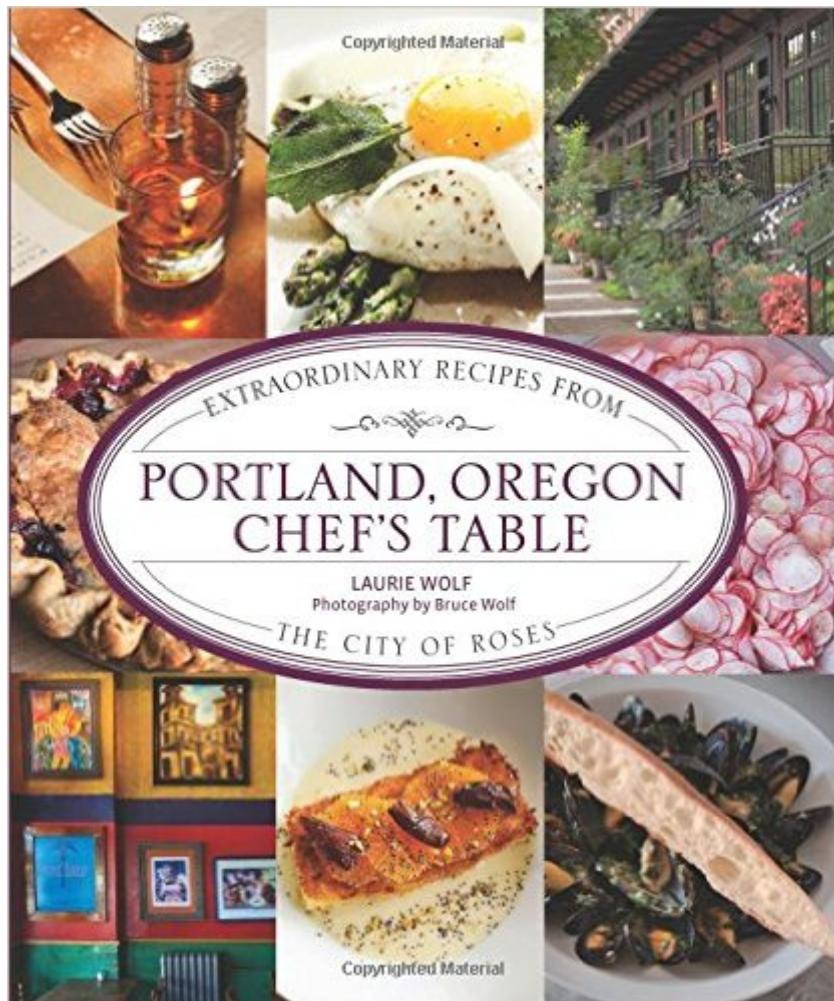


The book was found

Portland, Oregon Chef's Table: Extraordinary Recipes From The City Of Roses



Synopsis

Celebrating Portland's best restaurants and eateries with recipes and photographs, Portland, Oregon Chef's Table profiles signature eat home • recipes from over 40 legendary dining establishments. A keepsake cookbook for tourists and locals alike, the book is a celebration of Portland's farm-to-table way of life.

Book Information

Series: Chef's Table

Hardcover: 208 pages

Publisher: Lyons Press (July 17, 2012)

Language: English

ISBN-10: 0762778105

ISBN-13: 978-0762778102

Product Dimensions: 7.8 x 0.8 x 9.6 inches

Shipping Weight: 1.6 pounds (View shipping rates and policies)

Average Customer Review: 4.8 out of 5 stars (See all reviews) (12 customer reviews)

Best Sellers Rank: #573,857 in Books (See Top 100 in Books) #37 in Books > Travel > United States > Oregon > Portland #59 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Northwest #279 in Books > Travel > Food, Lodging & Transportation > Dining

Customer Reviews

What a great find this has proven to be. Not only do you get an introduction to some of the best restaurants that Portland has to offer, but you also get the chance to try your hand at making some of their signature dishes at home. The insightful prose is complimented by some fabulous photography, capturing both the sumptuous dishes and character of the various restaurants. This is the go to book if you need ideas for new and interesting restaurants to visit in Portland. I went to Roost on the recommendations of the book and had one of the best meals ever (and very reasonably priced). Looking forward to visiting many more restaurants in the not too distant future. Buy this book, you'll not be disappointed.

This beautifully styled and thoughtfully curated recipe book captures the essence of the Portland food scene. I am lucky enough to live in Portland, but whenever I have visitors in town, I struggle to find a way to describe the dynamic restaurant and food culture here -- well, the struggle is over! This book not only highlights some of the best restaurants in town, and takes it a step further by offering

recipes from the restaurants that capture the flavor of Portland. It makes a great gift for visitors and locals alike!

What a beautiful book filled with outstanding recipes and gorgeous photography! Not only is it a great cookbook for those who love to be in the kitchen, but it's also a wonderful restaurant guide. I love the biographical information on the restaurants and their chefs, history, how they got started and of course, their specialties. A great book for a cookbook collector. I get hungry every time I look through it!

I read the reviews & the book sounded promising but I was completely disappointed. Maybe if you're a professional chef or love to spend the entire day making a sandwich this book is for you. For example a grilled lamb sandwich that requires 41 ingredients or a roasted cauliflower sandwich that has only 18. There is a recipe for a monte cristo that looked good until I got to the marionberry preserves & so it goes a pork shoulder with eggplant tagging that needs 31 ingredients. I don't want to give the impression that everything in the book is unappealing, it's just not anything I would ever use.

I bought this book earlier for my grown daughter; a Portlander now living in Boston, working at Harvard and she loved it. Which is something of a win to buy something your grown daughter likes. I bought this copy in error but will use it myself.

This book does an amazing job of diving into Portland's outstanding restaurant scene. Portland, Oregon Chef's Table is like nothing I have ever read before. I love the variety of different recipes that can be found in this book and the pictures that accompany each restaurant/recipe are a fun and creative addition. This book is user friendly and I look forward to trying more and more recipes out of it. I can only hope that there is a book no. 2 coming soon!!

Laurie Wolf has brought Portland's chefs together to showcase some of their noted dishes. She has also written some background and inspirations of each chef and their establishment(s). This cookbook makes a wonderful souvenir for visitors and culinary guide to Portland. As a recent "tourist" to Portland, I found myself reminiscing over the fabulous meals I had and visits to several of the featured restaurants. Until I am able return to Portland, I can at least make some of the memorable dishes and keep Portland on my mind.

I'm a person who reads cookbooks, and this is a winner to read. I haven't tried recipes - so I can't comment on that - but if you are a foodie, this is just good food porn. Yum.

[Download to continue reading...](#)

Portland, Oregon Chef's Table: Extraordinary Recipes From The City Of Roses Twin Cities Chef's Table: Extraordinary Recipes from the City of Lakes to the Capital City Houston Chef's Table: Extraordinary Recipes From The Bayou City'S Iconic Restaurants San Francisco Chef's Table: Extraordinary Recipes from the City by the Bay Washington, DC Chef's Table: Extraordinary Recipes From The Nation's Capital The Little Books of Champagne, Chocolate, and Roses: The Little Book of Champagne/The Little Book of Chocolate/The Little Book of Roses Air Fry Everything: Foolproof Recipes for Fried Favorites and Easy Fresh Ideas by Blue Jean Chef, Meredith Laurence (The Blue Jean Chef) Fast Favorites Under Pressure: 4-Quart Pressure Cooker recipes and tips for fast and easy meals by Blue Jean Chef, Meredith Laurence (The Blue Jean Chef) Bowerman and the Men of Oregon: The Story of Oregon's Legendary Coach and Nike's Cofounder Dishing UpÃ® Oregon: 145 Recipes That Celebrate Farm-to-Table Flavors Portland: A Food Biography (Big City Food Biographies) The Young Chef's Mexican Cookbook (I'm the Chef) Cooking Like a Master Chef: 100 Recipes to Make the Everyday Extraordinary Heartlandia: Heritage Recipes from Portland's The Country Cat Portland Farmers Market Cookbook: 100 Seasonal Recipes and Stories that Celebrate Local Food and People The Vermont Farm Table Cookbook: 150 Home Grown Recipes from the Green Mountain State (The Farm Table Cookbook) The New Mexico Farm Table Cookbook: 100 Homegrown Recipes from the Land of Enchantment (The Farm Table Cookbook) Boston Chef's Table: The Best In Contemporary Cuisine At the Chef's Table: Culinary Creativity in Elite Restaurants Growing Tomorrow: A Farm-to-Table Journey in Photos and Recipes: Behind the Scenes with 18 Extraordinary Sustainable Farmers Who Are Changing the Way We Eat

[Dmca](#)