

Espresso**Rub**

.25 Cup Illy Espresso
2 T Smoked Paprika
2 T Brown Sugar
1 T Dry Mustard
1 T Kosher Salt
1 T Ground Black Pepper
1 T Ground Coriander
1 T Dried Oregano
.25 Cup Ancho Chile Powder

1. Combine All ingredients in a bowl.

Truffle Mashed Potatoes

5 Lb Mashed Potatoes
1 Lb Shredded Fontina
1.5 Tsp Black Pepper
1.25 TB Kosher Salt
.25 oz Basil, Chopped
.2 oz Thyme, Chopped
4 oz Shredded Parmesan
.25 oz Sage, Chopped
1 oz Italian Parsley, Chopped
6 oz Roasted Garlic, Pureed
3 Floz Black Truffle Oil

1. Fold all ingredients into the potatoes. Adjust seasoning as necessary.

Italian Salsa Verde

1 TB
Cilantro
6 Floz Olive Oil
3 Floz Red Wine Vinegar
1 oz Anchovy Filet
1 oz Basil
1 oz Thyme
.25 oz Shallots, Chopped
1 Bunch Italian Parsley
.25 oz Garlic, Chopped

1. Blend all ingredients, except the olive oil, in a blender or food processor.

2. Slowly drizzle in the olive oil while blending.
Adjust seasoning as needed.

Sous Vide New York Steak

4 ea 16oz Prime New York Steak
2 TB Espresso Rub

1. Rub 1 TB Espresso Rub on each side of Steak.

2. Vacuum seal steak and cook sous vide at 128F for 2 hours

3. Remove steak from bag and pat dry.

5 Sprigs of Thyme
2 TB Unsalted Butter
Kosher Salt
Cracked Black Pepper
Olive Oil

4. Heat a saute pan to scorching hot and add a drizzle of olive oil
5. Place steak in pan then add butter and thyme.
6. Sear steak 30 seconds on each side while basting with butter.
7. Remove steak from pan and season with salt and pepper. Rest 5 minutes
8. Slice steak on a bias and serve with Truffle Potatoes. Drizzle steak with Salsa Verde. Serve