

THE SHORES

DINE ON THE BEACH

American Kobe Beef Top Sirloin

Goat Cheese Twice Baked Potato, Warm Green Bean Salad, Port Wine Sauce
serves six

Goat Cheese Twice Baked Potato

3 large baking potatoes, scrubbed, dried
4 oz. goat cheese
2 eggs, separated
2 Tbsp. crème Frâiche
2 Tbsp. unsalted butter
1 Tbsp. parsley, chopped
dash cream of tartar
** sea salt and freshly ground black pepper

Pre-heat oven to 400°. Prick potatoes. Bake for 40 minutes or until tender. Remove from oven. Increase oven temperature to 425°F. Cool. Cut in half lengthwise. Gently scoop insides into bowl. Mash together with cheese, egg yolks, crème Frâiche, butter and parsley until smooth. Whip egg whites with cream of tartar in bowl until stiff peaks form. Gently fold into potato mixture. Season to taste with sea salt and freshly ground black pepper. Spoon mixture back into potato skin. Set on baking sheet. Bake at 15 minutes.

Kobe Beef Top Sirloin

6 – 10 oz Kobe Beef top sirloin
2 Tbsp. grape seed oil
** sea salt and freshly ground black pepper
Preheat oven to 400°.

Rub top sirloin with sea salt and freshly ground black pepper. Heat grape seed oil in heavy bottom skillet until sizzling hot. Add top sirloin. Sear on all sides. Place in oven. Cook to desired doneness. Remove meat to wire rack. Rest for 5 minutes.

Port Wine Sauce

1/2 cup red onions, chopped
1/2 cup carrots, peeled, finely diced
1/4 cup celery, finely diced
3 sprigs fresh thyme
6 black peppercorns, crushed
1/2 cup Ruby Port wine
1 cup beef stock
2 Tbsp. unsalted butter
1 tsp. pink peppercorn
** sea salt and freshly ground black pepper

Degrease skillet. Add onions, carrots, celery, thyme and black peppercorn. Brown well. Add Ruby Port wine. Reduce by half. Add beef stock. Simmer. Reduce by half. Strain through fine sieve into a small saucepan. Swirl in butter. Add pink peppercorn. Season to taste with sea salt.

Warm Green Bean Salad

1 1/2 Tbsp. seasoned rice vinegar
1/3 cup walnut oil
1 pound green beans
3 heirloom tomatoes, peeled, seeded, diced
1 tsp. tarragon, chopped
** sea salt and freshly ground black pepper

Whisk vinegar and oil until emulsified. Season to taste with sea salt and freshly ground black pepper. Cook beans in plenty of boiling salted water until crisp tender, 5 to 8 minutes. Drain. Rinse in cold water. Drain thoroughly. Transfer to bowl. Toss with tomatoes, tarragon and vinaigrette until evenly coated.

Presentation

6 thyme sprigs

Place green bean salad in center of warm plate. Arrange top sirloin on the side. Place potato opposite top sirloin. Spoon Port wine sauce around top sirloin. Garnish with thyme sprigs.