



New York Steak, Truffled Radish, Rainbow Chard, Cauliflower Purée and Cabernet Sauce

Nickel & Nickel Branding Iron Vineyard Cabernet Sauvignon, Oakville, Napa Valley

by Executive Chef Trevor Eliason

Ingredients

Cabernet Sauce:

- 1 cup yellow onion, diced
- ½ cup carrot, diced
- ½ cup leek, diced
- ½ cup celery, diced
- 2 tablespoons olive oil
- 3 garlic cloves, cut in half
- 2 bay leaves
- 5 black peppercorns
- 2 sprigs fresh thyme
- 2 cups Nickel & Nickel Stiling Vineyard Chardonnay
- 1 bottle Nickel & Nickel Branding Iron Vineyard Cabernet Sauvignon
- 4 quarts chicken stock
- 1 quart veal demi-glace

Cauliflower Purée:

- 1 head cauliflower, leaves removed and chopped into 1-inch pieces
- 2 cups heavy cream
- 2 shallots, sliced
- 2 garlic cloves, smashed
- 1 teaspoon salt

Rainbow Chard:

- 2 tablespoons of olive oil
- ¼ cup shallots, diced
- 2 bunches rainbow chard, stems removed and cut into sixths

Truffled Radish:

- ¼ pound truffle butter
- 2 bunches radishes, trimmed and cut in half

New York Steak:

- 4 boneless New York steaks
- Kosher salt and freshly ground pepper, to taste
- 2 tablespoons grapeseed oil
- ¼ cup butter
- 2 whole shallots, sliced in rounds
- 4 whole garlic cloves, smashed

METHOD

Cabernet Sauce:

In a large saucepan over medium heat, sweat the onion, carrot, leeks and celery in olive oil until tender. Next, stir in the aromatics: garlic, bay leaves, peppercorns and thyme. Add the Chardonnay and reduce by ½. Pour in the Cabernet Sauvignon and reduce by ½, and then finish with the chicken stock and veal reduction. Bring to a simmer for 20 minutes on medium heat. Adding the wine and stocks at different times builds flavor and adds complexity. Strain sauce into a bowl, set aside and discard the vegetables. Transfer the sauce to the pan and reduce until “sauce consistency”—drizzle a spoonful on a plate and see if the sauce holds its shape. The amount should yield about one cup.

Cauliflower Purée:

Place the chopped cauliflower in a heavy bottomed stainless steel pot. Cover the cauliflower with heavy cream, and then add the sliced shallots, smashed garlic and salt. Bring to a simmer on medium-high heat, then reduce heat to a low simmer. Cover with a lid and stir often. When the cauliflower is very tender, strain the cream and set aside in a bowl. Purée the cauliflower in a blender and season with salt. Add ¼-cup of the cream and combine. Keep warm.

Rainbow Chard:

Heat a large sauté pan on medium heat, then cook the diced shallots for three minutes in olive oil. Next, add a handful of the rainbow chard and wilt. Repeat the process until all the chard is cooked and season with a pinch of salt. Set aside.

Truffled Radish:

In a small pot, melt the truffle butter on low heat. When it has been reduced to liquid, add the radishes and simmer for five to ten minutes on low until tender. Season with salt.

New York Steak:

Retrieve your steaks from the refrigerator a half hour before cooking them. Bring a cast iron pan to medium heat. Season the steaks to taste with salt and pepper. Add a tablespoon of grapeseed oil to the hot pan, then cook each side for four minutes. Melt ¼ cup butter in the same pan, followed by the sliced shallots and garlic cloves. Let the butter melt and baste over the steaks for one minute. Remove the steaks from the pan and let rest for five minutes before serving.

Presentation:

Lay down four heated plates. Place a portion of cauliflower purée down the center of each plate. Using tongs, let any liquid drain from the rainbow chard and distribute the chard among the plates. Finish with a beautifully rested steak, and garnish with four or five radish halves and truffle butter liquid. Drizzle a spoonful of the Cabernet reduction sauce on each plate. Enjoy with a glass of Nickel & Nickel Branding Iron Vineyard Cabernet Sauvignon!

Serves 4