

# STEAK DINNER

Serves 2

The Bistro  
hillside  
WINERY

- BISTRO SALAD
- HERB ROASTED FINGERLING POTATOES
- 10 OZ STRIPLOIN (X2)
- RED PEPPERS & BEANS
- CHEESE & ONION BISCUITS (2)
- DEMI GLACE

## BISTRO SALAD

OKANAGAN GROWN MIXED GREENS  
DEHYDRATED LOCAL TOMATOES  
SUNFLOWER SEEDS  
SLICED CUCUMBER  
SHAVED WATERMELON RADISH  
CAPER VINAIGRETTE

## MIX SALAD

1. In a bowl, season mixed greens with a pinch of salt and toss with dressing.
2. Sprinkle sunflower seeds and cranberries over the top of the salad.
3. Arrange cucumber and tomato slices around the mixed greens.
4. Place watermelon radish on the crown of the salad.
5. Serve family style with serving forks

OPTIONAL METHOD: serve with dressing on the side

## GARLIC LOAF

CHEESE & ONION BISCUITS  
GARLIC BUTTER  
ROASTED GARLIC BULB

## HEAT BISCUITS & GARLIC BULB

1. Spread garlic butter on biscuits and warm in 350F oven for 5-10 minutes or desired doneness. *OPTIONAL: leave garlic butter on counter to soften and serve on the side*
2. Heat roasted garlic bulb along with bread. Give the garlic bulb a light squeeze to push the cloves up before serving on the side.

## HERB ROASTED FINGERLINGS

CHOPPED HERB PACKAGE  
BLANCHED FINGERLINGS

## REHEAT POTATOES

1. Toss potatoes together with the chopped herb package and olive oil. Season to taste with salt and pepper. *\*OPTIONAL: use any oil if you don't have olive oil.*
2. Heat in 350F oven for 10 minutes

## VEGETABLES

RED PEPPER  
BEANS

## SAUTÉ RED PEPPERS & BEANS

1. Blanch beans in a boiling pot for 3-4 minutes. Remove immediately.
2. Toss peppers and beans in olive oil. Season to taste with salt and pepper.
3. Heat pan over medium-heat. Sauté peppers until they blister. Add beans and finish sautéing for 1 more minute. Turn off heat.

OPTIONAL METHOD: Heat in 350F oven for 5-10 minutes

## DEMI GLACE

DEMI GLACE

## HEAT DEMI GLACE

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

OPTIONAL METHOD: Heat unopened bag under hot running water in sink.

## STEAK

10 OUNCE STRIPLOIN (2)

## FINISH STEAKS

1. Steak has already been sous vide cooked to 110 (rare). To finish cooking steak, you can grill it or sear it in a pan to your desired doneness. Allow steak to rest for 5 minutes before serving

OPTIONAL METHOD: 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:*

## BISTRO SMOKIE

BISTRO SMOKIE

## REHEAT SMOKIE (OVEN OR GRILL)

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