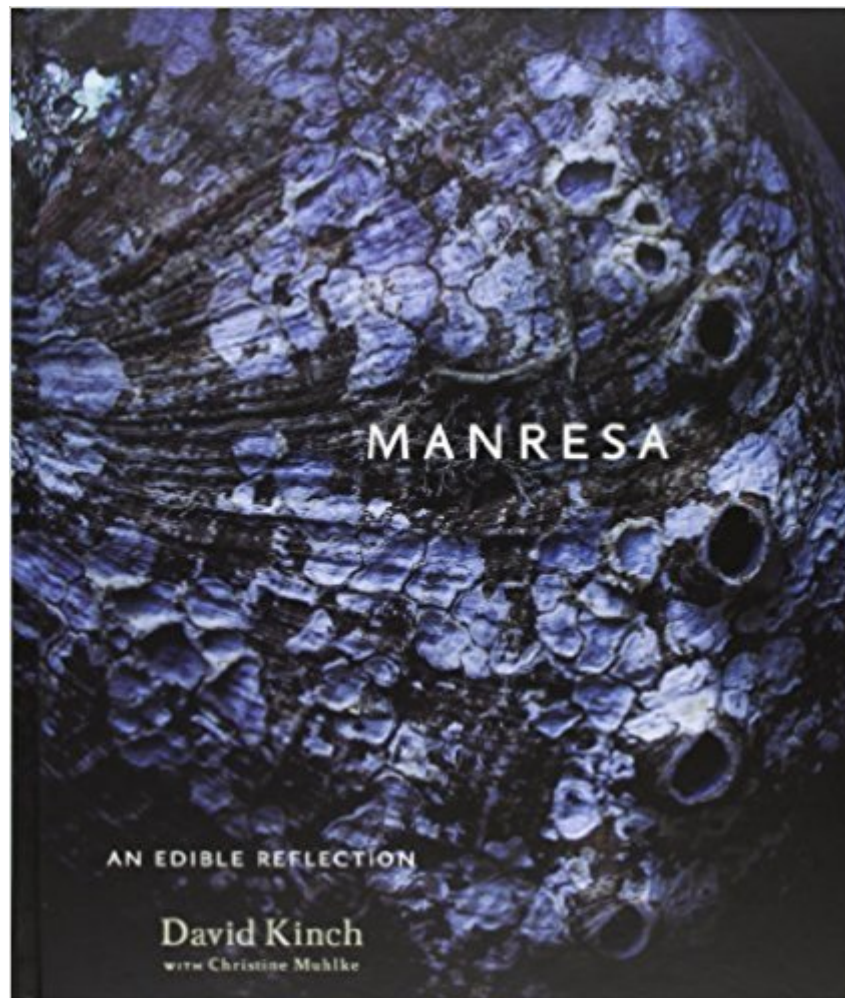


The book was found

Manresa: An Edible Reflection



Synopsis

The long-awaited cookbook by one of the San Francisco Bay Area's star chefs, David Kinch, who has revolutionized restaurant culture with his take on the farm-to-table ethic and focus on the terroir of the Northern California coast. Since opening Manresa in Los Gatos in 2002, Kinch has done more to create a sense of place through his food "specifically where the Santa Cruz Mountains meet the sea" than any other chef on the West Coast. The restaurant's thought-provoking dishes and unconventional pairings draw on techniques both traditional and modern that combine with the heart of the Manresa experience: fruits and vegetables. Through a pioneering collaboration between farm and restaurant, nearby Love Apple Farms supplies nearly all of the restaurant's exquisite produce. Manresa is an ode to the mountains, fields, and sea; it shares the philosophies and passions of a brilliant chef whose restaurant draws its inspiration globally, while always keeping a profound connection to the people, producers, and bounty of the land that surrounds it.

Book Information

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Customer Reviews

First things first; this is a remarkable book written by a unique chef. It's easily worth the price tag. And it's a refreshing, inspiring change from most of the volumes hitting the culinary shelves these days. For instance, it's *not* a "hot new chef book" by somebody who has run a kitchen for a year or two and who is now trying to parlay his 15 minutes of fame into a half hour. Instead, chef/author David Kinch has been at the stove for more than three decades in Louisiana, New York, California

and Europe, and he knows exactly what he's talking about. It's **not** a "TV chef book" by somebody more attuned to staring into the camera while flashing a mouthful of shiny white teeth than focusing on the precise but natural-looking plates going out of his kitchen. To my knowledge, Chef Kinch's only foray into the wild, wild world of the Food Network was back in 2009, when he thoroughly kicked Bobby Flay's butt in Battle Cabbage on Iron Chef America. Rather than jump on the fabled media bandwagon after that experience, Chef Kinch went back to what he intimately knows and loves - his restaurant, and all that it involves. And it's **not** a "coffee table cookbook," meant simply to look great in your living room this holiday season. Yes, on first gaze, it looks that way. Oversized ... check. Texturally-correct abalone shell on the cover ... check. Absolutely killer photographs (from Eric Wolfinger) sprinkled here, there & everywhere ... check. But it's **way** more than that. This is the rare culinary treatise that embodies so much more than recipes.

I pre-ordered this book based on many things I had heard about Manressa, the restaurant. It was my kind of book. It had an admired chef, a restaurant that was drawing people to its obscure location, and new recipes for me to get my hands into. I waited months, and finally received my copy. Manressa: an Edible Reflection, falls somewhere between The French Laundry Cookbook and Grant Achez's Alinea cookbook. In the French Laundry Cookbook, Thomas Keller's goal is clean tastes; In Alinea, Achez goes for a total sensory experience. David Kinch, of Manressa, focuses on terroir, or a sense of place. Keller aims at three bites per portion, Achez (often) at one. Kinch at two. Right there, that should tell the reader what he or she is getting into. This is not a book about casual food, nor even a fine food. This is a book for someone who is very serious, and who appreciates and wants to experience what a driven chef has to offer. Manressa (the book and the restaurant) is about tweezers-arranged preparations and attention, attention, attention, to detail. I found the book to be almost all of what I wanted it to be. Manressa: an Edible Reflection is an intense book. David Kinch found his epiphanic moment when he connected with Love Apple Farm, and built on that experience, taking the well worn California mantra, a buy the best available product and cook in season, a and elevating it to new levels to try to create a sense of place for his restaurant. Love Apple farm is not simply a purveyor, it is an interactive player where Kinch not only purchases the produce, but indicates what he wants planted. Vegetables seldom, if ever, see refrigeration. Fresh means exactly that. The same is true of his other purveyors. Their bounty powers his menu.

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