

# [PDF] On The Line

**Christine Muhlke, Eric Ripert - pdf download free book**

---



**Books Details:**

Title: On the Line  
Author: Christine Muhlke, Eric Ripert  
Released: 2008-11-01  
Language:  
Pages: 240  
ISBN: 1579653693  
ISBN13: 978-1579653699  
ASIN: 1579653693

**[CLICK HERE FOR DOWNLOAD](#)**

---

pdf, mobi, epub, azw, kindle

**Description:**

**From Publishers Weekly** Starred Review. A behind-the-scenes look at the famed New York restaurant Le Bernardin, this stunning and informative book takes readers into the inner sanctum, where they view firsthand the blend of science and artistry that makes this Michelin three-star eatery legendary. Chef Ripert and *New York Times* writer Muhlke recount the restaurant's history, from its founding in 1986 by Gilbert and Maguy Le Coze, through Ripert's joining the team in 1991, to the present day. This thorough guide to how the restaurant operates teaches about various kitchen stations, tools of the trade, key personnel and their duties, how new dishes are born and what it's like to spend a night on the line. Great attention is also paid to the diners' experience,

evidenced by the restaurants 129 Cardinal Sins (from chipped glassware to servers without a sense of humor). Recipes include ultrarare charred sea scallops with smoked sea salt; pan-roasted monkfish with truffled potato foam and red wine-brandy sauce; and wild Alaskan salmon, morels and spring vegetables in a wild mushroom pot-au-feu. A huge treat for industry insiders, fans of Le Bernardin and foodies everywhere, this book is a must-have for anyone with a passion for food. (Dec.)

Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

**Review Starred Review:** "A behind-the-scenes look at the famed New York restaurant Le Bernardin, this stunning and informative book takes readers into the inner sanctum, where they view firsthand the blend of science and artistry that makes this Michelin three-star eatery legendary. Chef Ripert and *New York Times* writer Muhlke recount the restaurant's history, from its founding in 1986 by Gilbert and Maguy Le Coze, through Ripert's joining the team in 1991, to the present day. This thorough guide to how the restaurant operates teaches about various kitchen stations, tools of the trade, key personnel and their duties, how new dishes are born and what it's like to spend a night "on the line." Great attention is also paid to the diner's experience, evidenced by the restaurant's "129 Cardinal Sins" (from chipped glassware to servers without a sense of humor). Recipes include ultrarare charred sea scallops with smoked sea salt; pan-roasted monkfish with truffled potato foam and red wine-brandy sauce; and wild Alaskan salmon, morels and spring vegetables in a wild mushroom pot-au-feu. A huge treat for industry insiders, fans of Le Bernardin and foodies everywhere, this book is a must-have for anyone with a passion for food." (Dec.) - *Publishers Weekly* (*Publishers Weekly*)

---

- Title: On the Line
  - Author: Christine Muhlke, Eric Ripert
  - Released: 2008-11-01
  - Language:
  - Pages: 240
  - ISBN: 1579653693
  - ISBN13: 978-1579653699
  - ASIN: 1579653693
-