

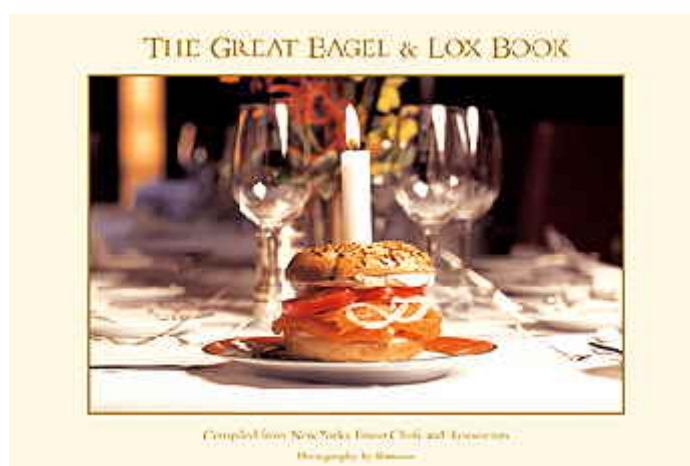
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## New York Foodies Books

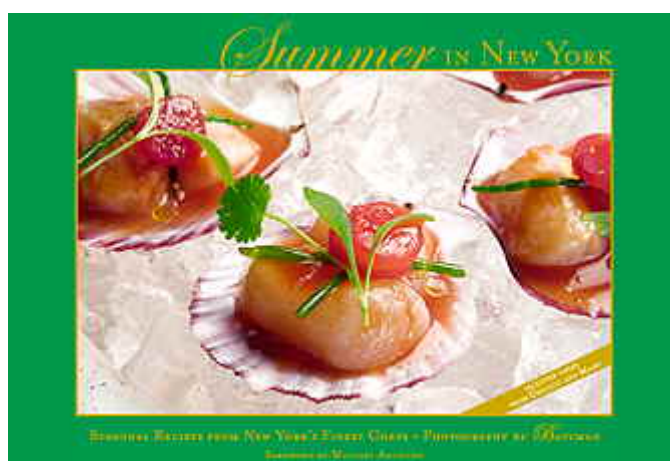


Three New York Books (***The Great Bagel & Lox Book***, ***New York Sweets***, and ***Summer in New York Seasonal Recipes***) from [Battman Studios](http://battmanstudios.com/) that will stimulate your taste buds!

For our New York edition, I wanted to find the perfect New York souvenirs that both New Yorkers and tourists would find appealing. Although the choices were many, I found three incredible books that will appeal to the senses and have the “foodies” on your gift list dreaming, as well as remain a lasting souvenir as you “cook and dine your way through New York.”



The first is a beautiful coffee table book that features a true New York tradition of bagels and lox, and is appropriately entitled ***The Great Bagel & Lox Book*** by photographer Alan “Battman” Batt, published by [Battman Studios](http://battmanstudios.com/), 2004. The book has gorgeous photographs of New York restaurants’ adaptations of their versions of bagel and lox, which are anything but traditional or ordinary.



The second book, entitled ***Summer in New York Seasonal Recipes from New York’s Finest Chefs*** by photographer Alan “Battman” Batt, from [Battman Studios](http://battmanstudios.com/) was released in July 2005, and this time, Battman has worked with New York chefs, as well as a few from Chicago and Miami thrown in for good measure, and not only tempts us with his photography, but also includes recipes from 95 chefs! A few of the chefs include Eric Ripert of Le Bernardin who tempts with his Warm Artichoke Salad with Barigoule Vinaigrette, Ari Nieminen of Water’s Edge who treats with his Herb Crusted Rack of Lamb, and Chef David Burke of davidburke & donatella who teases with his Hamachi with Green Apple, Radishes and Fisherman’s Toast.

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Whether you or someone you know enjoys cooking, love looking at exquisite culinary creations, or are looking for that perfect New York restaurant, this is a great book to have.



The third book, ***New York Sweets Desserts and Pastries from New York's Finest Chefs*** by photographer Alan "Battman" Batt, also from [Battman Studios](#), released in July 2005, features inspired sweet fantasies from 80 chefs, who tempt us with desserts with such names as Chocolate Heaven from Chef Nicholas Lee of Mr. K's, Black and White Napoleon from Tavern on the Green, Casablanca Cake from Chef Florian Bellanger of FAUCHON Paris, Strawberry Cannelloni from Chef Michael Moorhouse of Blue Hill at Stone Barns, Prunes and Chestnuts Confit, Armagnac Ice Cream, and Crunchy Walnut Tuile from Chef Pierre Garel of Alain Ducasse at the Essex House and Mango Cheesecake from Chef Surbhi Sahni of Dévi.

All three of the books are available from [Battman Studios](#) and [Barnes and Noble](#), and would make wonderful gifts or to create a lasting memory of a special trip to New York, and as an added bonus, 10% of the net proceeds from the sales of all of Battman's books is donated to [The Children's Storefront](#), a tuition-free school in Harlem. As for me, I look forward to alternately working my way through the recipes in the books as well as the dining in the New York restaurants, and then afterwards, power walking my way through Central Park.

**Battman Studios**

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[www.battmanstudios.com](http://www.battmanstudios.com)

Read more about New York in the [Destinations](#), [Restaurants](#), [Chefs' Recipes](#), [Gastronomy](#), [Arts & Antique](#), [Music Scene](#) and [Wine Cellar](#) sections.

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