



ULTIMATE DINNER MEALS

STEAKHOUSE MEAL

— SERVES 4 —

Whether you're celebrating a special occasion or a Saturday night, our Ultimate Steakhouse Dinner makes it easy to enjoy fine dining at home.

Serve with: Cabernet Sauvignon, Zinfandel, Malbec



STARTER

Caprese Salad Platter

ENTRÉE

USDA Prime First-Cut NY Strip Steaks or USDA Prime First-Cut Ribeye Steaks with Medlee Garlic Parmesan Butter

SIDES

Seasoned Asparagus Organic Baby Shiitake Mushrooms Twice Baked Potatoes

DESSERT

4 Mini Gourmet Fruit Tarts

How to Prepare Our Ultimate Steakhouse Dinner

USDA Prime First-Cut NY Strip Steaks or USDA Prime First-Cut Ribeye Steaks Cooking Instructions

STOVETOP: Preheat oven to 425°F. Place cast iron skillet over medium high heat.

Pat steaks dry with paper towels, then rub with olive oil* and season generously with kosher salt* and freshly ground pepper.* Allow to sit at room temperature for 20 minutes until the oven is ready. Place steaks in pan and sear for 1-2 minutes. Turn steaks, top each with 1 pat garlic Parmesan butter and transfer the skillet to oven for 7-10 minutes until desired level of doneness.** Remove to plate to rest 5-10 minutes. To serve, pour remaining butter from pan over steaks and season with flaky sea salt* if desired.

GRILL: Remove steaks from refrigerator and allow to come to room temperature, about 20 minutes before grilling. Season with kosher salt* and freshly ground pepper* to taste. Prepare grill to high heat and lightly oil grates with canola oil* to prevent sticking. Place steaks on grill and cook until steaks are browned on bottom, about 3-4 minutes. Flip steaks, top with 1 pat of garlic Parmesan butter and cook until other side is browned, 3-4 minutes or until steaks reach desired level of doneness.**

Steak Temperature Guide:

Rare 125°F / Medium Rare 130°F / Medium 135°F / Medium Well 140°F

Baby Shiitake Mushrooms Cooking Instructions

STOVETOP: Heat a large skillet over medium and add 1 pat garlic Parmesan butter. Once butter has melted, add mushrooms, season with salt* and pepper* and sauté, stirring occasionally, until mushrooms are golden brown, about 6-8 minutes. Deglaze pan with a bit of beef broth*, marsala* or red wine*, if desired. To serve, spoon over finished steaks or serve alongside.

Seasoned Asparagus Cooking Instructions

OVEN: Preheat oven to 350°F. Remove lid, cover with foil and place in oven for 20-30 minutes or until temperature is at least 165°F or higher.

MICROWAVE: Remove lid, place in microwave and heat on high setting for 2.5-3 minutes or until temperature is at least 165°F or higher.

Twice Baked Potato Reheating Instructions

OVEN: Preheat oven to 350°F. Transfer to a sheet pan and place in oven for 20 minutes or until internal temperature reaches 165°F.

MICROWAVE: Transfer to a plate and place in microwave for 2 minutes on high or until internal temperature is at least 165°F or higher.

**Not included with meal*

***The cook time can vary depending on the cut of steak. As a rule of thumb, allow 3-4 minutes per side for a 1-inch-thick steak.*