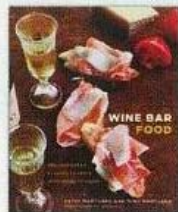


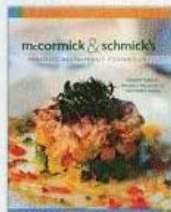
COOKING *the* BOOKS

Grant Achatz isn't the only local chef releasing a cookbook this year. Here's a peek at a few more keepers finding their way to bookstores this fall.



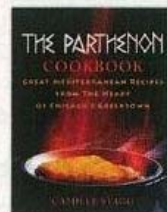
WINE BAR FOOD

For the record, that recipe for poached capon salad dates back to 1662. That shrimp and arugula sandwich with caper mayo is a *tramezzini* (Venetian tea sandwich). And that baked caciocavallo dish is, indeed, a Florentine fondue. Leave it to **Tony and Cathy Mantuano** — of Spiaggia fame — to synthesize the essence of Spanish tapas, Greek mezés and Italian *cicchetti* into one book, all while offering very approachable wine tutorials and the best resource guide for tinned and bottled gourmet imports — bar none. Available now, \$27.50, Clarkson Potter



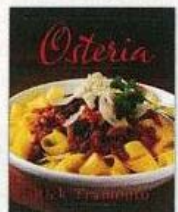
MCCORMICK & SCHMICK'S SEAFOOD COOKBOOK, SECOND EDITION

The password here is omega-3 fatty acids. Now that Bill McCormick and Doug Schmick's seafood empire has ostensibly taken over the world — their newest outpost in Rosemont makes 87 nationwide — the duo figured it was time to update their classic seafood bible, offering a new section on healthy eating (rainbow cobb salad, hazelnut-crusted halibut) while chef **Bill King** dishes on old favorites like clam chowder, seafood pot pies and the secrets to their fabulous cocktail and tartar sauces. Available now, \$19.95, Arnicca Publishing



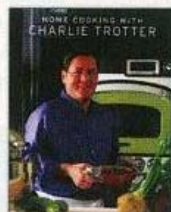
PARTHENON COOKBOOK

We've been — how should we put this? — *fired up* about getting our hands on this one for some 40 years now. The Parthenon, the oldest surviving restaurant in Greektown, opened its doors on July 5, 1968, and has been guarding its recipes for fried saganaki, keftedes meatballs, eggplant moussaka and other Greek classics ever since. And now look what they did with the help of writer **Camille Stagg**: laid bare all their secrets, as well as created a big, fat Greek party planner. Just goes to prove that ouzo is a very dangerous thing, isn't it? Available now, \$24.95, Agate Publishing



OSTERIA

Sure, **Rick Tramonto's** latest — which offers Old World and Italian-American recipes that were co-written by **Mary Goodbody** and inspired by his Osteria di Tramonto in Wheeling — is a great cookbook, but it's also a flat-out good read. Tramonto's opening line — "I wrote this book from my heart" — is evident on every page as he offers recipes for breakfast (a fontina and spinach omelette from his childhood), lunch (an Italian grilled cheese with burrata and scamorza), dinner (ricotta gnocchi or red-wine short ribs) and a few desserts (olive-oil cake with passion-fruit and mango crema), all expressed with genuine warmth and affection. Available Oct. 14, \$35, Broadway Books



HOME COOKING WITH CHARLIE TROTTER

If the words *simple* and *accessible* could ever be tethered to a **Charlie Trotter** cookbook, this is it. While it must be said that chef Trotter's idea of a simple meal is a cut above what we tend to throw together on a Sunday afternoon, this collection of straightforward preparations — lentil and bacon soup, spring pea risotto, ponzu-marinated scallops, almond-crusted chicken breast with a citrus vinaigrette — has such a following that the book was reissued in a soft paperback version complete with sparkling new photography. Available this November, \$25, 10 Speed Press



EIFFEL TOWER COOKBOOK

You can excuse chef **Jean Joho**, who made his culinary reputation here in Chicago at Everest and Brasserie Jo, for shining the spotlight on his Eiffel Tower restaurant in Las Vegas. He was, after all, a trendsetter, opening the Eiffel Tower back in 1999, years before the Great Vegas Chef Migration of recent years. His recipes — co-written with **Chandra Ram** — are a study in classical French elegance. The stunning photography of his sole petit grenobloise, his perfectly pink herb-crusted lamb and Alsatian apple strudel with cinnamon ice cream (it looks like it was plucked from a fairy tale) is worth the price alone. It's an *amuse-bouche* in more ways than one. Available this November, \$35, Chronicle Books