



## *Dry Aged Rib Eye, Blue Cheese Potato Gratin, Sautéed Spinach with Bacon and Onions*

Nickel & Nickel Sori Bricco Vineyard Cabernet Sauvignon, Diamond Mountain District, Napa Valley

*by Executive Chef Trevor Eliason*

### *Ingredients*

#### **Blue Cheese Potato Gratin**

- 1 ½-pounds Yukon gold potatoes, peeled and sliced ¼-inch thick\*
- Kosher salt and freshly ground pepper, to taste
- ½ cup Parmesan cheese, grated
- ½ cup blue cheese (we recommend St. Agur, Roquefort or Point Reyes blue)
- 1 cup heavy cream
- 1 tablespoon fresh thyme leaves, chopped

#### **Dry Aged Rib Eye Steaks**

- 2 tablespoons olive oil
- 2 tablespoons kosher salt
- Freshly cracked pepper
- 4 10-oz. dry aged rib eye steaks, about 1 ½-inches thick
- 8 tablespoons butter

#### **Sautéed Spinach with Bacon and Onions**

- ½ pound bacon, cut into 1-inch pieces
- 1 cup white onion, small dice
- 2 bunches spinach

*\*For best results, use a mandolin to slice*

### **METHOD**

Preheat the oven to 350°F. Butter your casserole dish, then lay down your first layer of potatoes for the gratin. Season with salt and pepper, then sprinkle with Parmesan and dot with blue cheese. Continue this process until you have three layers, adding the heavy cream to the final layer before seasoning and topping with cheese. Cover the pan with foil and bake for 45 minutes. Remove the foil and finish cooking for 15 to 20 minutes, until the edges are golden and the potatoes are tender when pierced with a knife.

#### **Dry Aged Rib Eye Steaks**

Place a large cast iron or stainless steel pan on medium-high heat, then add the olive oil. Generously season the rib eye with kosher salt and fresh cracked pepper. Sear individually for four to six minutes on each side, then let rest for 10 minutes.

#### **Sautéed Spinach with Bacon and Onions**

In a medium sauté pan on medium heat, add the bacon. Cook until the fat has rendered and the bacon is crispy; set aside the bacon on a paper towel-lined plate to drain the oil. In the same pan, add the diced onion. If there is an abundance of fat, pour some out. On medium-low heat, sweat the onions until tender. It should take about six minutes. Add the spinach to the onions and sauté until wilted. Season with salt and freshly ground pepper. Add the bacon back to the spinach.

#### **Presentation**

Divide the potato gratin into four portions and plate. With tongs, portion the spinach and bacon then place a rib eye steak on each plate. Enjoy with a glass of Nickel & Nickel Sori Bricco Vineyard Cabernet Sauvignon.

*Serves 4*