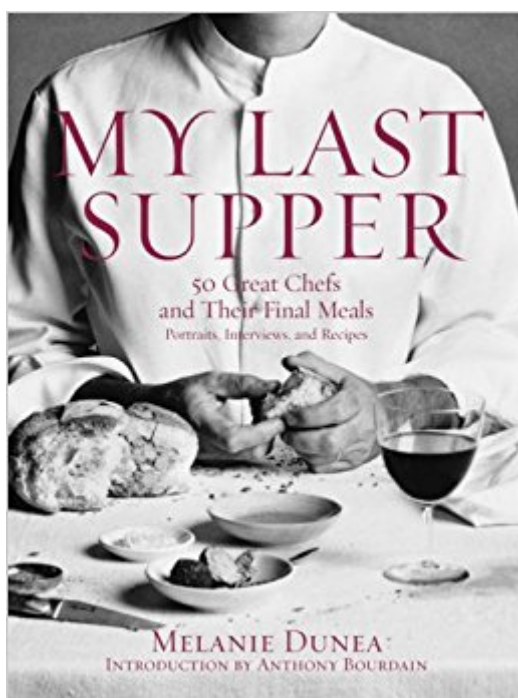


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My Last Supper: 50 Great Chefs And Their Final Meals / Portraits, Interviews, And Recipes



Synopsis

Melanie Dunea meets Heat in this award-winning photographer's stunning celebration of world-famous chefs and their final meals. Chefs have been playing the "My Last Supper" game among themselves for decades, if not centuries, but it had always been kept within the profession until now. Melanie Dunea came up with the ingenious idea to ask fifty of the world's famous chefs to let her in on this insider's game and tell her what their final meals would be. My Last Supper showcases their fascinating answers alongside stunning Vanity Fair-style portraits. Their responses are surprising, refreshing, and as distinct from each other as the chefs themselves. The portraits--gorgeous, intimate, and playful--are informed by their answers and reveal the passions and personalities of the most respected names in the business. Lastly, one recipe from each landmark meal is included in the back of the book. With My Last Supper, Dunea found a way into the typically harried, hidden minds of the people who have turned preparing food into an art. Who wouldn't want to know where Alain Ducasse would like his supper to be? And who would prepare Daniel Boulud's final meal? What would Anthony Bourdain's guest list look like? As the clock ticked, what album would Gordon Ramsay be listening to? And just what would Mario Batali eat for the last time? Featuring: Ferran Adrià, Josué Andrés, Dan Barber, Lidia Bastianich, Mario Batali, Rick Bayless, Michelle Bernstein, Daniel Boulud, Anthony Bourdain, Scott Conant, Gary Danko, Hélène Darroze, Alain Ducasse, Wylie Dufresne, Suzanne Goin, Gabrielle Hamilton, Fergus Henderson, Thomas Keller, Giorgio Locatelli, Masa Kobayashi, Nobu, Jamie Oliver, Jacques Pepin, Gordon Ramsay, Michel Richard, Eric Ripert, Marcus Samuelsson, Charlie Trotter, Jean-Georges Vongerichten and more.

Book Information

Hardcover: 224 pages

Publisher: Bloomsbury USA; 1st edition (November 6, 2007)

Language: English

ISBN-10: 1596912871

ISBN-13: 978-1596912878

Product Dimensions: 9.3 x 25.6 x 12.6 inches

Shipping Weight: 3.4 pounds (View shipping rates and policies)

Average Customer Review: 4.3 out of 5 stars 72 customer reviews

Best Sellers Rank: #134,005 in Books (See Top 100 in Books) #108 in Books > Arts & Photography > Photography & Video > Portraits #132 in Books > Arts & Photography >

Customer Reviews

Starred Review. Dunea, an award-winning photographer, wrote to 50 famous chefs and asked them to describe their ideal last meal. Their answers, compiled in this weirdly absorbing and gorgeously designed volume, range from the comforting (Lidia Bastianich bids adieu over a plate of linguini and clams) to the cheekily self-aggrandizing (Laurent Tourondel wants nothing more than a BLT sandwich from his own restaurant). The meals are curiosities, and the few recipes included are pleasant enough; it's the photographs of each chef that make this book so irresistible. One needn't have heard of them, much less dined in their restaurants, to appreciate their portraits: from a graceful Gabrielle Hamilton nursing her son to a dashing Guillaume Brahimi reclining in front of the Sydney Opera House, each image is iconic, surprising, and quite often, oddly appetizing. Marcus Samuelsson poses, impishly, in a Japanese-style headband made of salmon; Wylie Dufresne leans like a centerfold on a table stacked with American cheese; and Anthony Bourdain poses totally nude, strategically wielding a butchered leg bone. But perhaps no picture is more memorable than Dan Barber's, a soft-featured New York chef, posing alongside a massive boar named Boris. His last meal is rack of boar, of course: "If I'm going, so is Boris." Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

“The format suggests coffee-table book, but this sumptuous feast of portraits, interviews and recipes is more like a banquet-table book.” —Kirkus

This book is basic. Its as though it was a middle school project by a kid who had his chef connected parent's rolodex. There are virtually no photos of food and only a couple of the photos, Lydia, Anthony, Daniel, are worth having on your table. Wanted to love it. Wanted there to be a photo of food somewhere. I'm returning this.

What an interesting thesis! What would be the last supper of a series of fine chefs! Melanie Dunea, the author, notes (page 7): "Chefs have been playing the 'My Last Supper' game, in one version or another, since humans first gathered round the flames to cook. . . . "If you were to die tomorrow, what single dish, what one mouthful of food, would you choose as your last?" And then, we see the answer to that existential question by 50 chefs. Anthony Bourdain says that his final dish would be:

"Roast bone marrow with parsley and caper salad, with a few toasted slices of baguette and some good sea salt." So far, so good. We see his recipe for the marrow at the end of the book, and it's a bit different! What about Mario Batali? He'd like his last meal on the Amalfi Coast, with his family and friends such as Emeril Lagasse. The meal itself? Eight to ten courses! Beginning with marinated anchovies, to a Neapolitan version of a grilled cheese sandwich, to . . . And on it goes. He gives us a recipe for one item, Shrimp in Crazy Water--but not the rest. Would have been fun to get the whole picture. Then, Alain Ducasse. He would begin with a coponata (a Sicilian specialty), then roasted quail in Madiran wine sauce, then smooth celeriac puree with nutmeg, and a finish with apple slices. Again, boy, I'd like to see all of the recipes, although his Melt-in-Your-Mouth Apple Slices, which is included in the volume, looks pretty good. And on it goes. It's kind of fun to see what these fine chefs would have as their last meal, whom they would like to dine with, whom they would like to cook the meal, where they would like the meal to take place. I find this work enchanting. But, again, I'd sure like to see all of the recipes for those final meals, rather than the small selection. Without that, this seems just a bit incomplete. Still and all, this is a neat volume.

Asking people for their ultimate food fantasy is a great dinner-party game. This is a delightful collection that touches on so many levels of food and living . . . and dying. What a treat!

Beautiful book! My fiancé is a CIA trained chef & restaurant owner. He is really looking forward to reading it.

Wow what a big disappointment! I heard the author on NPR a few years ago and then recently purchased the book. I thought how wonderful, not only will I see what their last feast will look like but read the background and a few recipes. WRONG!!!! Turns out it's just 6 questions with at most three sentences and a full size picture of the chef. Big deal..... Not. I was hoping to be wowed by the culinary sights and ideas... This is more a ode to the chefs narcissism than a culinary insight.

Great stories...It was nice to have a little insight into these great chefs. The locales described sound wonderful. And the recipes...oh yeah...I don't cook very well, but the recipes made me want to learn a little.

I purchased this book through the Marketplace from midtownscholarbookstore. The original book I received was damaged, so I contacted the seller via email. I received a response the next day. The

seller apologized for the damaged book, and sent a new copy. I am very happy with this resolution and would not hesitate to purchase books from this seller again. The book itself is a fascinating journey into the minds of today's culinary leaders. It makes an excellent gift for a chef or anyone with a special interest in the gourmet food & beverage industry. There is a second volume of 50 additional chef profiles available by the same author.

Gorgeous, gorgeous BIG book! Beautifully bound, superb artistic photography with delightful text! My expectations were high when I ordered this and it is truly even more than I wished for! Purchased as a gift for a "foodie" it was the star of the day!! I most certainly will be purchasing the sequel, "my Last Supper II."

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