

Wagyu Striploin with Truffle Butter Sauce and Roasted Baby Summer Squash paired with Davis Estates Oakville Cabernet Sauvignon

INGREDIENTS:

Wagyu Striploin

1 tablespoon vegetable oil
1 24 ounce Wagyu New York Strip Steak
3 sprigs thyme
2 cloves garlic
Salt and pepper to taste

SERVES: 4

Roasted Baby Summer Squash

2 pounds mixed baby summer squashes, stems removed and cut in half if large
3 tablespoons olive oil
Salt and pepper to taste

Truffle Butter Sauce

1/3 cup parmesan
3 ounces truffle butter
1/2 cup heavy cream

METHOD:

Wagyu Striploin

- Thoroughly pat the striploin dry with paper towels. Just before cooking, generously season with salt and pepper.
- Heat a heavy bottom skillet over medium-high heat, add oil and swirling to coat. Once the oil is very hot, add steaks to the skillet.
- Sear the steaks on the first side for 4 minutes until a brown crust has formed then flip and cook another 3-4 minutes. Using tongs, turn the steak on its sides to render the white fat and sear the edges, 1-minute per edge.
- Reduce heat to medium and immediately add 2 tablespoons butter, sprigs of thyme and garlic cloves.
- Spoon the butter sauce over the steak, tilting the pan to get butter on your spoon. Continue spooning the sauce over the steak for a minute or until the steak is about 5-10 degrees from your desired doneness, the temperature will continue to rise another 5-10 degrees while steaks rest.

Roasted Baby Summer Squash

- Preheat oven to 425°F.
- Place squash in a large bowl and toss with olive oil. Spread in a single layer on a sheet pan.
- Add salt and pepper and place in oven, cook for 10 minutes. Stir and cook for 10 to 15 minutes longer or until tender.

Truffle Butter Sauce

- Combine all in a heavy bottom saucepan and heat over medium heat whisking often until butter has melted. Continue to whisk and reduce to desired consistency.

To Finish

On a warm plate, place the Wagyu Striploin. Garnish with a spoonful of Roasted Baby Summer Squash and drizzle the truffle butter sauce over the top of in a side ramekin. Serve immediately with a glass of Oakville Cabernet Sauvignon.