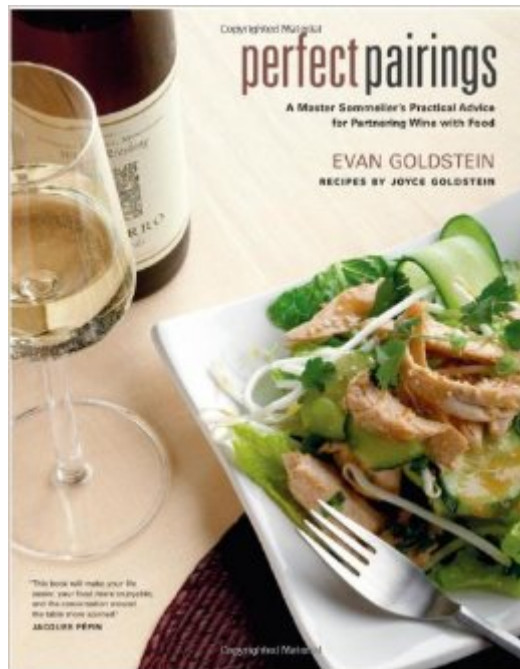


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Perfect Pairings: A Master Sommelier's Practical Advice For Partnering Wine With Food



Synopsis

As thousands of wines from around the globe enter the marketplace and the American palate continues to adopt flavors from a range of cultures, the task of pairing wine and food becomes increasingly complicated. No longer is the choice simply red or white, or wines from California, France, or Italy. The typical shopper today has access to wines from those regions plus South Africa, Chile, Argentina, New Zealand, and Australia. If that isn't confusing enough, Asian, Latin American, and Creole dishes might find their way onto the same table. *Perfect Pairings*, by well-known Master Sommelier and respected restaurant industry veteran Evan Goldstein, provides straightforward, practical advice for choosing the right bottle for each meal. The quintessential resource for matching wine and food, this book includes 58 companion recipes developed by celebrated chef Joyce Goldstein that showcase each type of wine. *Perfect Pairings* combines in-depth explorations of twelve grape varietals, sparkling wines, and dessert wines with guidance about foods that enhance the wide range of styles for each varietal. Whether the Chardonnay is earthy and flinty; rich, buttery, and oak-infused; fruity and tropical; or aged and mature, Goldstein explains how to match it with dishes that will make the wine sing. His clear, educational, and entertaining approach towards intimidating gastronomical questions provides information for all readers, professional and amateur alike.

- * 16 full-color photos
- * Six seasonal and special occasion menus
- * Tips for enhancing food and wine experiences, both at home and in restaurants
- * Glossary of wine terminology
- * Overview of the world's primary wine-growing regions
- * Recommendations of more than five hundred wines, ranging in price from everyday to splurge

Book Information

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Customer Reviews

I wish that I could have the knowledge of this book by osmosis. To read Evan's insightful comments about a wine, then to read suggestions on food pairings with that wine, is a delight. Additionally, Joyce's ample recipes, some simple, some complex, are well chosen, and a strong plus for adventuresome cooks to buy this book. This was my favorite pairing book (and there's several books out there!) till recently. When I saw a copy of "What to Drink with What You Eat: The Definitive Guide to Pairing Food with Wine...by Andrew Dornenburg, I realized that Dornenburg had "one-upped" this good text in different ways. One can find the food type, or the dominant spicing or saucing, then work backwards to the wines that are better suited. This is a more intuitive way for most people not well versed in different wines, and is better for me, as I need to match a wine to a fish's sauce more than to the fish. Still it does not diminish my appreciation for Perfect Pairing one bit. Evan Goldstein's Perfect Pairings does acknowledge this importance as well on pages 22-23 and 26-7, however many readers may gloss over this. The book is not as well geared as Dornenburg's in my opinion, for things such as spicy or some Asian or other ethnic foods, your mileage may vary. Additionally, Dornenburg's book expands one's options with a food to go beyond wine for pairings, to include spirits, beer, etc. This makes more sense, as I just love a good beer with some things (some Asian food, German foods, etc.) that just don't work as well with recommended wines. The drawback (or plus, to some) to Dornenburg's book is that it isn't a text as Goldstein's.

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