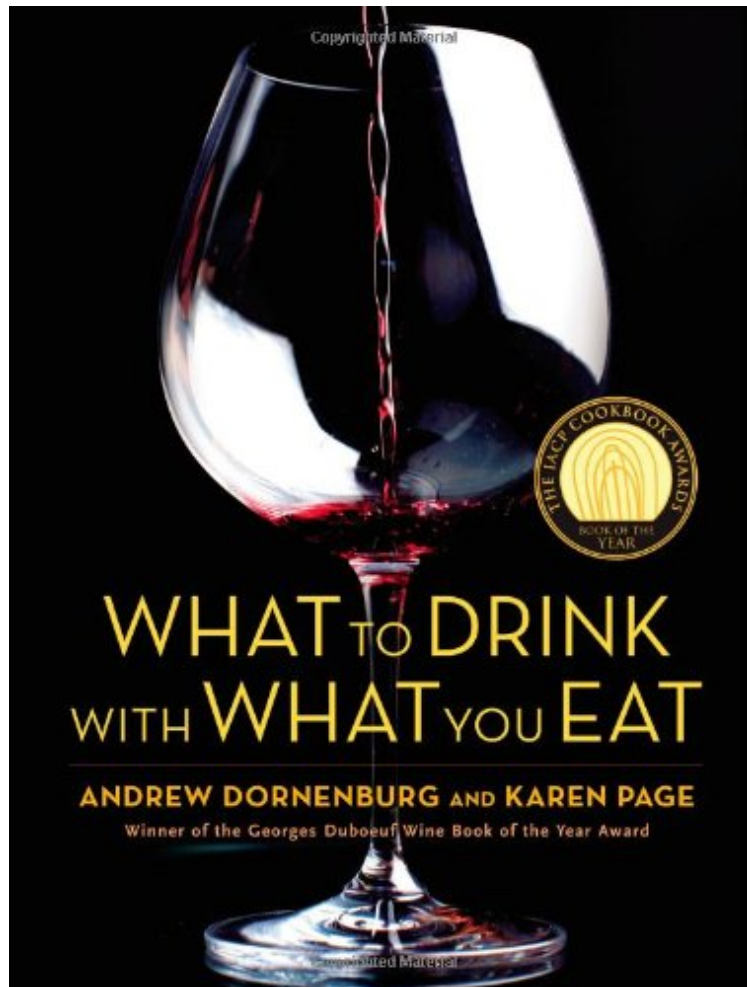


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## What to Drink with What You Eat: The Definitive Guide to Pairing Food with Wine, Beer, Spirits, Coffee, Tea - Even Water - Based on Expert Advice from America's Best Sommeliers

*Andrew Dornenburg, Karen Page*  
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Winner of the 2007 IACP Cookbook of the Year Award Winner of the 2007 IACP Cookbook Award for Best Book on Wine, Beer or Spirits Winner of the 2006 Georges Duboeuf Wine Book of the Year Award Winner of the 2006 Gourmand World Cookbook Award - U.S. for Best Book on Matching Food and Wine

From Publishers WeeklyDornenburg and Page, authors of *Becoming a Chef and Culinary Artistry*, demystify the challenge of food and beverage pairing in this exhaustive, accessible resource. Believing that the best matches create peak experiences, the authors consult with the world's most discriminating palates, who see food and drink as inseparable. With stories from such noted chefs as Daniel Boulud, Traci Des Jardins and Patrick O'Connell and a host of top sommeliers, this comprehensive collection provides a wealth of guidelines for pairings, not only by specific food, but by food type, time of day, characteristics, season and personal mood. From fast food to ethnic cuisine, they include unlikely entries such as Kentucky Fried Chicken (Pinot Noir, Gewuuml;rtraminer), oxtails (Barolo), moussaka (Retsina, Rioja), potato chips (beer, champagne) and saag paneer (Pinot Gris). While focusing primarily on wine, the authors include matches for a variety of other beverages, including tea, water, coffee, beer and spirits, and offer the pairings in reversemdash;what to serve if you've already selected your beverage. This encyclopedic collection is highly recommended for those who give serious thought to the flavor of each dish. 70 full-color photographs. (Oct.) Copyright copy; Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. 2007 IACP Cookbook of the Year Award 2007 IACP Cookbook Award - Best Book on Wine, Beer or Spirits 2006 Georges Duboeuf "Wine Book of the Year" Award 2006 Gourmand World Cookbook Award --Book AwardsAndrew and Karen killed it with this book...I am pretty darn impressed...It rocks, it really does...A killer, killer book.nbsp; (Gary Vaynerchuk, Wine Library TV)From the Back CoverEntertainment Weekly bestsellerLos Angeles Times bestsellerInternational Association of Culinary Professionals (IACP) "Cookbook of the Year" AwardGeorges Duboeuf "Wine Book of the Year" AwardGourmand World Cookbook AwardDaniel Boulud, chef-restaurateur: "What to Drink with What You Eat is a unique recipe, combining the authors' creativity, expertise, scholarship, and great love of all good food and drink.nbsp; The respect and admiration that food professionals have for them gives them access to a wonderful depth of knowledge and experience that they bring to life in their work.nbsp; Karen and Andrew might just be the ultimate culinary-literary pairing!" Jose Andres, chef-restaurateur.nbsp; "In compiling the wisdom of wine and beverage experts, Karen and Andrew have done an amazing service for all lovers of good food."nbsp; Bill Daley, wine columnist, Chicago Tribune.nbsp; "One of the winning vintages in this year's crop of wine books."nbsp; Linda Kulman, National Public Radio.nbsp; "As with their previous books, this husband-wife team has researched their subject exhaustively...to put together the definitive pairing guide...As easy to use as a thesaurus."nbsp; David Leite, LeitesCulinaria.com.nbsp; "Destined to become a classic."nbsp; Eric Ripert, chef-partner, Le Bernardin.nbsp;nbsp;"The most exciting and comprehensive guide to wine pairing that I have ever seen."nbsp; Ellen Rose, "Good Food," KCRW/National Public Radio.nbsp;nbsp;"Astounding...Brilliant."nbsp; Jason Tesauro and Phineas Mollod, Sunday Paper.nbsp; "A be-all, end-all masterwork...An impossibly comprehensive and utterly readable book that belongs among the greats in any epicure's reference shelf."nbsp;nbsp; Robert Whitley, Copley News Service.nbsp;nbsp;"The world's greatest book on the subject."nbsp;