



KAMEN WINE PAIRINGS

Schmitz Ranch Beef

Grilled New York strip steak, Romanesco zucchini, braised Yukon Gold potato and olive

WITH KAMEN CABERNET SAUVIGNON

Just over the hill, in Napa, we love to dine at the table of Chef Sean O'Toole, who owns TORC along with his wife Cynthia. His menu is an adventurous array of the finest local ingredients, presented with a twist; which is why we cross the county line some times more than once a week. Chef O'Toole shares a savory recipe, perfect for enjoying with family, friends and your favorite Kamen Estate wine.



Sean O'Toole
Chef/Owner of TORC

Serves 4

INGREDIENTS

- 2 pounds New York strip steak
- 1 pound Romanesco zucchini
- ½ bunch mint
- 2 large Yukon Gold potatoes
- 1 piece yellow onion
- 1 quart chicken broth
- 3 pieces green onion
- ¼ cup butter
- ¼ cup Taggiasca olive (you can substitute any pitted black olive)
- 1 head garlic
- Extra virgin olive oil
- Salt and pepper
- Fleur de sel

NEW YORK STRIP STEAK DIRECTIONS

Leave the steak out at room temperature for 1 hour. Season with salt and pepper, grill on high heat on all sides. Cook until desired temperature and rest 5 minutes. Slice when ready to serve.

ROMANESCO ZUCCHINI DIRECTIONS

Wash the zucchini and slice ¼ inch thick. Heat the extra virgin olive oil with 3 cloves of garlic in a large sauté pan, add the zucchini and cook over medium heat. Pick the mint leaves and cut into small squares, add the stems to the zucchini while cooking. When the zucchini is dry and tender season with salt and pepper, remove the garlic and mint stems, finish with the mint squares.

BRAISED YUKON GOLD POTATOES DIRECTIONS

Cut the yellow onion into 1 inch cubes. Heat some extra virgin olive oil in a sauté pan, over low heat sauté the onion and reserve. Cut the potato into even 1 inch thick slices, and cut the skin off with a pairing knife. In a small sauté pan heat olive oil with garlic and roast the potato on both sides, remove excess fat and deglaze with chicken broth. Add onions and cover ¾ with chicken broth and braise in a 400°F oven glazing frequently until tender. Season with salt and pepper. Slice the scallions finely and sprinkle on top when serving.

TO FINISH

Place the sliced beef on a plate, a spoon of the zucchini next to it and a braised potato. Place some olives on the beef and a sprinkle of fleur de sel, drizzle with olive oil and serve.