

CRAB AND ASPARAGUS SIRLOIN ROULADE “OSCAR” STYLE WITH ARUGULA AND TOMATO SALAD

SUMMER

Sirloin Recipe

YIELD: 4 SERVINGS



INGREDIENTS

- 4 - 6 oz. Black Angus Sirloin Steaks
- 1 lb. Asparagus (Remove Stems, Clean and Cut in Half (down the middle not lengthwise))
- 1 cup Jumbo Lump or Lump Crabmeat
- 8 pieces Sliced Bacon
- Salt to Taste
- Pepper to Taste
- 1 cup prepared Hollandaise Sauce

Ingredients for the salad:

- 4 cups loosely packed arugula
- 2 Beefsteak Tomatoes
- 2 tbsp. Extra Virgin Olive Oil
- 1 Lemon
- Salt to Taste
- Pepper to Taste

Directions for the steaks:

To prepare the sirloins, butterfly the four steaks by cutting each steak in half horizontally $\frac{3}{4}$ of the way and then proceed to pound the meat until evenly flattened. Place the crab and asparagus in the middle of the meat and roll the pounded steak to form a roulade. Next, place 2 pieces of bacon laid out flat and wrap the bacon around the roulade. Place the steaks with the bacon ends facing down (so that the bacon does not pull away in the baking process) on a sheet pan and bake in a pre-heated 400-degree oven for 15 minutes or until the steak have reached an internal temperature of 140 degrees. Allow steaks to rest for 5 minutes before serving.

Directions for the salad:

Slice the tomatoes into 4 equal portions and dress the arugula with olive oil, lemon, salt, and pepper. Top the steaks with hollandaise and serve alongside the arugula and tomato salad.



PAIRS BEST WITH A RED ZINFANDEL WITH THE RICH AND BUTTERY CRAB AND HOLLANDAISE

PUMPKIN SEED CHIMICHURRI GRILLED BLACK ANGUS SIRLOIN WITH MAPLE GLAZED SWEET POTATOES AND CHARRED BRUSSELS SPROUTS

FALL

Sirloin Recipe

YIELD: 4 SERVINGS



INGREDIENTS

- 4 - 6 oz. Black Angus Sirloin Steaks
- Salt to Taste
- Pepper to Taste
- 1 bunch Cilantro
- 1 bunch Italian Parsley
- 3 Cloves Garlic
- $\frac{1}{2}$ cup Roasted Pumpkin Seeds
- 3 tbsp. Red Wine Vinegar
- $\frac{1}{2}$ cup Vegetable Oil

Ingredients for the Sweet Potatoes:

- 1 lb. Sweet Potatoes (Peeled and Cut into wedges 8 pcs per potato)

- 2 tbsp. Vegetable Oil
- Salt to Taste
- Pepper to Taste
- Ground Cinnamon to taste
- $\frac{1}{4}$ cup Brown Sugar
- 4 tbsp. Maple Syrup

Ingredients for the Charred Brussels sprouts:

- 1 lb. Brussels Sprouts
- 2 tbsp. Vegetable Oil
- Salt to Taste
- Pepper to Taste

Directions for steaks:

Begin with making the chimichurri, add the cilantro, parsley, pumpkin seeds, and vinegar together in a blender and add the oil last while the machine is on low to incorporate the ingredients. Marinate the steak in the chimichurri for at least an hour. Proceed to grill the steak to your desired temperature and serve with the sprouts and sweet potatoes.

Directions for vegetables:

Pre-heat your oven to 350 degrees. Mix sweet potatoes with the oil, cinnamon, brown sugar and salt and pepper and place on a sheet pan. Mix the Brussels sprouts with the oil, salt and pepper and place on a sheet pan. Bake the sweet potatoes in the oven for 1 hour until softened and add the maple syrup after baking is finished. Bake the Brussels sprouts for 25 minutes or until golden brown.



PAIRS BEST WITH A MALBEC AS THE MARINADE IS DERIVED FROM ARGENTINA AS WELL AS SOME OF THE BEST MALBEC WINES

CRAB AND POTATO CRUSTED BLACK ANGUS SIRLOIN STEAKS WITH STEAK FRIES AND ROASTED CAULIFLOWER

WINTER Sirloin Recipe

YIELD: 4 SERVINGS

INGREDIENTS

- 4 - 6 oz. Black Angus Sirloin Steaks
- ¼ cup Jumbo Lump or Lump Crabmeat
- 1 tbsp. Chopped Chives
- 1 cup Prepared Mashed Potatoes (chilled)
- Salt to Taste
- Pepper to Taste

Ingredients for the Steak Fries:

- 2 large Idaho Potatoes (Cleaned and Cut into wedges 8 pcs per potato)
- 3 Cloves Garlic
- ¼ cup Worcestershire Sauce

- ¼ cup Vegetable Oil
 - Salt to Taste
 - Pepper to Taste
- Ingredients for the Cauliflower:*
- 1 lb. Cauliflower
 - ¼ cup Vegetable Oil
 - ¼ cup Roasted Red Peppers
 - 2 tbsp. Chopped Black Olives
 - Salt to Taste
 - Pepper to Taste



Directions for the steaks:

Season sirloins with salt and pepper. In a sauté pan, pan sear the sirloins on both sides for 2 minutes, then allow the meat to rest for 5 minutes. Mix the mashed potatoes (chilled) with the chopped chives and crabmeat. Top each steak with equal portions of the crab and potato mixture and bake in the 350-degree oven for 8 minutes.

Directions for the sides:

Pre-heat your oven to 350 degrees. Mix the potatoes with the oil, Worcestershire sauce, garlic, salt and pepper and place on a sheet pan. Mix the cauliflower with the oil, salt and pepper and place on a sheet pan. Bake the potatoes in the oven for 1 hour until softened. Bake the cauliflower for 25 minutes or until golden brown. Mix the cauliflower with the roasted peppers and olives.

Plate the finished steaks with the cauliflower mixture and steak fries.



PAIRS BEST WITH A FULL-BODIED CABERNET SAUVIGNON TO MATCH THE MASHED POTATO AND CRAB TOPPING FOR THE STEAK, WILL ALSO BRING THE POTATOES AND OLIVES IN THE CAULIFLOWER TOGETHER THROUGHOUT THE COURSE OF THE MEAL

GRILLED PORTOBELLO AND SIRLOIN STEAK "SANDWICHES" WITH EDAMAME AND CORN SUCCOTASH

SPRING Sirloin Recipe

YIELD: 4 SERVINGS

INGREDIENTS

- 4 - 6 oz. Black Angus Sirloin Steaks (Cut in half horizontally to create 8-3 oz. steaks)
- 8 Portobello Mushrooms (Cleaned)
- ½ cup Teriyaki Sauce
- Salt to Taste
- Pepper to Taste

Ingredients for the Succotash:

- 1 cup Shelled Edamame

- 1 cup Frozen or Fresh Corn
- ½ cup Red Bell Pepper (Diced Medium)
- ¼ bunch Fresh Thyme
- 1 cup Vegetable Broth
- ¼ cup Unsalted Butter
- Salt to Taste
- Pepper to Taste



Directions for the Steak and Mushroom "Sandwich":

Begin by marinating the steak in half the teriyaki sauce for 1 hour. Next, dress the mushrooms with the remaining teriyaki sauce and roast in a pre-heated 350-degree oven for 10 minutes, reserve at room temperature. Continue to grill the steaks to the desired temperature and assemble the steaks with the mushrooms starting with the mushroom first then the steak and so on.

Directions for the succotash:

Add the edamame, corn, red bell pepper, thyme and vegetable broth together and simmer on low, once the corn is cooked, add in the butter while stirring constantly so that it incorporates into the mixture without breaking. Serve alongside the steak sandwiches and serve with the sprouts and sweet potatoes.



PAIRS BEST WITH A ROSÉ OR BLUSH WINE TO ADD A CRISP LAYER TO COMPLIMENT THE BUTTERY SUCCOTASH AND ASIAN TONES IN THE STEAK AND MUSHROOMS