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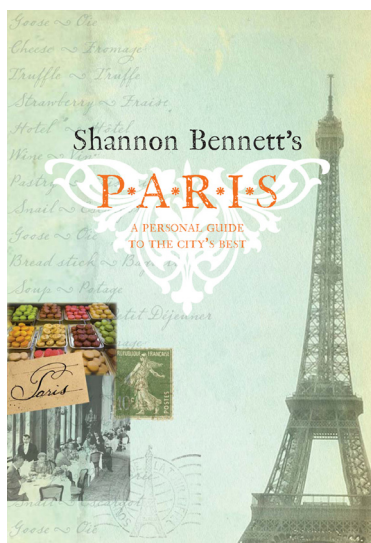
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"I hope this book will inspire you to love Paris as much as I do. It certainly is the great city of Light and Love and, most of all, of Food!" - SHANNON BENNETT

SHANNON BENNETT'S PARIS A PERSONAL GUIDE TO THE CITY'S BEST

By Shannon Bennett and Friends



MIEGUNYAH PRESS
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Shannon Bennett is
available for interview
in December

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In *Shannon Bennett's Paris: A Personal Guide to the City's Best*, the chef and owner of internationally renowned restaurant *Vue de monde* takes you on a personal tour of this beloved city, Paris.

This unique guidebook includes reviews of Shannon's favourite dining spots – from the Michelin three-star restaurants to the simple bistros, bars and brasseries, and his pick of the city's celebrated food shops with tips on the best places to buy chocolates and caviar, hundreds of different cheeses, and the best breads and butters you'll ever eat!

Plus there are recipes on how to cook more than a dozen classic Parisian dishes (with just a twist or two!).

As well as restaurants and food stores, there are also suggestions for the best Parisian hotels – from the simple and reasonably priced to the opulent and expensive. And interspersed throughout are fun and informative lists including favourite parks and museums, where to get food to take on a picnic and the best books and films set in Paris.

In his quest to share Paris's best, Shannon has not been alone. Co-conspirator and mate Scott Murray, who shares with Shannon a passionate conviction that, at its best, French food is the finest in the world, has helped out, along with other trusted friends who share their personal and informed comments.

Lavishly illustrated, this exquisite and insightful book is what you will want for planning and dreaming en route to the most romantic city in the world, Paris!

More than a guidebook, *Shannon Bennett's Paris* is a journey into a country that has inspired not only chefs, but built friendships around the world and between friends who share Shannon's passion for Paris.

Shannon Bennett's Paris will be irresistible to any Francophile or anyone with a passion for food, love, life and travel.

About the Author: Maurice Chevalier famously said, "I never eat when I can dine", words taken to heart by chef Shannon Bennett. Shannon's restaurant *Vue de monde* in Melbourne, Australia, is testament to the belief that restaurant food can be a wondrous, unforgettable experience. Without compromise, in his principles and ingredients, Shannon has fashioned his own innovative way of cooking, matching the efforts of acknowledged masters worldwide.

Shannon's dedication and pride have firmly established him as one of Australia's most exciting chefs. *Vue de monde* has been showered with countless awards including Three Hats in the 2010 Age Good Food Guide Awards and Three Stars in the 2010 Australian Gourmet Traveller Restaurant Guide. He also has two Melbourne locations for *Café Vue*, *Bistro Vue*, and a soon-to-open *Heide Café and Events*. He also has *Vue by Shannon Bennett* in Muscat, Oman.