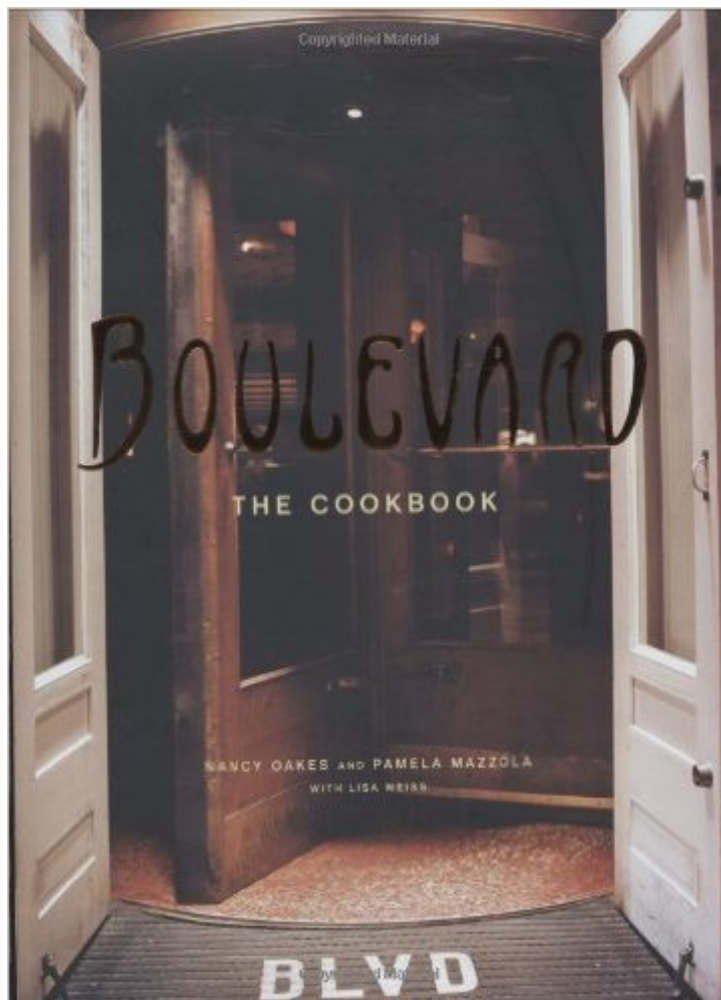


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# Boulevard: The Cookbook



## Synopsis

Every once in a while a restaurant changes a city's dining scene forever. In San Francisco, that restaurant is Boulevard. In 1993 Nancy Oakes first breathed life into a glorious but forgotten beaux arts building – a survivor of the 1906 earthquake – with her gutsy and ebullient cooking. Just a decade later, the Audiffred Building overlooks a bustling Ferry Plaza, and it's impossible to imagine a San Francisco without its Boulevard. Bathed in the glow of the restaurant's hand-blown lights, with stunning views of the waterfront, dining at Boulevard always feels special. Oakes and long-time collaborator and chef de cuisine, Pamela Mazzola, have seduced locals and visitors alike with their artful yet accessible French-influenced regional American cooking. In BOULEVARD, Oakes and Mazzola present 75 recipes, each anchored by a favorite main and accessorized with an exuberant collection of irresistible sides, all eminently cookable at home. Consider, for example, Pan-Roasted Wild King Salmon in Cider Sauce with Potato-Bacon-Watercress Cake and Shaved Apple and Fennel Salad; Buttermilk-Brined Fried Little Chickens with Cream Biscuits; and Veal Chops with Porcini and Asiago Cheese Stuffing with Roasted Fingerling Potatoes, Tomatoes, Pancetta, and Arugula. With every recipe prefaced by the chefs' wise and unapologetically opinionated cooking notes, BOULEVARD answers the long-running demand for a dialogue with the creative team behind the restaurant's enduring popularity.

## Book Information

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## Customer Reviews

Nancy Oakes and Pamela Mazzola opened the doors of Boulevard in San Francisco in 1993, and fans have been waiting ever since for just this cookbook. A bigger and better payoff for all that patience is hard to imagine. Boulevard glows on a table top like burnished gold, and suggestions of epic meals seep out from beneath its covers. "We cook because we love to feed people and also because we love the process of cooking," the authors explain in their opening statement. "We don't think for a minute we've invented a new cuisine or discovered a new approach to cooking--only a never-ending quest for what's delicious." The structure of the book is as classic as many of the underlying cooking techniques--Salads, Soups, and Starters give way to chapters on Fish, Poultry and Game, Meat, and Desserts. A central dish surrounded by its sides or segments renders several recipes per page, making this a book of careful perusal. Mediterranean Mussels with Panzanella and Arugula, for example, gives us recipes for panzanella, the Italian bread salad, for the mussels' poaching medium, a fennel confit, saffron sauce, and arugula salad. Among the soups you'll find White Corn, Roasted Ratatouille, Braised Chestnut, Provencal Fish, and Artichoke Soup as well as the dozen side recipes that help elevate each dish. Ingredients are carefully delineated, followed by chefs' notes, kitchen and shopping notes (how to buy the best scallops, for example), then the cooking method for each piece of the flavor puzzle. Some cooking experience is necessary. There are some challenging dishes between these pages. But new cooks should not shy away.

Boulevard establishes a level of culinary rigor to which the best cooks can aspire. If you can find the main ingredient, Glazed Veal Sweetbreads in Potato Crust with chanterelles and a red wine sauce is a standout appetizer. Pan Roasted Halibut Fillets and Cheeks takes full advantage of morel mushrooms and crisp spring vegetables. Don't miss the Buttermilk-brined Fried Little Chickens with cream biscuits, a trip South for Cornish game hens. Beef shortribs are elevated to new heights with "Steamship" Short Ribs Bourguignon. You might want to finish with Bittersweet Chocolate Cake with caramel corn ice cream and caramel sauce. In each and every case the main theme is flavor, the attack is simple, the effect totally satisfying and elegant. Nancy Oakes and Pamela Mazzola have distilled between the covers of Boulevard their years of combined efforts in the commercial kitchen, translating for the home kitchen. Their friendship, good humor, and fierce determination to achieve the best flavors imaginable tumble out of these pages. --Schuyler Ingle

Features 75 signature recipes and gorgeous full-color photography from Boulevard &#x97; San Francisco &#x92;s premier restaurant. In 2001, chef Nancy Oakes received the James Beard Foundation &#x92;s award for Best Chef in California. Boulevard is a five-time Zagat winner for Most Popular Restaurant in San Francisco.

In response to the negative reviews stating that it takes an army of chefs to execute the menus: It is true that completing an entire menu would be rather daunting, but as is mentioned in the introduction, just pick one, maybe two items from the menu and replace the rest with recipes that you are familiar and comfortable with. So far I have made the potato cakes (potato, watercress wrapped in bacon). Absolutely marvelous with a grilled steak. The fingerling potatoes roasted with tomatoes, garlic and cream are sensational. Basic roast chicken is a great match. The cider brined pork chops also were very good. My next project will be the lamb chop stuffed with broccoli rabe

My husband and I had a wonderful dinner at Boulevard during our recent visit to San Francisco, so buying their cookbook was a must. In fact, our dessert--Lemon Meyer Icebox Cake--was SO good, we returned with friends just for dessert (and a glass of Limoncello). Thankfully, Boulevard's cookbook has this fabulous dessert (pages 212-213). Now if I can just get up the nerve to try making it! I have a long list of other things to try from this cookbook, including buttermilk-brined fried little chickens, "steamship" short ribs bouguigonon, white corn soup ...and even bacon braising stock sounds interesting. I also love the chefs' voice, which shines thru in this cookbook. "Cook the recipes in this book with the same spirit in which they were created: with joy," they wrote. It was a joy to eat at Boulevard and I look forward to putting their recipes to work. (My husband is happy fella too.) I was heartsick to read that Heather Ho, Boulevard's pastry chef and creator of the Lemon Meyer Icebox Cake, returned to NYC to serve as Windows on the World's pastry chef, where her career "tragically ended on September 11, 2001, in an irresolvable and heartbreaking way." Heather's spirit lives on at Boulevard--on their menu and in their cookbook. You are missed and will always be remembered, Heather.

Virtually as good as new.

We dine at Nancy Oakes restaurants and her book is a great addition to my cookbook collection. I am especially interested in her method of "brining" pork.

I will try to strike a balance to the previous two reviews. This cookbook is beautiful. It is a large outsized book that will cause people with cookbook holders possible issues but if you have Glazer's Artisanal Baking in America the size should not surprise. I got this book the first day it was released and have spent the time reading and cooking from it. 1) the recipes are excellent. However,

some of the ingredients will be hard and expensive to come by such as sand dabs which are easy on the west coast to get but quite the adventure in the midwest;2) the recipes are not for beginners. You must have basic, competent skills not to mention maybe some specialized tools to make your life easier such as, a food processor or food mill. If you are hoping for super simple ingredients and expect to have a dinner party done in a few hours this may not be the book for you. The recipes are doable with planning and careful reading;3) Very west coast, in particular, Northern California. Nancy Oakes and her restaurant Boulevard have been part of the cutting edge providing fresh takes on classics and loving attention to local ingredients.4) The book is beautiful and could grace a coffee table with gorgeous pictures of food, staff and surroundings. However, sometime I felt that the design of the book took greater precedence than ease of reading and use for the cook. An example is how there is a great deal of white space but the typeface (8-10 pt) is more typical of regular sized cookbooks;5) I have been a long time fan of her husband, Bruce Aidell, the sausage king, and in his books always had contributions from Nancy that truly showcase meat in all its glory including brining. However, when you read this book you see the expertise with meat but not to the level that I would expect from Ms. Oakes as evidenced from the contributions to her husband's books.6) The meals are showstoppers. What meal was NOT a showstopper? Yeah, I'm getting plumper but my figure was sacrificed on a mighty tasty and good looking altar7) Each recipe is presented this way: main recipe with attendant side items that compose that course. Yes, this includes the salads which have the recipes for the garnishes and accompaniments on the same page. So quite frankly, having multiple courses can be quite the production for it is not just "white corn soup" but the single corn stock, garnish and crab cake souffles. Like I said, not for beginners or someone wanting a meal in 30 minutes.8) recipes can be modified and adapted easily. So I did not have tiny quail for the buttermilk fried recipe but it did translate very well to chicken and the same for brining the guineau hens. Again, chicken came to rescue. So if you are freaking out about making everything just take the parts that you likeIn all, an excellent book. Just remember that this book is not for beginners but people who can plan and have some basic skills.Highly recommended for the collector and for those who love Northern California cuisine. And if you are wondering where I stand on the debate of Chez Panisse vs. Boulevard? Boulevard because no body does meat/fish/poultry as well.

Fast shipping of a beautiful book.

This is by far one of the best and most beautifully illustrated restaurant based cookbooks I have

ever seen. The recipes are inventive but not difficult to try at home. Boulevard is my favorite San Francisco restaurant so I am enjoying their cuisine from a distance here in Arizona!

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