

WILLAMETTE VALLEY
VINEYARDS

Ribeye Steak with Mushroom-Port-Truffle Sauce

INGREDIENTS

STEAK

16 oz.	<i>ribeye steak, tempered at room temp for at least 30 minutes.</i>
1 Tbsp.	<i>canola oil</i>
3 cloves	<i>garlic</i>
2 sprigs	<i>of thyme or rosemary</i>
1 Tbsp.	<i>butter</i>
	<i>salt and pepper</i>

MUSHROOM SAUCE

8 oz.	<i>sliced cremini mushrooms*</i>
1 Tbsp.	<i>olive oil</i>
2 cloves	<i>garlic, minced</i>
1 sprig	<i>thyme</i>
½ cup	<i>chicken stock</i>
1 oz.	<i>Quinta Reserva Port-Style Pinot Noir</i>
2 oz.	<i>crème fraiche</i>
1 Tbsp.	<i>whole grain mustard</i>
1 tsp.	<i>truffle powder or oil</i>
1 Tbsp.	<i>butter</i>
	<i>salt and pepper</i>

* or mushroom of choice

METHOD

1. Steak: Bring a cast iron pan up to very hot over high heat. Add the canola oil. Season your steak generously on both sides with salt and pepper. Place the steak into your hot, oiled pan and resist the urge to move it around until you know that you've got a nice dark caramelized crust on the outside. This should take only a couple of minutes. Turn your steak over to brown the other side. Add your garlic and herbs to the pan, and then your butter. When the butter melts, take your herbs and garlic and place them on top of the steak. Use a spoon to scoop up the flavorful browned butter and baste the steak with it. Continue to do this for a minute or so. Once the steak has browned nicely on both sides, remove it from the pan and place it onto a plate or a wire rack over a baking sheet to rest. Rest for at least 5-7 minutes before serving.

2. Sauce: In a large sauté pan, or cast iron skillet over medium heat, add your olive oil. When the pan is hot, add the sliced mushrooms and season with salt and pepper. Once the mushrooms have begun to brown, stir in the minced garlic and thyme. Cook until the mushrooms and garlic have all begun to brown. Deglaze your mushrooms with the port and reduce the liquid by half, then add your chicken broth and bring to a simmer. Stir in the crème fraiche, mustard and truffle flavoring of choice, and lastly add the butter and turn off the heat. Continue to stir until the butter is melted and then check for seasoning. Once your seasoning is perfect, pour this sauce while still warm over the steak.

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Berries with Yuzu Curd and Sesame Crumble

INGREDIENTS

CURD

1 cup	<i>mixed berries, washed and dried</i>
4 oz.	<i>lemon juice</i>
2 oz.	<i>yuzu* juice</i>
4	<i>egg yolks</i>
1	<i>whole egg</i>
¾ cup	<i>plus 2 Tbsp. granulated sugar</i>
¼ tsp.	<i>salt</i>
4 oz.	<i>butter, cold and cut into cubes</i>

CRUMBLE

¼ cup	<i>light brown sugar</i>
¼ cup	<i>all-purpose flour</i>
¼ tsp.	<i>kosher salt</i>
4 Tbsp.	<i>butter</i>
1 Tbsp.	<i>tahini</i>
2 tsp.	<i>sesame seeds, any color</i>

* or any available citrus

METHOD

1. **Curd:** Combine all ingredients except the butter in a stainless saucepot. Whisk together until well combined and set on the stove over low heat. Continuously whisk until the mixture thickens enough to coat the back of a spoon. Remove from heat and strain through a fine mesh strainer. Whisk in the butter one cube at a time until melted and chill over an ice bath, stirring occasionally until cool.

2. **Crumble:** Preheat the oven to 350 degrees. In a food processor, pulse the flour, sugar and salt. Add butter and tahini and pulse until moist crumbs form. Add the sesame seeds and pulse to combine. Spread out over a baking sheet and bake for about 20 minutes or until golden brown and crisp. Allow to cool and break into crumbs.