



TONIGHT'S SPECIAL

*For birthdays, anniversaries,
or any special moment!*





INGREDIENTS



Ribeye

the thicker the better - 1.5-2"



4 cloves garlic
roughly chopped



1/4 c good olive oil



red pepper flakes

We've got two of our favorite cut options here. For either one, Larry loves to salt and refrigerate 24 hrs ahead; not 100% necessary, but he's a fan! We like Flannery beef 'round here. Larry says Costco works just fine too



salt

Flank Steak

start with the garlic, olive oil, and red pepper flakes from ribeye marinade and add the following:

1-2 dashes fish sauce

1/4 c liquid aminos

2 anchovy filets
chopped



PREPARATION

Wipe marinade off to allow a crust to form. For steaks, Larry loves grilling over a hardwood and hickory fire that's been reduced to coals. Add a big handful of wet rosemary on the fire a couple minutes before you take the steaks off. Larry uses his trusty thermometer and suggests pulling the steaks off the fire once the internal temperature reaches 120-122 degrees F, then let them rest 5 to 10 minutes.

To serve, cut 1/4 inch thick slices against the grain, and sprinkle with Maldon salt. Heated plates REQUIRED. This is a Larry deal-breaker, despite the fact that we don't have a/c at the house and it's in the 90's nearly every day. Wanna see Larry blow a gasket? Try to put one of his steaks on a cold plate.

PAIRINGS

On special occasions, we like to pull out gems from the library. Particularly older Petite Syrahs like the flagship Hayne Vineyard, which we've been working with since day one back in 1993.

Hayne Vineyard Petite Syrah

Otty Hayne planted the Hayne Petite Syrah in 1953 while he was home from college visiting his grandfather. All head-trained, dry-farmed and organic, this Petite Syrah is one of the most unique wines in California. Powerful and inky in its youth, the wine becomes more feminine and refined with age and will outlive us all.

