

THE SHORES

DINE ON THE BEACH

Plum Smoked Prime New York Carpaccio

Arugula Salad, Cumin Gouda, Ciabatta Crisp, Banyul Syrup

Plum Smoked Prime New York Carpaccio

1/2 tsp. black peppercorns, grounded
1/2 tsp. Togarashi
3/4 tsp. fleur de sel
1/4 tsp. ground star anise
1/8 cup plum wine
1/2 tsp. plum powder
1/2 tsp. liquid smoke
1 tsp. thyme, finely chopped
1lb. prime New York strip, trimmed
2 Tbsp. grapeseed oil

In a small mixing bowl, combine the first 8 ingredients. Thoroughly rub mixture on prime New York strip. Let stand for one hour at room temperature. Heat grapeseed oil in heavy large skillet over high heat. Sear prime New York strip on all sides to a deep brown color. Remove from pan. Tightly wrap in plastic and freeze for 2 hours.

Arugula Salad

1 cup watercress leaves, lightly packed
1/2 cup baby Arugula leaves, lightly packed
1 Tbsp. shallots, thinly minced
1 tsp. lemon juice
1 Tbsp. olive oil

In a small mixing bowl, toss watercress, Arugula, shallots, lemon juice, olive oil. Season with salt and pepper.

Presentation

** sea salt and freshly ground pepper
1 each Ciabatta crisp
2 oz. wedge Winchester Cumin Gouda cheese
2 Tbsp. pistachio oil
2 Tbsp. Banyul Syrup

Slice beef as thinly as possible with a sharp knife. (If slices are too thick, place between two sheets of waxed paper and gently pound until paper thin.) Place slices on a large chilled plate. Season with salt and pepper. Place salad in center of plate. Place Ciabatta crisp on top of salad. With a vegetable peeler, shave Cumin Gouda on top. Drizzle pistachio oil over beef. Drizzle with Banyul syrup.