

HOW TO FIND THE BEST VALUES ON ANY WINE LIST P.76

# FOOD & WINE

FEBRUARY 2014

Easy recipes  
from Paris's  
best new  
restaurants

America's  
most incredible  
new sweets  
p. 67

CHEFS'  
FAVORITE  
STEAK  
TO COOK  
AT HOME:  
RIB EYE

## Simple NEW STEAK HOUSE RECIPES

*the beef, the sides, the wines*



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JUICY RIB EYE  
STEAKS BASTED  
WITH BUTTER  
AND GARLIC  
COVER RECIPE, P. 91

SPICY SAUTÉED  
KALE WITH  
SHREDDED  
CHEESE  
RECIPE, P. 86

BACON-  
WRAPPED  
SHRIMP  
COCKTAIL  
RECIPE, P. 82



AMERICA'S BEST NEW  
**STEAK**  
**HOUSE**  
RECIPES



The new American steak house is driven as much by chef creativity as by the cult of prime aged beef. Here, a look at this carnivorous moment—the steaks, the starters, the sides, the wines, the cocktails and the unmistakable style.

BY CHELSEA MORSE PHOTOGRAPHS BY CON POULOS

Chefs' favorite steak to cook at home: rib eye. The ones here were basted with butter and garlic (recipe, p. 91).

OPPOSITE: Carnevino in Las Vegas.

Knife from West Elm.

STEAK HOUSE

# Appetizers & Salads

**A STRONG START** Shrimp cocktail, a relish tray, an iceberg wedge: Chefs are transforming these icons by exploring not just new flavors but new textures and temperatures.

## Bacon-Wrapped Shrimp with Cocktail Sauce

Active 45 min; Total 1 hr 30 min  
Makes 6 to 8 servings

"So many places boil the shrimp into boredom when they make shrimp cocktail," says John Gorham, chef at Tasty n Alder in Portland, Oregon. For his take on the classic appetizer, he grills marinated jumbo shrimp wrapped in house-made bacon, then serves them with a horseradish-spiked sauce.

### SHRIMP

- ½ cup extra-virgin olive oil, plus more for brushing
- 2 teaspoons finely grated lemon zest
- ¼ cup fresh lemon juice
- 6 garlic cloves, thinly sliced
- 6 small jarred or dried Calabrian chiles, minced
- 20 jumbo shrimp, shelled with tails intact
- 10 slices of bacon, cut in half crosswise

### COCKTAIL SAUCE

- 1 cup ketchup
- ⅓ cup prepared white horseradish, drained
- 1 small shallot, minced
- 1 tablespoon red wine vinegar



- 1 teaspoon finely grated lemon zest

- 1½ tablespoons fresh lemon juice

- Kosher salt and freshly ground pepper

- Lemon wedges, for serving

**1. Prepare the Shrimp** In a large baking dish, whisk the ½ cup of oil with the lemon zest, lemon juice, garlic and chiles. Wrap each shrimp with a piece of bacon and add to the marinade. Cover and refrigerate for 1 hour; turn the shrimp halfway through marinating.

### 2. Make the Cocktail Sauce

In a bowl, whisk the ketchup, horseradish, shallot, vinegar, lemon zest and lemon juice. Season with salt and pepper.

**3. Light a grill or preheat a grill pan;** brush with oil. Season the shrimp lightly with salt and pepper. Grill over high heat, turning once, until the bacon is browned and the shrimp is just cooked through, 4 to 6 minutes. Transfer the shrimp to a platter and serve with the cocktail sauce and lemon wedges.

**WINE** Sparkling wines are refreshing enough to easily pair with both shrimp and grilled bacon. Try a cava from Spain like the NV German Gilabert or the NV Segura Viudas Brut Reserva.

**“A steak house can and should be just as farm-fresh and ingredient-driven as any restaurant.”**

—Marc Forgione, American Cut, NYC

RADISHES: OFF  
THE RELISH TRAY,  
ONTO THE GRILL.



GRILLED RADISHES  
WITH ROSEMARY BROWN  
BUTTER, P. 85

Platter from Terrain, salt  
dish by Alice Goldsmith,  
bowl by Mondays. OPPOSITE:  
Plate by Mondays.



### **Butter Lettuce Salad with Tomato Vinaigrette**

Active **50 min**; Total **1 hr 20 min**  
Makes **8 servings**

At Queenie's Steakhouse in Denton, Texas, chef Tim Love adds blue cheese to his roasted-tomato vinaigrette. It punches up the flavor and makes the dressing extra thick and rich.

**2 plum tomatoes, halved**

**2 medium shallots, quartered lengthwise**

**1/3 cup canola oil, plus more for brushing**

**1 tablespoon plus 2 teaspoons sherry vinegar**

**2 teaspoons Dijon mustard**

**2/3 cup crumbled blue cheese (2 1/2 ounces)**

**1/3 cup plus 1 tablespoon extra-virgin olive oil**

**Kosher salt and freshly ground pepper**

**1/2 cup pumpkin seeds**

**1 1/2 teaspoons pure chile powder, preferably guajillo**

**1/4 pound slab bacon, cut into 1/4-inch dice**

**2 medium heads butter lettuce, quartered through the cores**

**Thinly sliced onion and diced tomato, for serving**

**1.** Preheat the oven to 425°. Brush the tomatoes and shallots with canola oil. Roast on a rimmed baking sheet for about 30 minutes, until softened and browned in spots. Transfer to a blender and let cool completely. Add the vinegar and mustard

and puree until nearly smooth. Add the blue cheese and puree until smooth. With the machine on, gradually add the 1/3 cup of canola oil and 1/3 cup of olive oil until incorporated. Season the vinaigrette with salt and pepper.

**2.** In a pie plate, toss the pumpkin seeds with the remaining 1 tablespoon of olive oil and the chile powder and season with salt and pepper. Bake for about 10 minutes, until lightly browned; let cool.

**3.** In a skillet, cook the bacon over moderate heat, stirring, until browned and crisp, about 7 minutes. Transfer to paper towels to drain.

**4.** Arrange the lettuce wedges on plates and top with the pumpkin seeds, bacon, sliced onion and diced tomato. Serve with the tomato vinaigrette.

Platter by  
Alice Goldsmith.



STUFFED OLIVES:  
CHOOSE YOUR  
OWN CHEESE  
ADVENTURE.

## STEAK HOUSE

# cocktails

Bartenders are reviving classic cocktails with modern techniques and local liquors.

### Grilled Radishes with Rosemary Brown Butter

☑ PAGE 83

🕒 Total 45 min

Makes 6 to 8 servings

At Miller's Guild, his brand-new steak house in Seattle, chef Jason Wilson emphasizes whole grains and vegetables. His lovely appetizers include grilled radishes and radish greens—all tossed with fresh mint and nutty brown butter.

- 1 stick unsalted butter, softened
- 3 tablespoons heavy cream
- 1 tablespoon fresh lemon juice
- 1 teaspoon finely chopped rosemary
- Sea salt
- 3 bunches of radishes (about 2¼ pounds), 2 cups of the greens reserved
- 1 cup lightly packed mint
- Grilled rustic bread, for serving

1. In a small skillet, cook 4 tablespoons of the butter over moderate heat, swirling, until browned, 3 to 5 minutes; let cool completely.
2. In a bowl, blend the cooled brown butter with the remaining 4 tablespoons of butter and the heavy cream, lemon juice and rosemary. Season with salt.
3. Light a grill or preheat a grill pan. In a large bowl, toss the radishes with 2 tablespoons of the rosemary brown butter and season with salt. Grill on a perforated grill pan (if using a grill) over high heat, tossing occasionally, until lightly charred and crisp-tender, about 5 minutes. Return the radishes to the bowl. Add the 2 cups of radish greens and the mint;

toss well. Pile the radishes and greens on a platter and serve with grilled bread, sea salt and the remaining brown butter.

**MAKE AHEAD** The rosemary brown butter can be refrigerated for up to 3 days.

### Twice-Cooked Latkes with Shallot Cream

Total 1 hr 30 min

Makes 4 servings

At his new Manhattan steak house, American Cut, *Iron Chef* winner Marc Forgione cooks his potato latkes twice. First he bakes them; then he fries them so they're extra-crispy.

½ cup sour cream

1 tablespoon minced shallot

Kosher salt and freshly ground pepper

Two 10-ounce baking potatoes, peeled and cut into wedges

1 small onion, quartered  
1 large egg, lightly beaten  
1 large egg yolk

2 tablespoons unsalted butter, melted  
2½ tablespoons cornstarch  
Vegetable oil, for frying

1 large sweet onion, halved and thinly sliced  
Snipped chives, for garnish

1. In a small bowl, whisk the sour cream with the shallot and season with salt and pepper. Cover and refrigerate the shallot cream until chilled, about 30 minutes.
2. Preheat the oven to 325°. In a food processor, shred the potatoes and the small onion.

### New-Fangled Old-Fashioned

At New York's American Cut, bartenders first fill the glasses for their old-fashioned with the aromatic smoke from a scorched maple plank.

### Cocktails for a Crowd

Classic cocktails like Manhattans, Negronis and Boulevardiers are served in bottles for up to five people to share at Portland, Oregon's Tasty n Alder.

### Locavore Liquors

Atsby vermouth, distilled near the southern tip of Manhattan, and Brooklyn-made Greenhook Gin shake up the Local martini at Costata in New York.

### Barrel-Aged Spirits

Barrel-aged gin from local distillery Batch 206 lends a woody note to the gimlet at Miller's Guild in Seattle.

### Olives with a Twist

Guests choose either pepper Jack or Maytag blue cheese to stuff the olives garnishing Boston Chops' martinis.

- Transfer to a strainer set over a bowl and season with 1 tablespoon of salt. Let stand for 5 minutes, then squeeze dry in a kitchen towel. Pour off the liquid in the bowl and add the potatoes and onion. Stir in the egg, egg yolk, butter and cornstarch.
3. Scoop ⅓-cup mounds of the potatoes onto a parchment paper-lined baking sheet and flatten them to ¼ inch thick. Bake for about 15 minutes, until just set. Let cool. Reduce the oven temperature to 200°.
  4. In a large saucepan, heat 1½ inches of oil to 350°. Working in batches, fry the sweet onion slices until golden,

about 4 minutes. Using a slotted spoon, transfer the onions to a paper towel-lined baking sheet to drain; keep warm in the oven.

5. Reheat the oil to 350°. Working in batches, fry the latkes, turning occasionally, until browned and crisp, about 4 minutes. Transfer the latkes to a platter and garnish with snipped chives. Serve with the fried onions and shallot cream.


**MAKE AHEAD** The baked latkes can be refrigerated overnight. Let return to room temperature before frying.

STEAK HOUSE

# Side Dishes

**AN EXTRA BOOST** These dishes all have a flourish, from chile-lemon kale salad to twice-baked potatoes garnished with fried potato skins.

## Spicy Sautéed Kale with Shredded Cheese

 Total **40 min**  
Makes **4 to 6 servings**

This simple kale dish, dotted with red chiles, doused with lemon juice and topped with *ricotta salata*, is one of Isaac Becker's favorite recipes at Burch Steak in Minneapolis.

- ¼ cup extra-virgin olive oil**
- 4 garlic cloves, thinly sliced**
- 1 Fresno chile—halved, seeded and thinly sliced**
- ¼ teaspoon crushed red pepper**
- 2½ pounds Tuscan kale, stems discarded and leaves coarsely chopped**
- 2 tablespoons fresh lemon juice**
- Kosher salt**
- Shredded *ricotta salata* cheese, for serving**

In a deep skillet, heat the oil. Add the garlic, chile and crushed pepper and cook over moderately high heat, stirring, until fragrant, 1 minute. Add the kale in large handfuls; let wilt slightly before adding more. Cook, tossing, until the kale is barely tender, 3 to 5 minutes. Stir in the lemon juice; season with salt. Transfer to a platter, sprinkle with cheese and serve.



OVER-THE-TOP  
BAKED POTATOES:  
GRAVY, CHEESE,  
BACON INSIDE.



## Poutine-Style Twice-Baked Potatoes

Active **1 hr**; Total **2 hr 30 min**  
Makes **6 servings**

At Boston Chops, Christopher Coombs takes inspiration from the Canadian french fry classic *poutine*, topping stuffed baked potatoes with rich gravy, melted mozzarella and bits of crisp bacon. He makes it even more indulgent by adding a fried-potato-skin garnish.

### GRAVY

- 2 tablespoons unsalted butter**
- 2 tablespoons all-purpose flour**
- 2 cups chicken stock or low-sodium broth**
- 1 tablespoon veal demiglace (optional)**
- ½ teaspoon finely chopped sage**
- ½ teaspoon finely chopped thyme**
- 1 tablespoon fresh lemon juice**
- 1 tablespoon heavy cream**  
**Kosher salt and freshly ground black pepper**

### STUFFED POTATOES

- 6 baked potatoes (about ½ pound each)**
- 6 tablespoons unsalted butter, cubed and chilled**
- 1 cup milk, warmed**
- ½ cup sour cream**
- 3 ounces freshly grated Parmigiano-Reggiano cheese (1 cup)**

- 1 tablespoon Dijon mustard**
- Pinch of cayenne pepper**

- ⅓ cup chopped chives**

**Kosher salt and freshly ground black pepper**

**Vegetable oil, for frying**

- 6 ounces thick-sliced bacon, cut crosswise ½ inch thick**

- 1 cup shredded mozzarella cheese**

**Sour cream, thinly sliced scallions, parsley leaves and celery leaves, for garnish**

**1. Make the Gravy** In a small saucepan, melt the butter. Add the flour and cook over moderate heat, stirring, until deep golden brown, about 5 minutes. Add the stock, demiglace, sage and thyme and cook until thickened to a gravy-like consistency, 15 to 20 minutes. Stir in the lemon juice and heavy cream and season with salt and black pepper. Keep warm.

**2. Prepare the Stuffed Potatoes** Cut one ½-inch-wide strip off the top of each baked potato and reserve. Scoop the potato flesh into a large bowl. Place the potato shells on a baking sheet. Using a ricer, mash the potato flesh with the butter into another large bowl; add the warm milk and mix until blended. Stir in the sour cream, Parmigiano, mustard, cayenne and chives and season with salt and pepper.

**3.** In a small saucepan, heat the vegetable oil to 350°.

Scrape the flesh off the reserved ½-inch strips of the potato tops. Cut the skins into wedges and fry until golden and crisp, about 2 minutes. Drain the skins on a paper towel-lined plate.

**4.** Preheat the oven to 450°. In a small nonstick skillet, cook the bacon over moderate heat, stirring occasionally, until golden and crisp, 5 to 7 minutes. Drain the bacon on paper towels.

**5.** Spoon about ⅔ cup of the mashed potato mixture into each potato shell and make a well in the center. Bake for about 20 minutes, until heated through and golden on top. Spoon some gravy into the well of each potato, then top with the shredded mozzarella. Bake the potatoes for about 5 minutes, until the cheese is melted. Transfer the potatoes to a serving platter and top with the bacon. Garnish with sour cream, scallions, parsley and celery leaves and the crispy potato skins.

**MAKE AHEAD** The gravy can be made up to 3 days ahead and kept covered in the refrigerator.

# Wine

THESE 10 WINES ARE THE BEST SELLERS ON TOP STEAK HOUSE WINE LISTS:

- 1**  
**SILVER OAK CABERNET SAUVIGNON**
- 2**  
**JORDAN CABERNET SAUVIGNON**
- 3**  
**CAYMUS CABERNET SAUVIGNON**
- 4**  
**FRANK FAMILY CABERNET SAUVIGNON**
- 5**  
**STAG'S LEAP WINE CELLARS ARTEMIS CABERNET SAUVIGNON**
- 6**  
**NICKEL & NICKEL CABERNET SAUVIGNON**
- 7**  
**BELLE GLOS PINOT NOIR**
- 8**  
**VOLKER EISELE FAMILY ESTATE CABERNET SAUVIGNON**
- 9**  
**LA CREMA PINOT NOIR**
- 10**  
**DUCKHORN DECOY RED BLEND**

## Salt + Pepper Style

- 1. Lostine pepper or salt mills, \$218 for small, \$248 for large; [minam.com](http://minam.com).**
- 2. David Mellor pepper grinder, \$60; [canoconline.net](http://canoconline.net).**
- 3. Menu bottle grinder, \$50; [shophorne.com](http://shophorne.com).**
- 4. Vipp pepper mill, \$189 for salt and pepper set; [vipp.com](http://vipp.com).**



CREAMED SPINACH  
TRANSFORMED BY  
MAGIC SALT.

Extra-creamy  
spinach with salted  
herbs: a brilliant idea  
from New York City's  
M. Wells Steakhouse.  
*Pan by Saikai from  
Tortoise General  
Store, kitchen towel  
by Fog Linen.*



## Creamed Spinach with Montreal Salted Herbs

Active **1 hr 15 min**;  
Total **1 hr 40 min**  
Makes **6 to 8 servings**

At his new M. Wells Steakhouse, in Long Island City, New York, Canadian-born chef Hugue Dufour has reimagined the American steak house. To reinvent classics like creamed spinach, he uses seaweed-like sea spinach (this recipe calls for regular spinach). He also flavors the dish with salted herbs, a Montreal condiment that is very easy to re-create at home. It's great on everything, from steak to roast poultry, fish and vegetables.

- 4 tablespoons unsalted butter, plus more for greasing**
- 2 tablespoons extra-virgin olive oil**
- 2½ pounds trimmed spinach (not baby spinach)**
- 4 shallots, finely chopped (1 cup)**
- 1 cup dry white wine**
- 2 cups heavy cream**
- 2 teaspoons Salted Herbs (recipe follows)**
- Freshly ground pepper**

**1.** Preheat the oven to 425°. In a large saucepan, melt 2 tablespoons of the butter in 1 tablespoon of the olive oil. Add the spinach in large handfuls, letting each batch wilt slightly before adding more. Cook the spinach over high heat, stirring occasionally, until wilted, about 7 minutes. Transfer the spinach to a strainer set over a large bowl to drain. Let the cooked spinach cool slightly, then squeeze out all of the excess water from the leaves.

**2.** Wipe out the saucepan, then use it to melt the remaining 2 tablespoons of butter in the remaining 1 tablespoon of olive oil. Add the shallots and cook over moderately high heat, stirring, until softened, about 3 minutes. Add the white wine and cook, stirring, until absorbed, about 3 minutes. Add the heavy cream and bring just to a boil. Simmer over moderate heat, stirring occasionally, until reduced by half, about 7 minutes. Stir in the Salted Herbs and season lightly with pepper.

**3.** Fold the spinach into the cream sauce and scrape the mixture into a buttered 1½-quart baking dish. Bake the creamed spinach for about 15 minutes, until bubbling and the sauce is thickened. Let stand for 5 minutes before serving.

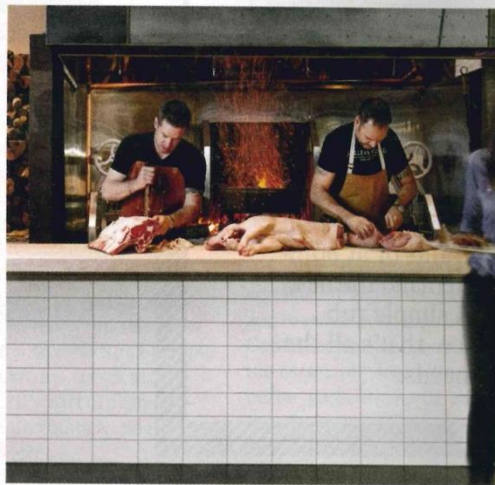
### Salted Herbs

Total **25 min plus overnight marinating**  
Makes **About 1½ cups**

- 1 medium carrot, coarsely chopped**
- 1 small parsnip, coarsely chopped**
- 1 celery rib, coarsely chopped**
- ½ medium onion, coarsely chopped**
- 1 cup packed parsley leaves**
- 1 cup snipped chives**
- 1 cup packed spinach (not baby spinach)**
- ½ cup coarse sea salt**

In a food processor, combine the chopped carrot, parsnip, celery and onion. Pulse the vegetables until finely chopped. Add the parsley, chives and spinach and pulse until the mixture is very finely minced. Transfer to a bowl and stir in the salt. Cover and refrigerate the salted herbs at least overnight and up to 1 month in an airtight jar.

*continued on p. 91*



## New STEAK HOUSES

### MILLER'S GUILD, SEATTLE

The nine-foot-long wood-burning grill cooks whole vegetables as well as bone-in steaks at Jason Wilson's new restaurant, above. 620 Stewart St.; [hotelmakseattle.com](http://hotelmakseattle.com).

### BOSTON CHOPS, BOSTON

Christopher Coombs cooks his steaks sous vide, finishing them in cast iron. 1375 Washington St.; [bostonchops.com](http://bostonchops.com).

### AMERICAN CUT, NEW YORK CITY

The Art Deco interiors and gigantic steaks at Marc Forgione's new restaurant evoke an old-school boys' club. 363 Greenwich St.; [americancutsteakhouse.com](http://americancutsteakhouse.com).

### COSTATA, NEW YORK CITY

Fresh pasta and stellar *crudos* complement 40-day dry-aged Black Angus steaks. 206 Spring St.; [costatanyc.com](http://costatanyc.com).

### M. WELLS STEAKHOUSE, LONG ISLAND CITY, NY

Canadian chef Hugue Dufour rethinks the American steak house with foie gras gnocchi and creamed sea spinach. 43-15 Crescent St.; [magasinwells.com](http://magasinwells.com).

### NEXT, CHICAGO

Through April, F&W Chef-in-Residence Grant Achatz serves a classic steak house-themed menu at his tickets-only spot. 953 W. Fulton Mkt.; [nextrestaurant.com](http://nextrestaurant.com).

### BURCH STEAK, MINNEAPOLIS

The menu lists 20 different steaks, from Niman Ranch sirloin to Japanese Wagyu. Diners can order smaller portions to mix and match. 1933 Colfax Ave. S.; [burchrestaurant.com](http://burchrestaurant.com).

### QUEENIE'S STEAKHOUSE, DENTON, TX

At his newest outpost, grill master Tim Love celebrates bold Southwestern flavors and both wet- and dry-aged beef. 115 E. Hickory St.; [queeniesteakhouse.com](http://queeniesteakhouse.com).

### TASTY N ALDER, PORTLAND, OR

Pacific Northwest grass-fed beef is the focus at this new steak house. 580 SW 12th Ave.; [tastyntasty.com](http://tastyntasty.com).

## STEAK HOUSE

# Steaks

**QUALITY MEATS** Whether they're grilling at their restaurants or at home, chefs demand the best beef. A simple rub or sauce—that's all the meat needs.

### MEAT AGING

## The Great Debate

### Dry Aging

Meat hangs in a dry room for a period ranging from days to months. As moisture evaporates and enzymes break down muscle fibers, deep flavors develop.

**“I like stronger flavored things, and a nice dry-aged piece of steak can have a cheese-like quality, a funk that I really like.”**

—MARC FORGIONE

### Wet Aging

Steaks are sealed in airtight bags, marinating in their own juices.

**“When you dry-age a steak, what you're losing is the blood. But blood is flavor. It's succulence and moisture, and it adds a really wonderful flavor.”**

—CHRISTOPHER COOMBS

### No Aging

Surprisingly, one of America's most exacting chefs is a proponent of unaged steaks.

**“I want my steak to taste like steak, to have that minerality of the blood and flavor of the animal, not a fermented quality.”**

—GRANT ACHATZ

RUB RIB EYES  
WITH SPICES:  
NO SAUCE  
NECESSARY.



### Pepper-and-Spice-Rubbed Rib Eye Steaks

Active **30 min**; Total **1 hr 45 min**  
Makes **4 servings**

Forgione enhances the flavor of this rib eye by letting the spice-rubbed meat stand at room temperature before searing it in a skillet till it's charred. "I don't garnish it with sauces or anything else. I want to taste the steak," he says.

- ¼ cup coarsely ground pepper**
- 2 tablespoons ground coriander**
- 1½ teaspoons light brown sugar**
- ½ teaspoons sweet paprika**
- 1 teaspoon dry mustard powder**
- 1 teaspoon onion powder**
- 1 teaspoon garlic powder**
- Two 1¼-pound, bone-in rib eye steaks**
- Kosher salt**
- 2 tablespoons canola oil**

**1.** In a bowl, whisk together everything except the steaks, salt and oil. Rub 1 tablespoon of the spice mix on each side of the steaks and let stand at room temperature for 1 hour.

**2.** Season the steaks with salt. In a large cast-iron skillet, heat the oil until shimmering. Add the steaks and cook over moderate heat, turning once, until medium-rare, 6 to 7 minutes per side. Transfer the steaks to a cutting board and let rest for 10 minutes. Cut the steak off the bone, slice across the grain and serve.

**MAKE AHEAD** The spice rub can be stored in an airtight container for up to 1 month.

**WINE** Spicy California Syrah is a natural with these peppery steaks. Pour the 2011 Beckmen Vineyards or the 2011 Cambria Tepusquet, both from Santa Barbara.

### Butter-Basted Rib Eye Steaks

**COVER & PAGE 81**  
Active **25 min**; Total **1 hr 10 min**  
Makes **4 servings**

"I have a little over 1,000 cookbooks at my house, and I think I've read them all," says Coombs. His fantastic steak recipe is based on one from the celebrated French chef Alain Ducasse: As the meat cooks on top of the stove, it's basted with a mixture of foamy butter, thyme sprigs and garlic. "It's sort of prime ribesque, and quite wonderful," says Coombs.

**Two 1¼-pound, bone-in rib eye steaks**

**Kosher salt and freshly ground pepper**

- 2 tablespoons canola oil**
- 4 tablespoons unsalted butter**
- 4 thyme sprigs**
- 3 garlic cloves**
- 1 rosemary sprig**

**1.** Season the rib eye steaks all over with salt and freshly ground pepper. Let the meat stand at room temperature for 30 minutes.

**2.** In a large cast-iron skillet, heat the canola oil until shimmering. Add the steaks and cook over high heat until crusty on the bottom, about 5 minutes. Turn the steaks and add the butter, thyme, garlic and rosemary to the skillet. Cook over high heat, basting the steaks with the melted butter, garlic and herbs, until the steaks are medium-rare, 5 to 7 minutes longer. Transfer the steaks to a cutting board and let rest for 10 minutes. Cut the steaks off the bone, then slice the meat across the grain and serve.

**WINE** Pair boldly tannic Cabernet Sauvignon with these indulgent rib eyes, like the 2011 Beaulieu Vineyard Rutherford or the 2011 Twenty Rows.

## Iconic STEAK HOUSES

### KEENS, NEW YORK CITY

Open since 1885, Keens is beloved for its 26-ounce mutton chop with house-made mint jelly. 72 W. 36th St.; keens.com.

### PETER LUGER STEAK HOUSE, BROOKLYN

Famously gruff waitstaff serve dry-aged steaks at this classic spot. 178 Broadway; peterluger.com.

### ST. ELMO STEAK HOUSE, INDIANAPOLIS

Visiting celebs and race-car drivers love this saloon's chopped steak with blue cheese. 127 S. Illinois St.; stelmos.com.

### RUTH'S CHRIS STEAK HOUSE

Each of the 130-plus locations cooks its steaks in an 1,800° broiler designed by the founder, Ruth Fertel. ruthschris.com.

### GIBSONS BAR & STEAKHOUSE, CHICAGO

Huge steaks come from sustainably raised Midwestern Black Angus beef. Multiple locations; gibsonssteakhouse.com.

### MORTON'S THE STEAKHOUSE

This Chicago-based empire has relied on the same beef purveyors since opening in 1978. Multiple locations; mortons.com.

### PAPPAS BROS., HOUSTON AND DALLAS

The 2,300-plus-bottle wine cellar offers pairings for dishes like filet mignon with crab. Multiple locations; pappasbros.com.

### CARNEVINO, LAS VEGAS

The dry-aged organic beef at this modern icon is a chef favorite. 3325 Las Vegas Blvd. S.; carnevino.com.

### CUT, BEVERLY HILLS AND LAS VEGAS

You can compare sirloin from around the world on the beef tasting menu. Multiple locations; wolfgangpuck.com.

### HOUSE OF PRIME RIB, SAN FRANCISCO

The no-frills menu is simple: five different cuts of prime rib. 1906 Van Ness Ave.; houseofprimerib.net.

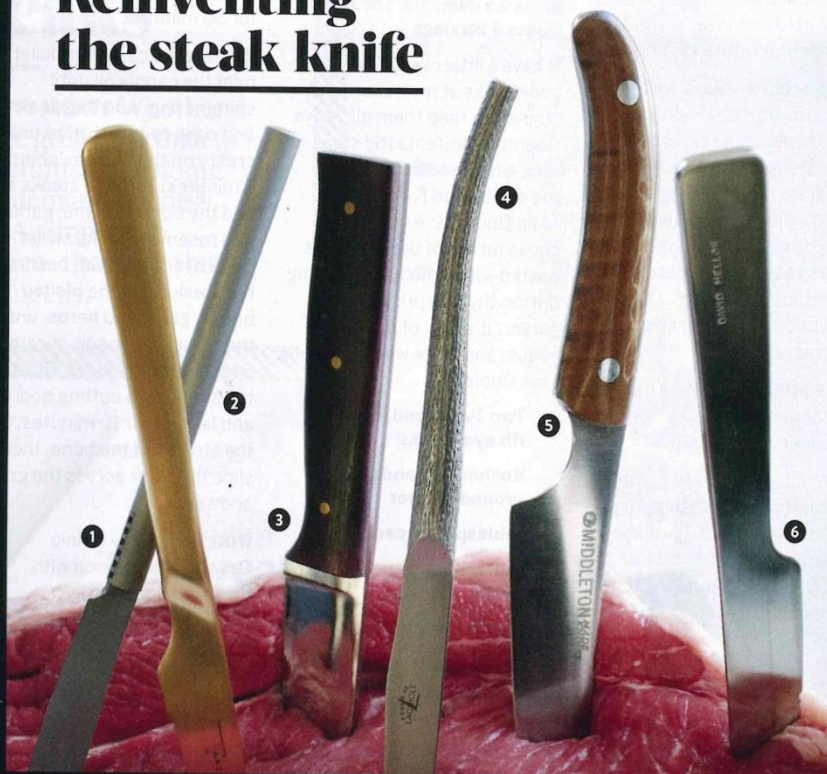


Peter Luger, Brooklyn



Keens, New York City

## Reinventing the steak knife



1 Berti 1400s steak knife, \$310 for set of 6; didriks.com. 2 Adam gold matte steak knife, \$40 each; tableartonline.com. 3 Serenity Norwegian based steak knife, \$200 each; serenityknives.com. 4 Forge de Laguiole Philippe Starck log table knife, \$580 for set of 4; tableartonline.com. 5 Middleton Made Knives steak knife, \$600 for set of 6; middletonmadeknives.com. 6 David Mellor London stainless steel steak knife, \$28 each; didriks.com.

### Grilled Strip Steaks with Onion Wedges

**Total 35 min**  
Makes 4 servings

Love's steak is especially good because it can be made ahead. Cook the meat just to medium-rare; then let it rest. Before serving, put it back on the grill until the surface is hot.

**Two 12- to 14-ounce New York strip steaks, about 1¼ inches thick, at room temperature for 30 minutes**

**Canola oil, for brushing**

**Kosher salt and freshly ground pepper**

**1 white onion, cut into 8 wedges through the core**

1. Light a grill or preheat a grill pan. Brush the steaks and onion wedges with oil and season with salt and pepper. Using tongs, rub 1 of the onion wedges all over the grate or grill pan. Add the steaks and remaining onion wedges to the grill, cover and cook over moderately high heat, turning once, until the steaks are just medium-rare and the onion is tender, 6 to 7 minutes total. Transfer the steaks and onion to a cutting board and let rest for at least 10 minutes.

2. Return the steaks to the grill and cook, turning once, until the surfaces are just hot, about 2 minutes total. Transfer the strip steaks to the

cutting board, slice them across the grain and serve with the grilled onions.

**WINE** Not-too-tannic Merlot softens the bitter edge of charred steaks. Try one from Washington state, like the 2011 Januik or the 2012 Nelms Road.

### Flat Iron Steaks with Blue Cheese Butter

**Total 40 min**  
Makes 4 to 6 servings

Gorham makes this delicious steak recipe at home. The key is the seasoned butter, which he brushes on the steak and serves alongside. It's spiked with sweet tarragon and shallot, as well as Gorgonzola.

**1 stick unsalted butter, softened**

**¼ pound Gorgonzola Dolce, at room temperature**

**2 tablespoons minced shallot**

**1 tablespoon finely chopped tarragon**

**Dash of Worcestershire sauce**

**Kosher salt and freshly ground pepper**

**Two 1- to 1¼-pound beef flat iron steaks**

**Canola oil, for brushing**

1. In a small bowl, blend the butter with the Gorgonzola cheese, minced shallot, chopped tarragon and Worcestershire sauce. Season the blue cheese butter with salt and pepper.

2. Light a grill or preheat a grill pan. Brush the flat iron steaks with canola oil and season with salt and pepper. Grill the steaks over high heat until they are lightly charred on the bottoms, about 4 minutes. Turn the steaks, brush with 1 tablespoon of the blue cheese butter and grill until medium-rare, 3 to 4 minutes more. Let the grilled steaks rest on a cutting board for 10 minutes. Thinly slice the steaks across the grain and serve with the remaining blue cheese butter on the side.

**MAKE AHEAD** The blue cheese butter can be refrigerated for up to 2 days. Let return to room temperature before serving.

**WINE** Fruit-forward Malbec (from the steak-loving country of Argentina) is terrific with beef. Try the 2012 Gascón or the 2011 Renacer Punto Final.

This juicy strip steak is great for parties: Cook to medium-rare, then let it rest. Reheat just before serving.

Plate by Sarah Cihat from Horne, flatware from TableArt.

**RUBBING THE GRILL WITH RAW ONION ADDS FLAVOR TO STEAK.**



### Five-Herb Salsa Verde

🕒 Total 20 min; Makes 1 cup

Gorham serves this fennel-frond-spiked sauce with chicken, fish and pasta, as well as with steak. He likes the salsa without any vinegar: "That big, green flavor is what defines it," he says.

- ¾ cup extra-virgin olive oil
- 3 tablespoons minced flat-leaf parsley
- 3 tablespoons minced mint
- 3 tablespoons minced tarragon
- 2 tablespoons minced chives
- 2 tablespoons minced fennel fronds or dill
- 1 small shallot, minced
- 1 tablespoon capers, rinsed and finely chopped
- 1 tablespoon red wine vinegar (optional)

Kosher salt

In a medium bowl, whisk together all of the ingredients and season with salt.

**MAKE AHEAD** The salsa verde can be refrigerated overnight. Bring to room temperature before serving.

**“Get the pan as hot as you can, then get it twice as hot. When you put a cold steak in a pan that’s not hot enough, you’ll just have gray steak.”**

—Grant Achatz



### Minute Steak Stacks with Herbed Anchovy Butter

🕒 Total 30 min  
Makes 2 servings

Dufour is expert at adapting classic dishes. In this ode to minute steaks, he pounds top round steaks thin, then quickly cooks and serves them in a stack, sandwiched with pats of anchovy-herb butter.

- 2 tablespoons chopped anchovy fillets in oil, drained
  - 1 shallot, minced
  - 2 tablespoons red wine vinegar
  - 1 stick unsalted butter, at room temperature
  - ¾ cup equal parts chopped parsley, tarragon and chives
  - ½ teaspoon coarsely ground pepper
  - 2 tablespoons canola oil
- 12 to 16 ounces top round—sliced crosswise into

4 slices, each slice pounded to a ¼-inch thickness

Montreal steak spice, for seasoning (see Note)

1. In a skillet, combine the anchovies, shallot and vinegar. Cook over moderate heat, stirring, until the anchovies break down and the vinegar has evaporated, about 5 minutes. Mash the anchovies with a wooden spoon. Transfer the mixture to a small bowl and let cool to room temperature. Add the butter, herbs and pepper and mix well. Scrape the butter onto a sheet of parchment paper and roll into a log or pack into an airtight container.
2. In a large cast-iron skillet, heat the canola oil until smoking. Season the steaks on both sides with the Montreal steak spice. Working in 2 batches, sear the

steaks over high heat for 30 to 40 seconds per side until well browned outside but rare. Transfer the steaks to a rack set over a baking sheet.

3. On a serving plate, stack the steak slices with a big pat of the anchovy butter between each slice. Top with a big pat of butter and serve immediately, dividing the stack at the table.

**NOTE** Montreal steak spice, which includes garlic, coriander and cayenne, is based on the spices used in Montreal smoked meat. It's available at supermarkets.

**MAKE AHEAD** The anchovy butter can be refrigerated for 3 days or frozen for 1 month.

**WINE** There are great values to be found in Bordeaux's Haut Médoc region. The Cabernet Sauvignon-based wines are superb with this dish. Try the 2011 Peyredon Lagravette or the 2010 Château Meyre.



## STEAK HOUSE

# Desserts

**THE LAST COURSE** New takes on classic desserts like cheesecake, Sacher torte and red velvet cake are elegant without being overly heavy.

ROASTED BEETS:  
THE SURPRISE  
INGREDIENT IN  
THIS CAKE.

### Red Velvet Beet Cake with Crème Fraîche Icing

Active 1 hr 20 min;  
Total 2 hr 40 min plus cooling  
Makes 12 to 16 servings

At M. Wells Steakhouse, pastry chef Bethany Costello eschews red food coloring in favor of beet puree for her take on red velvet cake. The puree keeps the layers nicely moist and tender.

#### CAKE

- 1 pound medium beets
- ½ cup plus 2 tablespoons whole milk
- 6 tablespoons unsalted butter
- 2 cups plus 2 tablespoons all-purpose flour
- ½ cup Dutch-process cocoa powder
- 1¼ teaspoons salt
- 10 large eggs
- ¾ cup plus 3 tablespoons granulated sugar
- ¾ cup plus 3 tablespoons light brown sugar

#### ICING

- 2 sticks unsalted butter
- 2 cups crème fraîche
- 2 pounds confectioners' sugar (8 cups), sifted
- 2 teaspoons vanilla extract
- 4 ounces cream cheese, cut into tablespoons

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Guests choose the size of their slice (or order the whole cake for the table) from the handmade-dessert cart at M. Wells Steakhouse. OPPOSITE: Minute Steak Stacks. OPPOSITE: Plate by Match, steak knife by Berti from Horne.

**ROAST PORK continued**

**1.** Preheat the oven to 400°. In a large ovenproof skillet, melt 1 tablespoon of the butter in 1 tablespoon of the olive oil. Season the pork roast all over with salt and pepper. Add the pork, thyme sprigs and garlic cloves to the skillet. Cook over moderate heat, turning occasionally, until the pork is browned on all sides, about 10 minutes. Transfer the skillet to the oven and roast the pork for about 1 hour, turning the meat and basting it with the pan juices every 15 minutes, until an instant-read thermometer inserted in the thickest part of the meat registers 165°. Transfer the pork to a rack set over a baking sheet and let rest for 30 minutes.

**2.** Meanwhile, in a large saucepan, melt 2 tablespoons of the butter in 1 tablespoon of the olive oil. Add the onions and cook over moderately low heat, stirring occasionally, until they are very soft but not browned, about 30 minutes. Add the buttermilk, bring to a simmer and cook, stirring occasionally, until the liquid is reduced and the onions are very tender, about 20 minutes. Transfer the onion-buttermilk mixture to a blender and add 4 tablespoons of the butter. Puree the mixture until very smooth and season with salt and pepper.

**3.** In a large skillet, melt 2 tablespoons of the butter. Arrange 6 of the endive halves cut side down in the skillet and season with salt and pepper. Cook over moderately high heat, turning, until nicely browned on both sides and crisp-tender, about 5 minutes. Repeat with the remaining 2 tablespoons of butter and endive halves.

**4.** In a medium bowl, combine the sliced raw endive with the halved olives, lemon juice and the remaining 2 tablespoons of olive oil and season with salt and pepper. Toss the endive to coat with the dressing.

**5.** Transfer the pork roast to a cutting board. Remove the strings and discard. Cut the meat crosswise into 4 thick slices. Spread the onion puree on plates. Arrange the endive halves on the puree and set a slice of pork on top. Scatter the endive salad over all and serve.

**MAKE AHEAD** The onion puree can be refrigerated for up to 2 days.

**WINE** Fruity, medium-bodied red wines, like Côtes du Rhône, are a good pick for meat dishes that incorporate raw vegetables. Pour the 2010 Féraud-Brunel or the 2011 J.L. Chave Mon Coeur. ●

**RED VELVET CAKE continued**

**1. Make the Cake** Preheat the oven to 350°. Wrap the beets in foil and bake for about 1 hour, until tender. Let cool slightly.

**2.** Peel the roasted beets and cut them into chunks. Transfer to a food processor and let cool completely. Puree until smooth. Measure out 1½ cups of the puree; reserve any remaining beet puree for another use.

**3.** In a medium saucepan, bring the milk just to a boil with the butter. Remove from the heat. Whisk in the 1½ cups of beet puree. In a medium bowl, sift the flour with the cocoa powder and salt.

**4.** Line a large rimmed baking sheet with parchment paper, allowing 1 inch of overhang on the two long sides. Add the eggs and the granulated and brown sugars to the bowl of a stand mixer. Set the bowl 2 inches above a saucepan of simmering water and beat until smooth and the sugars dissolve and the mixture is slightly warmed, about 4 minutes.

**5.** Transfer the bowl to the stand mixer fitted with the whisk. Beat the warm egg mixture at high speed until thickened and cooled, about 5 minutes. Scrape into a large bowl and, using a rubber spatula, gently fold in the dry ingredients just until no streaks remain. Fold one-third of the batter into the beet milk, then gently fold the beet mixture into the batter in three additions.

**6.** Scrape the batter onto the prepared baking sheet in an even layer. Bake for 20 to 25 minutes, until a toothpick inserted in the center comes out clean. Transfer the baking sheet to a rack to cool completely.

**7. Meanwhile, Make the Icing** In the bowl of the stand mixer fitted with the paddle, beat the butter at medium speed until fluffy, about 2 minutes. Beat in the crème fraîche just until incorporated. Add the confectioners' sugar in two batches and beat at low speed just until blended. Beat in the vanilla. With the machine at high speed, gradually add the cream cheese by tablespoons until the icing is smooth.

**8.** Using the parchment, slide the cooled cake onto a work surface. Trim the cake

edges to make them neat, then cut the cake crosswise into three even rectangles. Transfer one layer to a rectangular cake cardboard or cake plate. Spread about 1 cup of the icing evenly on top, then cover with another layer of the cake and frost with 1 cup more of icing. Set the last cake layer on top and frost the top and sides with the remaining icing. Refrigerate the cake until well chilled, at least 2 hours or overnight. Let the cake stand at room temperature for 1 hour before serving.

**MAKE AHEAD** The cake can be covered and refrigerated for up to 3 days.

**Broccoli Rabe Risotto with Grilled Lemon**

Total 1 Hr 15 min; Makes 6 servings

Lightly charred lemon and mascarpone cheese enhance Becker's luscious vegetarian risotto, which is made with broccoli rabe puree.

½ lemon, thinly sliced crosswise

Olive oil, for brushing

½ pound broccoli rabe, trimmed and cut into large pieces

2 cups vegetable stock or low-sodium broth

6 tablespoons unsalted butter

1 small onion, finely chopped

1 garlic clove, minced

Kosher salt

1½ cups arborio rice (about ¾ pound)

1 cup dry white wine

½ cup freshly grated Parmigiano-Reggiano cheese

2 tablespoons finely chopped tarragon

2 tablespoons finely chopped flat-leaf parsley

Mascarpone, for serving

**1.** Light a grill or preheat a grill pan. Brush the lemon slices with oil and grill over high heat, turning once, until lightly charred, 2 to 3 minutes total. Transfer to a cutting board and let cool. Finely dice the lemon.

**2.** Meanwhile, in a large saucepan of salted boiling water, blanch the broccoli rabe until tender, about 3 minutes. Drain and cool under running water; drain again. Transfer the broccoli rabe to a food processor and puree until smooth. Scrape the puree into a measuring cup (you should have about 1 cup).

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MAPLE-GLAZED  
CARROTS



HARICOTS VERTS  
WITH CHANTERELLES

**3.** In a medium saucepan, bring the vegetable stock and 2 cups of water just to a boil; keep warm. In a large saucepan, melt 4 tablespoons of the butter. Add the onion, garlic and a generous pinch of salt and cook over moderate heat, stirring occasionally, until softened, about 5 minutes. Add the rice and cook, stirring, until coated and opaque, about 3 minutes. Add the wine and cook, stirring, until absorbed, about 7 minutes. Add half of the warm vegetable stock and cook over moderately low heat, stirring, until nearly absorbed, about 7 minutes. Add the remaining vegetable stock and cook, stirring, until nearly absorbed and the rice is al dente, 8 to 10 minutes longer.

**4.** Stir the broccoli rabe puree into the risotto along with the grated Parmigiano-Reggiano cheese, tarragon, parsley and the remaining 2 tablespoons of butter. Cook, stirring, until the risotto is creamy and heated through, about 3 minutes. Season the risotto with salt and pepper. Spoon into shallow bowls and top with the chopped grilled lemon and dollops of mascarpone.

**MAKE AHEAD** The broccoli rabe puree can be refrigerated overnight.

**WINE** Northern Italian white wines have a refreshing brightness that mitigates the bitterness of green vegetables. Try the creamy 2011 Elena Walch Kastelaz Pinot Bianco or the 2011 Terlan Müller-Thurgau.

### Maple-Glazed Carrots

Total 30 min; Makes 4 servings

Dufour's deeply flavorful carrots are a play on the French classic Vichy carrots. Instead of sugar, he adds maple syrup, which gives the dish a Canadian twist and makes a delicious glaze.

**1½ pounds trimmed baby carrots, preferably heirloom**

**2 cups chicken stock**

**Kosher salt and freshly ground pepper**

**½ cup pure maple syrup**

**1 anchovy fillet, drained and chopped**

**2 tablespoons unsalted butter, cut into ½-inch cubes**

**2 tablespoons chopped dill**

In a deep skillet, combine the carrots and chicken stock and season with salt and pepper. Bring to a boil. Cover and cook over moderate heat until the stock is reduced to ¾ cup, about 10 minutes. Add the maple syrup and simmer, stirring occasionally, until the sauce is sticky and the carrots are tender and well-coated, 7 to 8 minutes. Stir in the anchovy until dissolved. Remove the skillet from the heat and whisk in the butter one cube at a time. Stir in the dill and season with salt.

### Haricots Verts with Chanterelles

Total 45 min; Makes 6 servings

For Dufour's flavorful vegetable side, blanched green beans are split lengthwise which gives them a more delicate texture.

- 1 pound haricots verts, trimmed**
- 3 tablespoons unsalted butter, cubed**
- 2 tablespoons extra-virgin olive oil**
- 1 pound chanterelle mushrooms, halved lengthwise**
- 3 medium shallots, thinly sliced**
- 2 teaspoons Salted Herbs (recipe, p. 89) or salt**

- 1.** In a large pot of salted boiling water, blanch the haricots verts for 2 minutes. Drain and transfer the beans to a baking sheet to cool. Using a sharp knife, split the beans lengthwise down the middle.
- 2.** In a large skillet, melt 1 tablespoon of the butter in 1 tablespoon of the oil. Add the mushrooms and cook over high heat, stirring occasionally, until tender and golden, 5 to 7 minutes. Add the shallots and the remaining 1 tablespoon of olive oil and cook, stirring, until softened, 2 to 3 minutes longer. Stir in the haricots verts, then gradually add the remaining 2 tablespoons of butter, stirring constantly. Stir in the Salted Herbs and serve immediately.

### Pancetta Cream Sauce

Total 40 min; Makes 1¼ cups

At his luxe Manhattan steak house Costata, Michael White offers this over-the-top cream sauce for steak; it would be equally good on pasta. It's simmered with a little bit of the rendered pancetta fat, which adds extra-porky flavor.

**¼ pound pancetta, cut into ¼-inch dice**

**¼ cup vodka**

**2 cups heavy cream**

**1 tablespoon veal demiglace**

**Kosher salt and freshly ground pepper**

- 1.** In a medium saucepan, cook the pancetta over moderate heat, stirring occasionally, until golden but not crisp, 3 to 5 minutes. Using a slotted spoon, transfer the pancetta to a paper towel-lined plate. Pour off the fat in the saucepan, reserving 2 tablespoons.
- 2.** Carefully add the vodka to the saucepan. Cook over moderate heat, scraping up any browned bits, until reduced to a glaze, 1 to 2 minutes. Add the cream, pancetta and the reserved 2 tablespoons of fat and bring to a boil. Simmer over moderate heat, stirring occasionally, until thickened and reduced to 1¼ cups, about 10 minutes. Stir in the demiglace and season the sauce with salt and pepper; serve warm. ●