

STEAK DINNER

Serves 2

The Bistro
hillside
WINERY

- 6 OZ STRIPLOIN (X2)
- TIGER BLUE BUTTER
- BORDELAISE SAUCE
- BRIOCHE LOAF (X1)
- FINGERLING POTATOES
- PATTY PAN SQUASH & RED ONION

VEGETABLES

PATTY PAN SQUASH
RED ONION

1. In a pan on low to medium heat, place patty pan squash face side down and cook till golden brown and hot.
2. In another pan, on low heat, add red onions and heat low and slow. Cook till caramelized.

BRIOCHE LOAF

HEAT BRIOCHE LOAF

1. Spread butter on sliced loaf and warm in 350F oven for 5-10 minutes or desired doneness.

FINGERLING POTATOES

PREPARING POTATOES

1. In a pan with butter, on medium heat, fry fingerling potatoes until golden brown on the face and season with salt and pepper.
2. Finish potatoes in the oven at 350 for 6 minutes.

BORDELAISE SAUCE

HEAT BORDELAISE SAUCE

1. Empty bag of sauce into a pot or pan. Warm on stove top.

PRO TIP: Heat unopened bag under hot running water in sink.

STEAK

6 OZ STRIPLOIN (2)

FINISH STEAKS

1. Steak have been marinated in a cherry port sauce, season with salt and pepper. When cooking, be careful as the sugars from the marinade may burn if left alone too long.
2. Grill steak or sear it in a pan to your desired doneness.
3. Allow steak to rest for 5 minutes before serving. Serve with Tiger Blue butter and Bordelaise sauce.

PRO TIP: Leave steak in bag and heat in a warm (110F) water bath for 20 minutes before grilling. This will allow the steak to evenly come to a desired internal temperature.

Optional add-on:

55 OZ
TOMAHAWK

FINISH TOMAHAWK (GRILL)

1. Seasoned and sous vide to rare. Allow steak to come up to room temperature.
2. Finish on hot grill to desired temperature (Medium rare - 125; Medium 135).
3. Allow steak to rest for 10 minutes. Serve with Tiger blue butter and Bordelaise sauce.

BISTRO
SMOKIE

REHEAT SMOKIE (OVEN OR GRILL)

1. Smokie has been fully cooked, you just need to warm it all the way throughout. In the bistro, we prefer to grill ours to perfection.

PRAWNS (X3)

1. In a pan with butter, over medium heat, set the prawns in gently.
2. Cook until pink color and remove from heat. Season with salt & pepper.

OPTIONAL METHOD: Cook on Grill until pink in color.