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SHANNON BENNETT'S FRANCE A Personal Guide to Fine Dining in Regional France

by Shannon Bennett and friends

There is a story to everything about food in France – why bread should never be presented upside down or why beeswax was originally used to bake caneles de Bordeaux. [This book is] for you to discover the reasons why my friends and I think France is not only a journey of great food, but a journey of self-discovery. - Shannon Bennett

Shannon Bennett, owner-chef of internationally renowned Melbourne restaurant Vue de monde, takes you on a journey of a lifetime as he explores the country he adores: France.

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Shannon Bennett is available for interview in November.

For more information please contact **Fran Haysey** at MUP on 0438 725 251, or email fran@mup.com.au

Shannon and his friends review all of their favourites: from three-star restaurants to local bistros, from luxury hotels to rooms with a view. This unique guide includes Shannon's perfect three-day break in Monte Carlo and a movie producer's guide to Cannes, as well as a sommelier's tips on choosing the best French wines. And, of course, there are Shannon's own recipes, for everything from Goose and Foie Gras Rillettes and Salade Lyonnaise to Bouillabaisse and Gateau Basque.

Shannon Bennett's France is the perfect way to start planning a dream holiday in the country that is unsurpassed for its fine culinary experiences.

Shannon Bennett has been described as the 'enfant terrible' of Australian haute cuisine. He is the owner-chef of the acclaimed Melbourne restaurant, Vue de monde (twice winner of the Australian Restaurant of the Year) and author of two best-selling cookbooks and *Shannon Bennett's Paris* and *Shannon Bennett's New York*.

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