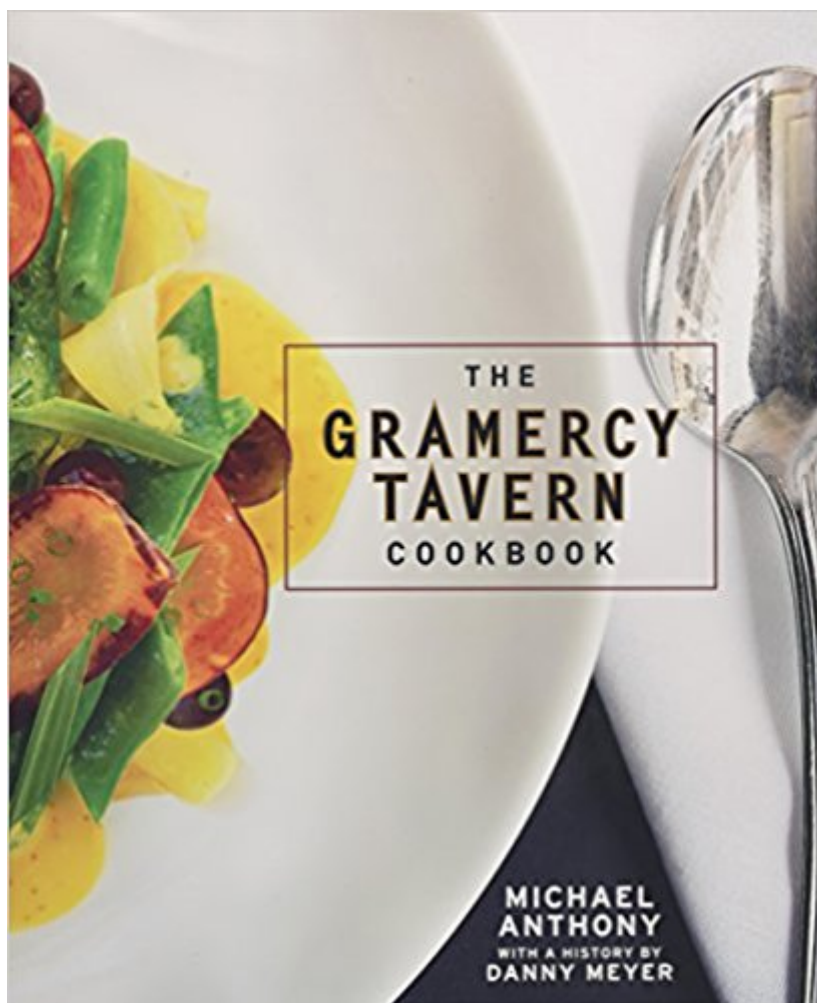


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The Gramercy Tavern Cookbook



Synopsis

One of the best New York restaurants, a culinary landmark that has been changing the face of American dining for decades, now shares its beloved recipes, stories, and pioneering philosophy. Opened in 1994, Gramercy Tavern is more than just a restaurant. It has become a New York institution earning dozens of accolades, including six James Beard awards. Its impeccable, fiercely seasonal cooking, welcoming and convivial atmosphere, and steadfast commitment to hospitality are unparalleled. The restaurant has its own magic—a sense of community and generosity—that's captured in these pages for everyone to bring home and savor through 125 recipes. Restaurateur Danny Meyer's intimate story of how Gramercy was born sets the stage for executive chef-partner Michael Anthony's appealing approach to American cooking and recipes that highlight the bounty of the farmer's market. With 200 sumptuous photographs and personal stories, *The Gramercy Tavern Cookbook* also gives an insider look into the things that make this establishment unique, from the artists who have shaped its décor and ambience, to the staff members who share what it is like to be a part of this close-knit restaurant family. Above all, food lovers will be inspired to make memorable meals and bring the warmth of Gramercy into their homes.

Book Information

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Customer Reviews

"Gramercy Tavern, the cozy-but-chic mainstay on East 20th Street, exudes so much wood-fired warmth that it qualifies as downtown's pied-a-terre. It's where you want to loaf and linger—and keep

eating. The new Gramercy Tavern Cookbook pays tribute to that accomplishment and, of course, to its chef, Michael Anthony, and his deeply and deliciously American fare, like roasted oysters and apple pie, and monkey bread and bacon Cheddar biscuits." -The New York Times "At least as suitable for coffee-table display as any of those volumes, The Gramercy Tavern Cookbook is the one to bestow upon loved ones who actually want to spend time at the stove. Chef Michael Anthony translates his contemporary-classic dishes into user-friendly recipes fit for weeknight suppers as well as festive meals, while the tale of the nearly 20-year-old Manhattan restaurant unfolds in accompanying anecdotes." -The Wall Street Journal "By design, it lets you into the chef's imagination, teaches composition, and frees you to think about ways to reintegrate high quality basics." -Esquire "With its generous size and mouthwatering photographs, it looks like a coffee table fixture, but this book from the famed Manhattan restaurant is meant for true home cooking. Corn soup with honey and a julienne of shiso leaves, earthy mushroom lasagne topped with crispy garlic, and other recipes are as approachable as they are elegant." -Saveur "With its generous size and mouthwatering photographs, it looks like a coffee table fixture, but this book from the famed Manhattan restaurant is meant for true home cooking. Corn soup with honey and a julienne of shiso leaves, earthy mushroom lasagne topped with crispy garlic, and other recipes are as approachable as they are elegant." -Saveur "After twenty years, Danny Meyer's beloved New York restaurant Gramercy Tavern finally got a cookbook, and it was worth the wait. Chef Michael Anthony wrote a slightly upscale version of an all-purpose cookbook, this is your go-to for dressed up chicken soup, carrot cake, braised pork, seafood chowder, homemade pasta and more." • "Eater.com" All of these food experts seem determined to impart their accumulated wisdom to interested readers and aspiring chefs, demystifying the cuisines they specialize in and placing them within reach of home cooks. Sidebars in Michael Anthony's Gramercy Tavern Cookbook, for example, read like notes from a professor in the margins of a term paper." -The Village Voice "Restaurantier Danny Meyer's Gramercy Tavern is a perennial favorite; the book is full of seasonal hits like seafood chowder with squash for fall." -Food Network Magazine "The recipes are interspersed with super-useful sections on pickling, pan-roasting fish, making pie crust and more instruction from the earnest, encouraging chef-educator." -Food and Wine "Michael Anthony's beloved farm-to-table recipes are featured along with profiles of the unsung people behind the celebrated New York restaurant." -Details "...this cookbook presents recipes designed to bring the warmth of the Gramercy Tavern to the home cook. With fare that reflects the 'buoyant tone' and 'just dropped in' atmosphere of the tavern and dining room, the authors encourage cooks to approach their restaurant recipes as inspirational points of departure to produce dishes that 'look great by virtue of

the beauty of the ingredients.” â Publishers Weekly

MICHAEL ANTHONY is the executive chef-partner of Gramercy Tavern. In 2012, he received the James Beard Award for Best Chef: NYC. Originally from Cincinnati, Ohio, Michael received degrees from Indiana University and Paris's celebrated Ferrandi culinary school. He has cooked in Japan and in some of the finest French restaurants, including Jacques Cagna, Michel GuÃ©rard, L'ArpÃ©ge, L'Astrance, and, in New York, Daniel. Prior to joining Gramercy Tavern in 2006, he was the executive chef of Blue Hill at Stone Barns. DANNY MEYER is chief executive officer and founder of Union Square Hospitality Group, which includes Union Square Cafe, Gramercy Tavern, Blue Smoke, Shake Shack, Union Square Events, The Modern, Maialino, Untitled, and North End Grill. He has long served on the boards of Share Our Strength and City Harvest and is on the executive committees of NYC & Co, Union Square Partnership, and the Madison Square Park Conservancy. He is the author of the New York Times bestseller *Setting the Table*.

First, let me say, that I am very biased towards Gramercy Tavern. I loved every single of the many meals I had there. The flavors, the choice of herbs, the meats, everything is pleasing to the eyes and the taste buds. As a man who considers making coffee in a French Press as "cooking" I bought the Gramercy Cookbook as a memoir more than a guide to meals I would create. The first thing that impressed me about the book is that it has the quality of an Art Exhibition book. I could feel that no expense was spared; in photography, quality of paper, binding. This is not a book you want as an e-book. This is a book you want to hold. But, be careful, it is heavy. And that is a good thing, because it is filled with more than just recipes. There are photos of all the great people that have worked and continue to work at Gramercy Tavern. There is a detailed history of this great restaurant. You will see how and where they source their ingredients. You will understand how Gramercy Tavern reflects Michael Anthony's dedication to food as a source for life and how this translates into his choices of ingredients based on quality and taste. But, after reading the recipes in the book very carefully you will, as I have, start to believe that the meals can be recreated in your home. Yes there are a lot of seafood recipes, but the Gramercy Tavern menu always had a lot of seafood items on their menu. This is a good thing. We should eat more seafood in more creative ways. The dessert recipes are amazing and having eaten most of them, having the recipe for them, brings me a few steps closer to enjoying them more often. At least that is the plan. I could go on for ever on how much this book and this restaurant mean to me. If you want to learn about wonderful meals/recipes, that are clean, tasty and not the usual fare, this book will show you the way. If you want to learn

about an amazing NYC restaurant that deserves your attention, this book is a great guide. If you want to look at amazing photos of great food, this book is a great visual experience. Nothing about Gramercy Tavern the cookbook or the restaurant will disappoint.

So happy to have this book. Pleasure to read. Have a better understanding of the restaurant... it's dedication to hospitality and good food. Young cooks love the education and support they get there. Yes, the recipes sound amazing too. ã Æ Æ'Æœ

The best part of the book is Danny Meyer's story of how this restaurant is attempting to focus on hospitality. Plus, the chef's comments are a great read.

have not read yet.

Pleasantly surprised and overwhelmingly inspired: well balanced in all stories and courses. A perfectly composed "dish" of personal histories, photography, recipes, and lay out. Recipe wise, I expected this cookbook to only sit on my shelf. However, the recipes are very approachable and will be used. In particular, the salads and sauces that accompany the fish and meat dishes. I like how the chef features widely available vegetables, like broccoli and zucchini for his purees. Of course there are creative surprise elements that can take it to another level. But to the average cook, he adds it as an option. And the tastes are clean - perhaps due to his work experience in Japan. The dessert section is not a repeat of the Gramercy Tavern Dessert cookbook - preparation not as time consuming - and bake according to season. The sincerity from the staff and owners in the interviews has given this cookbook an honest human element - which lacks in many cookbooks from accomplished restaurants. I never crease pages, but I dog eared page 149 - it perfectly defines success in the hospitality industry. This cookbook is an extension of their Enlightened Hospitality principle to each other, their guests, and now their readers.

Big and varied cookbook

Great great book!!!

My husband and I are fortunate to eat at Gramercy Tavern a lot which also means we have eaten many times over many of the dishes in this book. We are happy to report that the recipes are easy,

accurate and now allow us to nearly reproduce the delicious meals we've had over the years. What it cannot reproduce is the spectacular service you get when you dine at the restaurant. We have taken many friends and family to Gramercy Tavern and now they're all going to get the book too!

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