



## *Shaved Tri-Tip Steak with Butter Lettuce, Crème Fraîche-Horseradish Dressing, Pickled Onions, Mushrooms and Asparagus*

Nickel & Nickel John C. Sullenger Vineyard Cabernet Sauvignon, Oakville, Napa Valley

by Executive Chef Trevor Eliason

### *Ingredients*

#### **Shaved Tri-Tip Steak**

1 2-pound tri-tip steak  
2 tablespoons olive oil  
Kosher salt, to taste  
Freshly ground pepper, to taste

#### **Crème Fraîche-Horseradish Dressing**

1 ½ cup crème fraîche  
2 tablespoons  
freshly grated horseradish  
1 teaspoon lemon zest  
1 tablespoon lemon juice  
½ teaspoon kosher salt  
Freshly ground pepper, to taste  
1 bunch chives, chopped  
1 tablespoon parsley, chopped  
1 tablespoon cilantro, chopped  
1 tablespoon dill, chopped  
1 head butter lettuce

#### **Pickled Red Onion**

½ cup rice wine vinegar  
¼ cup water  
2 tablespoons sugar  
1 teaspoon kosher salt  
1 red onion, thinly sliced

#### **Sautéed Mushrooms and Asparagus**

10 cremini mushrooms  
1 tablespoon olive oil  
Salt and pepper, to taste  
1 teaspoon olive oil  
1 bunch thin asparagus,  
cut on the bias 1-inch long

### **METHOD**

#### **Tri-Tip Steak**

Preheat your grill to high heat. Remove the tri tip from the refrigerator 20 minutes before cooking, and rub with olive oil, kosher salt and freshly ground pepper. Place the steak on your grill and sear each side about five minutes, then turn the heat down to medium-low and cook for another five minutes. The internal temperature for medium-rare is 145° and for medium, 160°. Let rest for 10 minutes.

#### **Crème Fraîche-Horseradish Dressing**

In a medium sized mixing bowl, combine the crème fraîche, grated horseradish, lemon zest and juice, salt, freshly ground pepper, chives, parsley, cilantro and dill. Set aside.

Cut the bottom off the butter lettuce, keeping the leaves whole. Separate the leaves and quickly rinse with water and place on a paper towel. The leaves bruise easily, so be gentle.

#### **Pickled Red Onions**

For the pickled red onion, add the rice wine vinegar, water, sugar and salt to a small sauce pot. Bring to a boil, then remove from heat immediately. Add the sliced red onion and let cool to room temperature. Next, place into a glass jar with a well-fitting lid. You will have plenty left over, but these pickled red onions are delicious on a sandwich as well.

#### **Sautéed Cremini Mushrooms and Asparagus**

Remove the stems from the cremini mushrooms, then slice them into quarters. In a medium sized pan, sauté on high heat with olive oil, season with salt and pepper. Set aside on a plate. In that same pan, add one teaspoon of olive oil and bring to high heat. Add the asparagus pieces and cook until tender. Set aside until needed.

#### **Presentation**

Thinly slice the tri-tip against the grain of the meat. Place the lettuce leaves in the center of the plate with the ends touching, to resemble a flower, stacking the smaller leaves on top. Drizzle the dressing on top. Add the sautéed mushrooms, asparagus, and some of the pickled red onions. Finally, lay five to six slices of the grilled tri tip around the salad. Enjoy with a glass of Nickel & Nickel John C. Sullenger Vineyard Cabernet Sauvignon.

Serves 4