

El Farol: Tapas And Spanish Cuisine [Hardcover]

By James Campbell Caruso (Author)

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El Farol | James Campbell Caruso -

At the El Farol restaurant in He is the recipient of eight James Beard awards, and co-author and co-editor of three El Farol by James Campbell Caruso. ISBN-10

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M S - Tapas y Vino He is the author of Espana: Exploring the Flavors of Spain and El Farol: Tapas and Spanish Cuisine. Dinner (\$40 per person)

About Us | El Farol -

Welcome to El Farol! We are a Spanish restaurant that specializes in tapas, Your experience will be, as the Spanish say, Ah! Divino!

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About the Author. James Campbell Caruso lives in Santa Fe where he El Farol: Tapas and Spanish Cuisine by James Campbell Caruso Gibbs Smith, Publisher \$29.95

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Reviews Written by B El Farol: Tapas and Spanish Cuisine: by James Campbell 'El Farol' by Chef James Campbell Caruso contains recipes from the menu of the

James Campbell Caruso - \$0k speaking fee - -

James Campbell Caruso, explore the origins of Spanish cuisine and the different time in the kitchen at El Farol," he said. Caruso himself has been a part

El Farol: Tapas and Spanish Cuisine: James -

James Campbell Caruso is the chef and owner of La Boca restaurant in Santa Fe. He is the author of El Farol: Tapas and Spanish Cuisine and owner of La Boca, which has

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El Farol : Tapas and Spanish cuisine (Book, 2004 -

El Farol : Tapas and Spanish cuisine. [James Campbell Caruso] Home. WorldCat Home About WorldCat Help Feedback author: James Campbell Caruso; forward by David

El Farol - 34 Photos - Spanish - Santa Fe, NM - -

159 Reviews of El Farol "We ordered 12 tapas the following stood out: Artichoke, lamb, duck and seafood pasta were delicious. Cocktails at the bar were great (and