

A Very Serious Cookbook: Contra Wildair

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The first cookbook by the wunderkind New York chef duo Jeremiah Stone and Fabian von Hauske of Contra and Wildair.

This is the story of two places beloved by chefs and foodies worldwide - Lower East Side tasting-menu restaurant Contra, and its more casual sister, Wildair. The book exudes the spirit of collaboration and exploration that inspires the chefs' passionately seasonal cooking style, boundary-pushing creativity, and love of natural wine. Narratives explore how and why they developed their signature dishes - many of which are ideal for creative home cooks - and are full of their distinctive wit and personality.

A Very Serious Cookbook: Contra Wildair includes a foreword by US comedian and wine lover Eric Wareheim; 85 recipes organized into chapters: Always (mainstay, non-seasonal); Sometimes (hyper-seasonal, guest chef collaborations, international travel inspiration); Never (dishes on the menu once, not existent yet, all important); and Pantry. Photos of plated food, the restaurant, its locality, and travel bring the restaurant and its dishes to life.

Contra and Wildair have received several Best New Restaurant nods and major acclaim from the New York Times, Saveur, Bon Appetit, and Eater, among many others.

Chefs Jeremiah Stone and Fabian von Hauske, both graduates of The French Culinary Institute (now International Culinary Center), opened Contra in 2013 and Wildair in 2015. They were named Food & Wine Best New Chefs and honored in '30 Under 30' by Zagat and Forbes.

Alison Roman is a writer, cook, and the author of the cookbook Dining In.

"A witty and entertaining memento from two stellar restaurants."-Food & Wine

"There's more than just recipes on offer here: the book is full of wit and stories that'll satisfy you just as much as the food."-Epicurious

"A fun peek behind the curtain of two of the country's foremost purveyors of new romanticism."-Eater

"Learn more about the friendship between the two chefs in this playful cookbook... Good for ambitious home cooks who care about plating, and appreciate more than just recipes in a cookbook."-am New York Online

"A playful look at their food, which has a minimalistic aesthetic that belies the craft and thought behind their delicious dishes from their pommes darphin with uni to their lavender ice cream with strawberries."-Robb Report

"Great restaurants need a cookbook-cum-greatest-hits record and A Very Serious Cookbook is that for chefs Jeremiah Stone and Fabian von Hauske."-Grub Street

"The book is subversive and fun, a conversational, charmingly bickering account of the chefs' evolution as cooks and business partners... It's one of the rare restaurant cookbooks worth reading all the way through."-The New Yorker Food Newsletter

"The story of New York hot spots Contra and Wildair cleverly weaves recipes into its touching, hilarious narrative."-WSJ Magazine

"A Very Serious Cookbook is not so serious. But it is a diary of sorts of a pair of New York's best restaurants, where natural wine, friendship, and innovative recipes reign. You'll laugh, you'll reminisce about all the damn good meals you've prepared in your life, and you'll be inspired."-Esquire Online

"Jeremiah Stone and Fabian von Hauske hit list of recipes from their restaurants."-Healthyish

"There is an incredible amount of knowledge and talent in this book, written by two guys who love experimenting and finding new ways with affordable sustainable food... If you want to push boundaries in your own kitchen, this is the book for you."-The Sunday Times (Ireland)

"A light-hearted look into their cooking, with playful banter and personal anecdotes from the chefs."-TASTE podcast

"The of-the-moment cookbook... Offers a glimpse into how chefs Jeremiah Stone and Fabian von Hauske execute the casually elegant dishes at Contra and Wildair - and convinces readers that just maybe they can do it, too."-Eater

"A cookbook filled with eightyfive futuristic recipes... The book's distinctively witty style discusses the passions and creative process of two of the most innovative chefs at this present moment, Jeremiah Stone and Fabian von Hauske... Take a look into the marvellously wonderful creations they have conjured up."-The Essential Journal

"An irreverent book from some pretty serious young New York chefs."-The New York Times Book Review

"The chefs from New York City restaurants Contra and Wildair pair good ingredients with radical (but doable!) techniques. The restaurant-quality dishes that look like modern art on the plate-like radishes with seaweed butter, sumac crackers, and popcorn mousse-are remarkably easy to follow for adventurous home cooks."-Rachael Ray Every Day

Other Books

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