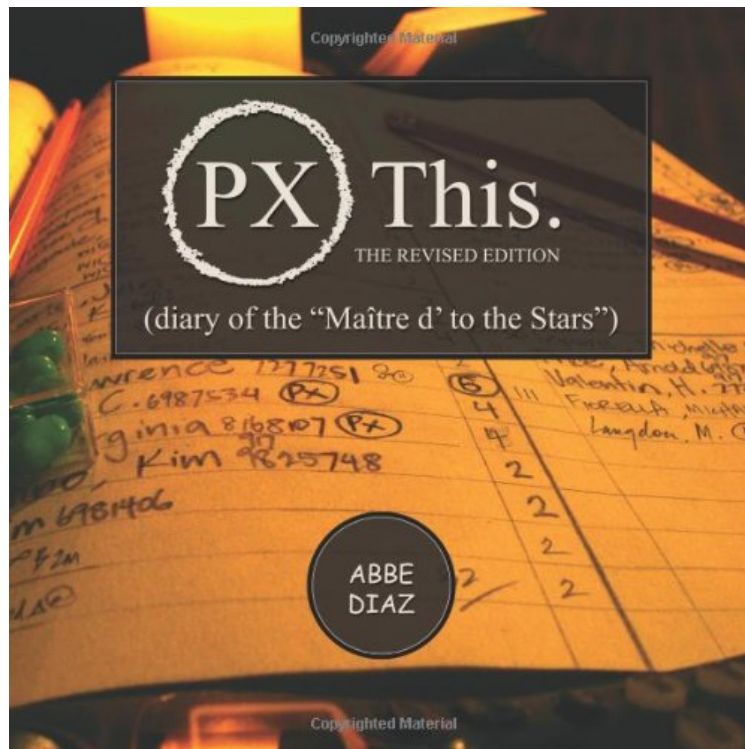


PX This. - The Revised Edition

Abbe Diaz

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Abbe Diaz : PX This. - The Revised Edition before purchasing it in order to gage whether or not it would be worth my time, and all praised PX This. - The Revised Edition:

2 of 2 people found the following review helpful. Smart, Brave FunnyBy King P.PX This is the BIBLE of the high-end New York restaurant industry. I have worked for one of the very same companies that is written about extensively in PX This, and its author is a hero for writing such a brave, smart, and insanelly funny book. As a matter of fact, right after this book was published, all current and future employees of Jean-Georges's worldwide restaurants were suddenly required to sign confidentiality agreements, and we were all **THREATENED WITH TERMINATION** if anyone so much as mentioned this book anywhere on company property. That alone should give you some idea of the incredible stories that it exposes, and that's just the tip of the iceberg! Watching this prestigious company use their influence with the media and the "foodie fans" over the years to try and squelch the unfavorable exposure within this book, has been one of the most fascinating and hysterical turn of events in the history of this industry. Aside from the wonderful satisfaction of watching my former employers squirm in fear and outrage, however, is the fact that this is one of the most hilarious, heartwarming, and inspirational stories I have ever read. As much as I loved that part of it, there is actually so much more to this book than over-hyped Jean-Georges and his Idiot Right-Hand Woman, "Loser." Believe it or not, they ultimately end up being the boring part, when you get down to the real meat of the entire story.PX This is by far one of the best, funniest, amazing, and most entertaining books I have read in my life. Can't wait to see what comes next.3 of 3 people found the following review helpful. Full of juicy gossip, revelations, inspiration, and laughs!By CandaceI completely enjoyed this savory treat of a book. Having worked in the restaurant industry myself,

it gave me an insight into the madness behind the machine. For a second, it made me want to get back in! The author does a good job bringing the reader into her world and experience, and we see all interaction mostly through her eyes and perspective. So, be ready for lots of verbal smackdowns, private thoughts, and reflections. It was refreshing to read something about the industry that isn't stuffy or overly studious, but light, funny, and meaningful. It really seems like this author learned from one of the toughest jobs on the planet and came out better for it! Who doesn't LOVE a story of survival? 1 of 1 people found the following review helpful. Loved it! By April C. I had PX This saved on my to-read list for ages because I just simply didn't have the time to leisure read. I finally bought it over winter break and LOVED it. Abbe Diaz's writing style is so easy to read and makes you feel like you're having a conversation with a friend. The book is a diary of her day-to-day occurrences, which could be boring, but Diaz makes them into one big entertaining story. The name dropping isn't obnoxious - it's just her recording what happened, and the book is an interesting insight into the restaurant industry (which I knew nothing about prior to reading her book). I was sad when I realized I was about to finish it, so I went ahead and bought the sequel too :)

PX This. (diary of the "Maître d' to the Stars"), by Abbe Diaz, is the witty, irreverent (star-studded) four-year diary of a struggling commercial-artist/fashion-designer moonlighting as a maître d' at some of Manhattan's most renowned restaurants. It is a humorous, poignant, and uniquely insightful romp through the nightly playgrounds of some of New York's (and Hollywood's) most glamorous and elite, as viewed from the front podium. You'll laugh! You'll cry! It's "the bible of the [NYC fine-dining Food and Beverage] industry."

From the Back Cover- "Restaurateur Jean-Georges Vongerichten is so annoyed by the success of his former Maitre D' Abbe Diaz's new tell-all book, he is forcing his employees to sign confidentiality agreements. They were also banned from discussing [the book] at work." - The New York Post - "Per Variety, 'Daily Show' correspondents Jason Jones and Samantha Bee have inked a deal with CBS to write and star in a sitcom about a celebrity chef and the two women who run his empire... [But] it turns out... Abbe Diaz has spent over a year shopping a treatment based on her own book... assuming the producers can find someone fierce enough to play the role of Diaz." - New York Magazine - "... [Abbe Diaz] kept a diary in which she vented all her frustration - and named names." - msn.com - "... that's YOUR book? Great... it's about time somebody wrote a book like that..." - Bobby Flay - "I liked your book. I always knew [withheld] was like that... I'm just glad it wasn't me!" - Drew Nieporent - "... [My book] will be nothing like your book..." - John deLucie, Chef/Author, The Hunger- Salman Rushdie is a "fan" of PX This by Abbe Diaz on Facebook® --pxthis.com About the Author Abbe Diaz is a freelance commercial-artist, designer/dressmaker, and restaurant consultant. She has worked in the restaurant/bar industry for nearly 25 years, with numerous stints throughout the New York dining/party scene that include: Limelight, Palladium, Tunnel, Club USA, Coffee Shop, Spy, Cafe Tabac, The Strand (Miami Beach), Mercer Kitchen, Ilo, Lotus, and Theo. She served as the opening maitre d' for The Park, Smith, and 66. She is proud to have had the opportunity to work under such nightlife arbiters as: Jean-Georges Vongerichten, Brian McNally, Jonathan Morr, Peter Gatien, Eric Goode, and Sean Macpherson. Diaz gained a B.A. in Economics from Rutgers College, Rutgers University - New Brunswick. She was further educated as a non-matriculate Design student at the Fashion Institute of Technology, in NYC, where she currently resides. - "The New York service industry's Norma Rae, Abbe Diaz... the Service Industry's Nikke Finke..." - BlackBook Magazine - "...pure unbridled crazy batshit..." - gawker.com --pxthis.com