael Anthony spoke briefly about the menu. The soup, he noted, was cooked in a single pot. The cauliflower was a separate course because he regarded vegetables as "shining stars." Porgy, he noted, was "a simple, inexpensive fish." The idea, I gathered, was that these were dishes we could, using his cookbook, make at home. With every blissful, three-star bite, I thought: Get real. Michael Anthony is a boyish, unpretentious guy. On a quiz show, you'd never guess that in 2012 he won the James Beard Award for Best Chef in New York. His former employers in Paris include Jacques Cagna, Michel Guérard

and L'Arpège. Before coming to Gramercy Tavern in 2006, he was executive chef of the celebrated Westchester restaurant, Blue Hill at Stone Barns.

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