

400+ WINES REVIEWED

TOP 100 CELLAR SELECTIONS 2020

ICONIC WINES OF NAPA

BEST OF BAROLO

WINE ENTHUSIAST

DECEMBER 2020

HOME FOR THE HOLIDAYS

Dinner for two, with top-shelf wines and prime steaks



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wineenthusiast.com

The LUXE Supper

Three
prime steak
recipes with top-tier
wines to pair—plus
maybe a loved one—are
all you need for a most
indulgent holiday
meal.

If ever there were a year to skip the holiday crowd and treat yourself and a loved one to a small, special homecooked meal, this is it. After all, you deserve the best for making it through 2020, so prepare an ultrapremium cut of beef and, by all means, open a bottle of the good stuff. Three chefs contribute their expertise here to help you enjoy an intimate, luxurious holiday.



BY
MIKE
DeSIMONE
AND JEFF
JENSSEN

PHOTOS BY
KATE
SEARS



Prime Porterhouse

Mooo... is a stylish, contemporary steakhouse adjacent to the XV Beacon Hotel in Boston. Elvis Moralez's porterhouse recipe is easy, but it relies on the best quality steak you can find and a hot broiler. The restaurant gets its meat from Greater Omaha Packing Company, whose retail partner is Mr. Steak.

Courtesy Elvis Moralez, executive chef, Mooo..., Boston

- 1 24-ounce porterhouse steak
- 1–2 tablespoons kosher salt
- 1–2 tablespoons fresh-ground black pepper

Allow steak to sit at room temperature for 30 minutes.

Position rack near top of oven. There should be no more than 5 inches from broiler to top of steak. Heat broiler to high.

Season steak generously with salt and pepper, and place in broiler pan. Broil until deep-brown crust forms, about 3 minutes. Flip steak and cook until other side is deeply browned and cooked to desired doneness, about 3 minutes more for medium rare. Let steak rest 5 minutes. Slice and serve. *Serves 2.*

WINE PAIRING Tenuta San Guido 2016 Sassicaia

(Bolgheri Sassicaia)
Moralez prefers to serve this cut with a classic Tuscan wine. "A porterhouse is the best of both worlds," he says. "The 2016 Sassicaia, a blend of Cabernet Sauvignon and Cabernet Franc, can handle both the marbling of the sirloin and tenderloin while enhancing its flavor, complementing it beautifully."

Meat Your Maker

The recipes here are simple, to ensure the steak is the star. Be sure to order the best you can from a high-quality butcher or one of these purveyors:

- Holy Grail Steak Co. holygrailsteak.com
- Mr. Steak mrsteak.com
- Snake River Farms snakeriverfarms.com
- Pat LaFrieda shop.lafrieda.com
- Butcher Box butcherbox.com



Beef Tartare

with Truffle Crème Fraîche and Piquillo Pepper Aioli

Bugsy & Meyer's Steakhouse, which opened recently at Flamingo Las Vegas, is named for the hotel and casino's founders, Benjamin "Bugsy" Siegel and Meyer Lansky. Guests enter through a bakery facade and walk past the kitchen and dry-aging cooler en route to the glamorous Art Deco dining room.

The executive chef, Lamar Moore, won Food Network's *Vegas Chef Prizefight*. He ensures that every steak is prepared to perfection. This one is served raw and has raw eggs, so be sure to buy fresh, high-quality ingredients.

Courtesy Lamar Moore, executive chef, Bugsy & Meyer's Steakhouse, Las Vegas

- 1 14-oz New York strip steak
 - 3 eggs, lightly whisked
 - 4 ounces shallots, minced
 - 2 ounces Italian parsley
 - 3 ounces foie gras fat or duck fat
 - 3 ounces extra-virgin olive oil
 - 4 thick slices of brioche
- Melted butter**
- 2 large caper berries, sliced
 - 4 ounces red pepper, cut into small strips
 - 8 ounces microgreens
 - 3 ounces piquillo pepper aioli (recipe follows)
 - 4 ounces truffle crème fraîche (recipe follows)
 - 4 sprigs watercress, for garnish
 - 3 ounces mustard seeds, for garnish
- Flaky sea salt, for garnish**

Remove fat from steak. Use ice water to chill bowl, then discard water. Cut meat into 1/8-inch cubes, and place in chilled bowl. Toss with eggs, shallots, parsley, foie gras/duck fat and olive oil. With biscuit cutter or ring mold, arrange meat mixture onto 2–4 plates. Refrigerate.

Remove brioche crust, and cut each slice into 3 pieces. Brush with melted butter. Fry for approximately 1 minute per side, until golden-brown.

Garnish steak tartare with caper berries, red pepper strips and microgreens. Dot piquillo pepper aioli on plate. Add dollop of truffle crème fraîche. Garnish with mustard seeds and watercress. Finish with sprinkle of sea salt, and serve with toast. *Serves 2–4.*

TRUFFLE CRÈME FRAÎCHE

In chilled bowl, whisk together 3 ounces **truffle oil** and 6 ounces **crème fraîche**. Refrigerate until ready to serve.

PIQUILLO PEPPER AIOLI

Heat oven to 350°F. Drain 6 ounces **pickled piquillo peppers**. Roast on baking sheet until dry, approximately 10 minutes. Let cool. Blend with 4 ounces **mayonnaise** and 2 ounces fresh-squeezed **lemon juice**. Season to taste with **salt** and **pepper**.

WINE PAIRING

**Domaine Serene
2016 Evenstad
Reserve Pinot Noir
(Willamette Valley)**

Jonathan Pacheco, general manager of Bugsy & Meyer's, recommends this luxurious Pinot Noir from Oregon's Willamette Valley. "It radiates a bouquet of elderberry, sandalwood, leather and mushrooms," he says. "This wine will enhance and complement the rich flavors of the dish."





Prime Rib

with Herb Salt and Creamy Horseradish

Situated in the 21c Museum Hotel in Kansas City, Missouri, The Savoy at 21c is headed by Joe West, who grew up in town. The city has a long history as a meat-industry powerhouse, but the adjacent museum offers a large collection of art created in the current century. Rather than rest on the lavishly restored restaurant's past, West offers his own modern takes on classic Midwestern cuisine.

Courtesy Joe West, executive chef, The Savoy at 21c, Kansas City, Missouri

- 2 cups sour cream
- ½ cup prepared horseradish
- 2 teaspoons Worcestershire sauce
- 2½ teaspoons kosher salt
- 1 tablespoon fresh-cracked black pepper
- ½ standing rib roast (3–4 ribs, 7–8 pounds)

Herb salt (recipe follows)

In glass bowl, whisk sour cream, horseradish, Worcestershire sauce, salt and pepper. Refrigerate until ready to serve. Remove prime rib from refrigerator about 30 minutes before cooking. Heat broiler on high.

Place prime rib on baking pan. Broil until meat develops a nice sear, about 5 minutes. Flip and sear other side. Remove prime rib from oven, and reduce oven temperature to 200°F.

Coat seared prime rib with herb salt. Place on roasting rack in baking pan. Cook for 1 hour. Lower oven temperature to 180°F. Cook until internal temperature measured with meat thermometer is 128°F, about 3–4 hours.

Let rest 15–30 minutes. Slice and serve with horseradish cream. *Serves 2–4.*

HERB SALT

In food processor, combine 1 ounce chopped fresh **rosemary** leaves, 2 ounces chopped fresh **parsley** leaves, 1 ounce fresh **thyme** leaves, 1 cup **kosher salt**, 1 cup cracked **black pepper** and 10 peeled and minced **garlic** cloves. Pulse until well combined.

WINE PAIRING

Mas de Boislauzon 2016 Cuvée du Quet (Châteauneuf-du-Pape)

West suggests this elegant Grenache-Mourvèdre blend with his prime rib. "A well balanced, but not over-the-top flavor profile make this an outstanding choice," he says. "Savory char, herbs, dark berries and stoic tannins help cut through the richness of the fat, while gracefully bowing to the star of the plate. The Mourvèdre adds a layer of simplicity and dryness that balances the fresh horseradish."



