



Carlos': Contemporary French Cuisine

Debbie Nieto, Carlos Nieto

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Carlos' restaurant opened in a Highland Park, Illinois, storefront on November 11, 1981, and has since been consistently recognized as the Chicago area's finest and most popular restaurant. But as owner Debbie Nieto says, "Of all our culinary achievements, I think the most important thing we've done is figured out how to make you feel comfortable in the world of top-quality food and wine."

Carlos': Contemporary French Cuisine is written with all the spirit and charm of the restaurant itself, and is true to the gracious hospitality of its owners. Carlos' offers exquisite recipes for Amuse-Bouches, Appetizers, Soups, Salads, Entrées, Carlos' Specials, Staff Meals, Desserts, and more. Carlos' also offers expert wine notes that accompany many of the dishes, provided by the restaurant's sommelier, Marcello Cancelli, highlighting Carlos' award-winning wine collection (including the Grand Award from The Wine Spectator). Recipes include Mushroom and Truffle Cappuccino; Lobster Risotto Milanese; Jicama-Melon Salad with Belgian Endive and Apple-Basil Sauce; Champagne Ginger-Carrot Soup; Lamb Gateau with Ratatouille, Wilted Spinach, and Garlic Purée; and Gingerbread Cake with Whipped Cream and Plum Coulis.

"Our own enthusiasm comes back to us from our customers. Inspired by them, Carlos and I have traveled the world to gather experiences and recipes. We've worked hard to fill these pages with simple and easy-to-follow recipes so the home cook can re-create them and feel comfortable with the world of French cooking."

-Debbie Nieto

Debbie and Carlos Nieto have been involved in the restaurant business since the early 1970s. Today, they run three successful Highland Park restaurants: Carlos', Café Central, and The Freehling Room at Ravinia. Community and charitable work are very important to the Nietos, and they participate in Share Our Strength, The Lynn Sage Cancer Research Foundation, and Lambs Farm, among others. They also participate by cooking for the Northwestern Settlement House. They live in Antioch, Illinois.

Arlene Michlin Bronstein is the coauthor of three cookbooks: Beautiful Buffets, Home Plate, and To Serve the Hungry.

Ken Bookman is a writer and editor and is the coauthor of six cookbooks, including Fifty Ways to Cook Most Everything. For eight years, he was the food editor of The Philadelphia Inquirer. He has collaborated in the production of more than two dozen books on cooking and other subjects.

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