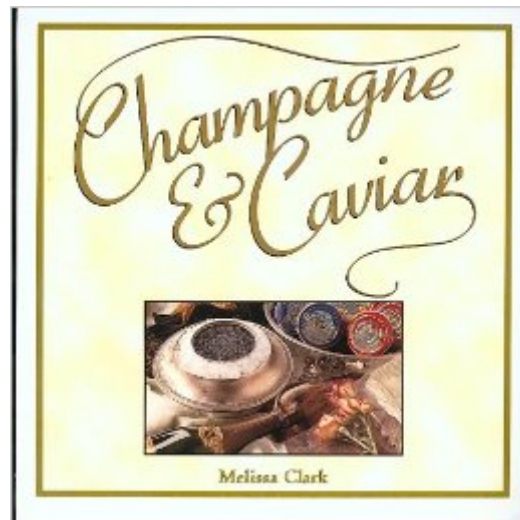


The book was found

Champagne & Caviar



Synopsis

What more delightful way to celebrate any occasion -- or no occasion, for that matter -- than with the classic pairing of two sublime tastes: champagne and caviar? Champagne's effervescence complements the delicacy of the roe, making this the perfect combination. Along with lovely photographs, a New York Times food columnist tells the story of these two unique delicacies, and reveals the secrets of just how and why they work so elegantly together

Book Information

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Average Customer Review: 3.0 out of 5 stars [See all reviews](#) (1 customer review)

Best Sellers Rank: #5,936,788 in Books (See Top 100 in Books) #82 in [Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Champagne](#) #1611 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Fish & Seafood](#) #12613 in [Books > Cookbooks, Food & Wine > Entertaining & Holidays](#)

Customer Reviews

I was curious about this book. Firstly the beautiful rich image on the cover evoked affluence and style it was tempting right from the start. Not being a great lover of Champagne and not having had the pleasure of real caviar on my palate more than once I was hopeful to learn how to get more enjoyment out of such rare pleasures. The author writes beautifully of her personal tastes and appreciation of caviar (this part is particularly well written). It kindled within me the desire to have some more and also informed me of how to get the maximum pleasure from such an expensive luxury. Anyone who doesn't even want to try caviar and does not want to appear a completely ignorant on the subject could learn enough about the taste (through the author's appreciation) to make anyone believe that he regularly dined on this noble food. Champagne is an obvious compliment for caviar and it is fitting that this vast subject is covered at the same time. An excellent book for anyone interested in the more "classy" aspects of food.

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