

COOK'S BOOKS

The latest seasonal offerings for your shelves.

Menu Design in America

This beautifully rendered collection of vintage menus takes a culinary trip down memory lane, reflecting America's historical trends in dining. With restaurant, private club and cruise line menus among its collection, it illustrates the development of haute French, German, Turkish, Southern, Asian and Italian cuisines stateside since 1861. New York's famed "21" Club offered wild boar prosciutto with figs in 1941, when it was known as Jack & Charlie's "21," and a wealth of "pizza palaces" and similar restaurants were bringing Americans saltimbocca alla romana and rollatini a la margherita by the mid-1940s. *Taschen, \$60.*