



# Seared Steak

SERVES 2 | PREP 5 MIN | COOK 15 MIN

## ingredients

- 2 (12 oz.) grass-fed New York strip steaks
- 1 tsp kosher salt
- 3/4 tsp fresh cracked black pepper
- 2 Tbsp butter
- 2 garlic cloves (diced)

## directions

Bring steaks to room temperature.

Season meat liberally with kosher salt and cracked black pepper.

Heat a heavy-bottomed skillet (preferably cast iron) on high for several minutes. Once the pan is searing hot, add steak. Cook for 3 minutes until browned, then flip and cook for another 3 minutes. Check internal temperature with an instant-read thermometer (medium rare: 120 to 125°F, medium: 130°F).

Once desired temperature is reached, turn heat to medium-low and add butter and garlic to the pan. As butter melts, baste steak by flipping it in pooled liquid a few times or spooning it over top.

Remove steaks from the pan and let rest for 10 minutes.

Serve steak with remaining butter from pan drizzled over top.

## pair with



# Arugula Salad

SERVES 2 | PREP 5 MIN | COOK 5 MIN

## ingredients

1 Tbsp Champagne vinegar  
1 tsp Dijon mustard  
2 Tbsp extra virgin olive oil  
Pinch of sea salt  
Pinch of black pepper  
3 oz. arugula  
1 pear (sliced thinly)  
¼ cup pomegranate seeds  
¼ cup salted pistachios (roasted)  
2–3 oz. feta cheese

## directions

Place Champagne vinegar, Dijon mustard, extra virgin olive oil, sea salt, and black pepper in a small bowl and whisk together. Alternatively, add to a small jar and shake well. Set aside.

Rinse arugula and place in a bowl. Drizzle with vinaigrette, reserving 1 Tbsp, and toss. Place dressed arugula in a serving bowl.

Top with sliced pear, pomegranate seeds, salted pistachios and feta cheese. Drizzle with remaining vinaigrette.

Serve immediately.

## pair with



CORAVIN

# Chocolate Mousse

SERVES 2–4 | PREP 5 MIN | COOK 5 HOURS

## ingredients

7 oz. dark baking chocolate

6 eggs (separated)

1/2 tsp sea salt

Whipped cream for topping  
(optional)

## directions

Fill a saucepan with an inch or two of water and heat to a low simmer. Add baking chocolate to a medium metal mixing bowl and set over the saucepan, creating a double boiler. Allow chocolate to melt until smooth. Remove the mixing bowl from heat. Add egg yolks and whisk until smooth.

In a second metal mixing bowl, add egg whites and salt. Whip with an electric mixer until the whites form stiff peaks. Using a rubber spatula, gently fold 1/3 of the egg white mixture into the chocolate. Take care not to overmix – you want to retain the air bubbles. Fold in the remaining egg whites just until incorporated.

Divide mousse between 2–4 ramekins. Cover and chill until set (about 3–4 hours).

Optional: Serve with whipped cream.

## pair with