

# STEAK DINNER

Serves 2

The Bistro  
hillside  
WINERY

- 10OZ STRIPLOIN (X2)
- TIGER BLUE BUTTER
- BORDELAISE SAUCE
- BRIOCHE LOAF (X2)
- POTATO WAFFLE
- RED ONION & RED PEPPERS

## VEGETABLES

RED PEPPER  
RED ONIONS

### SAUTÉ RED PEPPERS & ONIONS

1. In a pan over medium heat, sauté red peppers and onions in olive oil until brown. Turn off heat. Season to taste with salt and pepper.

OPTIONAL METHOD: Heat in 350F oven for 10-12 minutes

## BRIOCHE LOAF

### HEAT BRIOCHE LOAF

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

## POTATO WAFFLE

### REHEAT POTATO WAFFLE

1. Heat in 350F oven for 10 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

10 OUNCE STRIPLOIN (2)

### FINISH STEAKS

1. Steak has already been sous vide cooked to 110 (rare). Allow steak to come up to room temperature.
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:*

## 50OZ 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 (X5)

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.