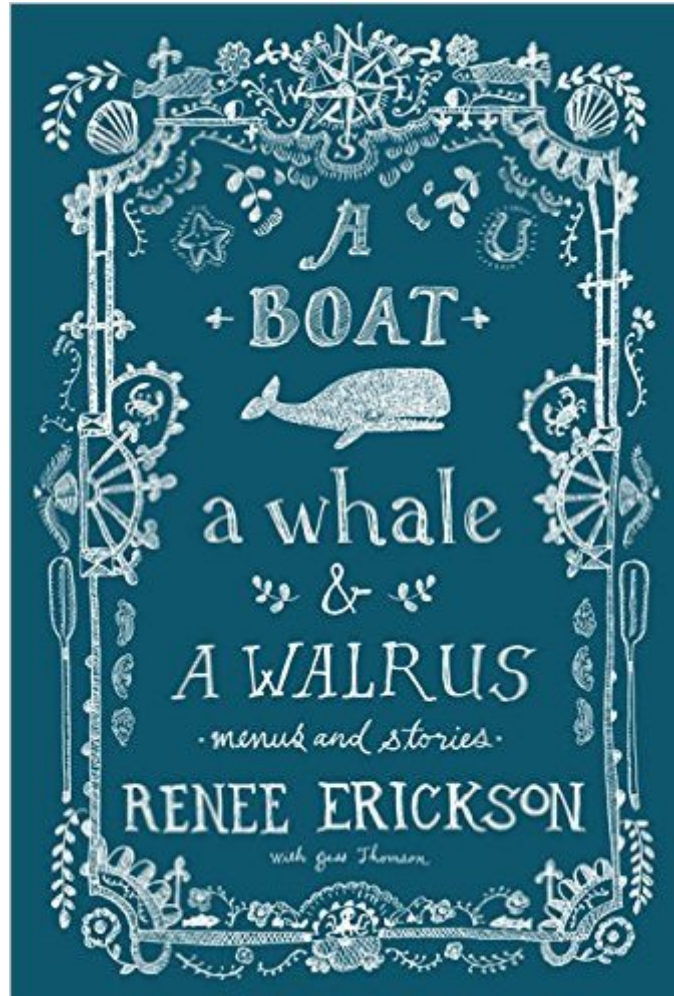


The book was found

A Boat, A Whale & A Walrus: Menus And Stories



Synopsis

One of the country's most acclaimed chefs, 2016 James Beard Award Winner Renee Erickson is a chef and the owner of several Seattle restaurants: The Whale Wins, Boat Street Café, The Walrus and the Carpenter, and Bateau. This luscious cookbook is perfect for anyone who loves the fresh seasonal food of the Pacific Northwest. Defined by the bounty of the Puget Sound region, as well as by French cuisine, this cookbook is filled with seasonal, personal menus like Renee's Fourth of July Crab Feast, Wild Foods Dinner, and a fall pickling party. Home cooks will cherish Erickson's simple yet elegant recipes such as Roasted Chicken with Fried Capers and Preserved Lemons, Harissa-Rubbed Roasted Lamb, and Molasses Spice Cake. Renee Erickson's food, casual style, and appreciation of simple beauty is an inspiration to readers and eaters in the Pacific Northwest and beyond.

Book Information

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Best Sellers Rank: #48,237 in Books (See Top 100 in Books) #7 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Northwest #60 in Books > Cookbooks, Food & Wine > Entertaining & Holidays > Seasonal

Customer Reviews

Originally I bought the book because I liked the illustrations on the cover (I'm a sucker for whales) and had heard of Renee Erickson's restaurants having a focus on seafood which I wouldn't say I'm a big fan of but willing to give it a try. LOVE THE BOOK! This is not just a cookbook and it's not just about seafood. It reads like an autobiography of the chef herself, shaped by the people (had to read the story about the illustrator of the cover) and the seasonal influences of the ingredients. The book gives you a whole meal menu from start to finish plus I love the seasonal ingredient highlights like blackberries plus three easy recipes for blackberries. This is definitely going on my favorite cookbook shelf along with Ina, Julia and my mom's handwritten cookbook.

I am a cookbook junkie. I have cookbooks that are old, new, focused on one ingredient, focused on style, etc. I have never had a cookbook that I love this much. It tells a story, Renee's story, and her ongoing relationship with food making mundane ingredients delightful, making exquisite meals possible. I absolutely love the focus on Seasonal - without being preachy or pretentious. It feels personal, it makes the meals attainable and it's gorgeous. Excellent. I was waiting, counting days, for this book and it has exceeded my expectations.

Beautiful cookbook with easy to read and follow instructions. The pantry section at the end of the book makes it simple to recreate the delicious creations described by Renee Erickson. I can hardly wait to throw some parties based on her ideas and menus!

I bought this book as a gift for an aspiring young chef. The book is beautifully designed and the stories and photos allow this book to transcend the cookbook genre. Renee's menus are highly ambitious for the average home cook and often require specialty ingredients that are expensive and difficult to come by so I would recommend the book for people with some fairly extensive cooking experience (access to local seafood would also be an advantage.) The recipes might be a bit challenging for someone with my rather basic skill level but I am confident that my sister will make good use of them.

While I found the first part of the book intriguing, the later part of the book seemed bogged down and not written with the same enthusiasm and inspiration. I did enjoy the stories since I grew up near Seattle, and have memories of clamming and my dad catching salmon.

I love this book so much I bought three copies. After moving away from Seattle Renee's restaurants are one of the things I miss the most. I'm excited to have recipes for the menu items I grew to love.

I received this book as a gift. A transplant from Seattle and former SJI boater it's wonderful to have now living in the middle. Certainly there will be a few things that I will not be able to make...but 'Shaved Zucchini Salad w/ Mint Pesto pg 183' done it! And thank you for helping me out with the zucchini that is multiplying overnight in my back yard. 'King Salmon w/ cherry tomato salad pg 166' another thank you from the resident gardener. Also I have never heard the word "Tarator" before and apparently neither has my dictionary app - I would love to hear how that word is pronounced? Is

it french? Regardless, is it delicious and easy to make! In closing I must shout out "hallelujah!" to the 'Pickled Carrots pg 217'. I work ft with 2 kids and I made them on a weekend afternoon - super easy. They are ridiculously good and we snacked on them sitting in the driveway drinking beers with some neighbors one night. This book is super special. Thanks Renee Erickson. I hope I get to eat at your restaurant some day!

I love the recipes very much. It is a great read. What I do not like, at least in the Kindle version is that it is hard to find almost anything. I appreciate that there are menus, But if you are looking for one particular thing, it is the devil to find. This is one of many new cookbooks that are trying to be creative and different and are making it difficult for the actual cook. This woman has some of the best restaurants in Seattle.

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